



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank GLASA CERTIFIED
 Email _____

Category# S Entry # 111742
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13₂₀

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

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

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

Bottle Inspection ok _____

Aroma

	None L	M	H	Inappropriate	
Malt	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	GRAINY, SWEET.
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	FLORAL
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	LOW FRUITY ESTERS
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	LOW SUCROSE

8₁₂

Appearance

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

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

3₃

Flavor

	None L	M	H	Inappropriate	
Malt	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	GRAINY, SWEET
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	FLORAL
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	LOW FRUITY ESTERS
Balance	Hoppy	Malty	Sweet		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Finish/Aftertaste	Dry	Sweet			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other					MINERALLY FINISH

16₂₀

Mouthfeel

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

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

4₅

Overall

Classic Example	<input checked="" type="radio"/>	Not to Style	
Flawless	<input checked="" type="radio"/>	Significant Flaws	
Wonderful	<input checked="" type="radio"/>	Lifeless	

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

WELL MADE BEER.
HARD TO TASTE THE
MALT UNDER THE HIGH
FLAVOR

Judge Total

39₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLEIGH Date 8/6/19

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 5 Entry # 111742
Sub (a-f) C
Subcategory (Spell out) _____
Special Ingredients _____

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

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 2

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt clean aroma.
Hops some malt/grain aroma
Fermentation _____
Other _____

8.5
12

Appearance

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

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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

None L M H Inappropriate
Malt crisp water finish.
Hops medium body
Bitterness _____
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other _____

16.5
20

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

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

Mouthfeel

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

Warmth _____

None L M H Inappropriate
Creaminess _____
Astringency _____
Other _____

4
5

Overall

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

8
10

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

40
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 BURLEIGH

Date 8/6/19.

Judge Name ANDREW WARREN
BJCP ID & Rank _____
Email _____

Category# 7 Entry # 147651
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 2

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 Bready rich aroma ✓
Hops _____
Fermentation _____
Other _____

8 12

Appearance

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

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

3 3

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 Scale 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

None L M H Inappropriate
Malt Smooth creamy body
Hops ok crisp finish.
Bitterness Good bitterness.
Fermentation _____
Balance Hoppily Mollly _____
Finish/Aftertaste Dry Sweet _____
Other _____

16 20

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

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

Mouthfeel

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

Warmth _____

None L M H Inappropriate
Creaminess _____
Astringency _____
Other _____

4 5

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Good to style. No major issues.

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 38 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank EMSA CERTIFIED
 Email _____

Category# 7 Entry # 147651
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt RICH. BREADY, TOASTY.
 Hops FLORAL
 Fermentation CLEAN
 Other _____

8₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **13**₂₀
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt RICH. BREADY, TOASTY
 Hops FLORAL
 Bitterness _____
 Fermentation CLEAN.
 Balance Happy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

16₂₀

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

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

Mouthfeel

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

4₅

Overall

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

8₁₀

Feedback

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

WELL MADE BEER.
HARD TO FAULT.
MALT AROMA LACKING.
FLAVOUR A LITTLE Muddled-
COULD BE BRIGHTER

39₅₀

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLEIGH Date 8/6/19

Judge Name ANDREW WARSEN
 BJCP ID & Rank _____
 Email _____

Category# 8 Entry# 184286
 Sub (a-f) B.
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 of _____
 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

Malt None L M H Inappropriate Neutral / clean malt aroma
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Other _____

7
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate Light body, ok
 Hops None L M H Inappropriate clean ferment.
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy M H Inappropriate _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

12
20

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

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

Mouthfeel

Body Thin M Full Inappropriate _____
 Carbonation None L M H Inappropriate _____
 Warmth None L M H Inappropriate _____
 Creaminess None L M H Inappropriate 3
 Astringency None L M H Inappropriate 5
 Other _____

Overall

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

6
10

No real issues needs more malt character

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

31
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank E1959 CERTIFIED
 Email _____

Category# 8B Entry # 184286
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 of _____
 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

None L M H Inappropriate
 Malt LIGHT TOAST, CHOC, SWEET
 Hops _____
 Fermentation CLEAN
 Other _____

7₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate **13**₂₀
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

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 LIGHT RICH, BREADY, TOASTY, BITTER CHOC
 Hops _____
 Bitterness CLEAN
 Fermentation CLEAN
 Balance Malty
 Finish/Aftertaste Dry
 Other _____

14₂₀

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess None L M H Inappropriate **3**₅
 Carbonation None L M H _____
 Astringency _____
 Warmth _____
 Other _____

Overall

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

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

7₁₀

WELL MADE BEER.
A LITTLE "WATERY"
PERHAPS CHECK WATER PROFILE

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

Judge Total **34**₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Plank Max
BJCP ID & Rank E2649 Cert.
Email _____

Category# S Entry # 292963
Sub (a-f) D
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS
PLACE 31
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____**Aroma**

None L M H Inappropriate
Malt _____
Hops _____
Fermentation Acetaldehyde heavy 7₁₂
Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity Brilliant Hazy Opaque Other _____
Head Retention Quick Lasting Other _____
Texture Too quick! 2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13₂₀

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

Flavor

None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation Sour green apple 10₂₀
Balance Happy Maltly _____
Finish/Aftertaste Dry Sweet _____
Other _____

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

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

Mouthfeel

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

Overall

Classic Example _____
Flawless _____
Wonderful _____
Not to Style _____
Significant Flaws _____
Lifeless _____
Feedback 6₁₀

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

A good attempt but
misses the style on
Malt and bitterness profile
Acetaldehyde dominant
Review year for table 29
Judge Total 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 9000 Date 8/1/19

Judge Name Hewoo
BJCP ID & Rank _____
Email _____

Category# 5 Entry# 292963
Sub (a-f) 0
Subcategory GERMAN PILSENER
(Spell out)
Special Ingredients _____

Position in flight of _____
Advanced to MINI-BOS _____
PLACE 31
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery Rockstar 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 13/20

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 LACKS 160 AROMA

Fermentation None L M H Inappropriate Clean

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 _____

Texture Excellent

3/3

Flavor

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate LACKS BITTERNESS

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate _____

Other _____

12/20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

4/5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

Feedback 6/10

A VERY GOOD BEER. COULD DO WITH SOME MORE HOP CHARACTER IN BITTERNESS & AROMA. HOP FLAVOUR IS OK THOUGH WELL DONE

33/50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location G.C. ABC

Date 8/16/19

Judge Name Hewoo
 BJCP ID & Rank _____
 Email _____

Category# 6 Entry# 326461
 Sub (a-f) _____
 Subcategory DUNKEL BOCK
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS? _____
 PLACE 36
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other _____

9
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
 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

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

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

Mouthfeel

Thin M Full Inappropriate
 Body
 Carbonation None L M H Inappropriate

 Warmth
 Creaminess None L M H Inappropriate

 Astringency
 Other _____

4
5

Overall

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

7
10

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

A VERY GOOD BEER BUT THE DIACETYL DETRACTED FROM THE OVERALL EXPERIENCE. WATCH FERMENTATION & BEER HANDLING/BOTTLING.

36
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Plank Max
 BJCP ID & Rank E26401
 Email _____

Category# 6 Entry # 30.6461
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight of _____
 Advanced to MINI-BOS _____
 PLACE 36
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt Roasty, toffee

Hops _____

Fermentation _____

Other _____

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other Wired/brewed

White Gray Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture Fine

3
3

Flavor

None L M H Inappropriate

Malt Roasty, toffee

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other Little Roasty

13
20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

None L M H Inappropriate

Creaminess _____

Astringency _____

Warmth _____

Other _____

4
5

Overall

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

6
10

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

A good example of style
 consistency could be
 kept so that the malt profile

35
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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 GCBCDate 8/6/18

Judge Name HEW
BJCP ID & Rank _____
Email _____

Category# 6 Entry # 329831
Sub (a-f) B
Subcategory RANCHIER
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 35.3
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate
Malt LACKS SMOKE CHARACTER.
Hops _____
Fermentation _____
Other _____

8
12**Appearance**

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

White Ivory Beige Tan Brown Inappropriate
Head Retention _____
Texture _____

3
3**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor 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

None L M H Inappropriate
Malt LACKS SMOKE CHARACTER.
Hops _____
Bitterness _____
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other _____

14
20**Mouthfeel**

Thin M Full Inappropriate
Body _____
Carbonation _____
Warmth _____

None L M H Inappropriate
Creaminess _____
Astringency _____
Other _____

4
5**Overall**

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

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

7
10

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

MORE CLOVE AND THIN SMOKE.
CAN BE MORE SMOKE MALT -
ABSENT OF MAJOR FLAVS.
SMOKE IS THERE, ITS JUST
TOO SUBOVED.

36
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Paul Max
 BJCP ID & Rank E2649 Cert.
 Email _____

Category# 6 Entry# 329831
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position In flight Entry of _____
 Advanced to MINI-BOS _____
 PLACE 35
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L X M H Inappropriate leads
 Malt _____
 Hops _____
 Fermentation _____
 Other low smoke

7
12

Appearance

Color X Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity X Brilliant Hazy Opaque Other _____
 Head Retention X White Creamy Beige Tan Brown Inappropriate
 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
 None L X 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

Flavor

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

13
20

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

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

Mouthfeel

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

4
5

Overall

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

7
10

A good example of style about on the low end of smoke

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

34
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name MATTY
 BJCP ID _____
 & Rank _____
 Email _____

Category# _____ Entry# 329831
 Sub (a-f) _____
 Subcategory _____
 (Spell out)
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery REVEL
 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 13/20

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
 Fermentation None L M H Inappropriate
 Other _____

8/12

Appearance

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

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

Texture _____

3/3

Flavor

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

Finish/Aftertaste Dry Sweet Other _____

14/20

Mouthfeel

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

4/5

Overall

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

7/10

Feedback

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

probably lacking the distinctive smoky character - pretty well made beer aside from that

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

37.8

Location _____ Date _____

Judge Name MATT
 BJCP ID & Rank _____
 Email _____

Category# 8 Entry# 338168
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13₂₀

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

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

Bottle Inspection OK _____

Aroma

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	<u>low sulphur</u>				

8₁₂

Appearance

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

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

3₃

Flavor

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

14₂₀

Mouthfeel

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

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

3₅

Overall

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

6.5₁₀

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

pretty good example, lacking a bit of roasty malt for style.

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

34.5₁₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Plank Max
 BJCP ID & Rank E2649 Cert.
 Email _____

Category# B8 Entry # 338168
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position In Flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

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

13₂₀

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

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

Bottle Inspection ok _____

Aroma

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

9₁₂

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Clarity	Brilliant	Hazy	Opaque		Other			
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
Other	<u>Plank</u>							

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

2₃

Flavor

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

15₂₀

Mouthfeel

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

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

4₅

Overall

Classic Example	<input checked="" type="checkbox"/>	Not to Style	
Flawless	<input checked="" type="checkbox"/>	Significant Flaws	
Wonderful	<input checked="" type="checkbox"/>	Lifeless	

8₁₀

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

A delicious example of style. A little bit less to the finish.

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

39₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GCABC

Date 8/6/19

Judge Name HANCO
 BJCP ID & Rank _____
 Email _____

Category# 8 Entry# 338168
 Sub (a-f) B
 Subcategory SCHWARTZ BIER
 Special Ingredients _____

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

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the spaces 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 _____
 Fermentation None L M H Inappropriate _____
 Other Clean Good

10
12

Appearance

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

3
3

Flavor

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

15
20

Mouthfeel

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

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.

Extremely good! Stylistically correct. Hop character is slightly light but still acceptable. Absent of major flaws.

40
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLINGHAM Date 8/6/19

Judge Name ANDREW WARSEN
BJCP ID & Rank _____
Email _____

Category# 5 Entry # 387815
Sub (a-f) D
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 2

Bottle Inspection ok _____

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

Aroma

Malt None L M H Inappropriate Subtle hop aroma.
Hops more maltiness.
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 _____

2
3

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

Flavor

Malt 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
20

Flavor

Malt None L M H Inappropriate Dry crisp finish
Hops with good bitterness.
Bitterness possibly a little too
Fermentation sweet.
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

14
20

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

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

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M H Inappropriate
Warmth
Creaminess Inappropriate
Astringency Inappropriate
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 beer, needs more hop aroma and lighter body.

34
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank SIAPA CERTIFIED
 Email _____

Category# S Entry # 387815
 Sub (a-f) D
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection ok _____

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 X _____ GRAINY, SWEET.
 Hops X _____ FLORAL, SPICY
 Fermentation X _____ CLEAN.
 Other _____

7
12

Appearance

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

White Ivory Beige Tan Brown Inappropriate
 Head X _____ _____
 Retention X _____ _____
 Texture MIX OF SIZES

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
20

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

Flavor

None L M H Inappropriate
 Malt X _____ BREANN, GRAINY
 Hops X _____ FLORAL, SPICY
 Bitterness X _____ FIRM, LINGERING.
 Fermentation X _____ CLEAN.
 Balance X _____ _____
 Finish/Aftertaste X _____ MINERALLY
 Other LOW SULPHUR, LOW OMS.

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 X _____ _____
 Carbonation X _____ _____
 Warmth X _____ _____

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

4
5

Overall

Classic Example _____ _____
 Flawless _____ _____
 Wonderful _____ _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

7
10

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

WELL MADE BEER
BITTERNESS A LITTLE HIGH
WOULD BE GOOD "BRIGHTER"
AND BREWERY FRESH

34
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location 9000

Date 8/6/19

Judge Name Hewzo
BJCP ID & Rank _____
Email _____

Category# 5 Entry# 394676
Sub (a-f) B
Subcategory KOELSCH
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

9
12

Appearance

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

2
3

Flavor

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

14
20

Mouthfeel

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

3
5

Overall

Classic Example _____ 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

NICE MAW SWEETNESS BUT TOO BITTER, HOOPY & ASTRINGENT. LACKS TASTY ESTER -> TOO CLEAN MINERALLY -> CHECK SALTS. TOO MUCH NOT A BOB BEER. SULFATE.

35
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>L</u>	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 Plank Max
 BJCP ID & Rank #2649 C&T
 Email _____

Category# S Entry# 394676
 Sub (a-f) R
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

9
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate Spicy
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate Too sweet
 Other Not clean enough

13
20

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

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

Mouthfeel

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

4
5

Overall

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

6.5
10

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

A good example of style at the high end of bitterness light oxidized and astringency present

35
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Location BURLEIGHDate 8/16/19

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 9 Entry # 447788
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate
Malt Strong malt aroma. ✓
Hops no hops ✓
Fermentation clean ferment ✓
Other _____

7.5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color White
Clarity Ivory
Other _____
Head Quick
Retention Lasting
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

None L M H Inappropriate
Malt rich malty flavors
Hops hints of caramel
Bitterness ok alcohol warmth
Fermentation _____
Balance Hoppy Malty
Finish/Aftertaste Dry _____
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 None L M H
Carbonation None L M H
Warmth _____
Creaminess None L M H
Astringency _____
Other _____

3.5
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 to style. Nice dark lager.

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

38
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank E1959 CERTIFIED
 Email _____

Category# 9 Entry # 447788
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt RICH, MALTY
 Hops _____
 Fermentation CLEAN
 Other _____

8
12

Appearance

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

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

3
3

Flavor

None L M H Inappropriate
 Malt RICH, MALTY, TOASTY, BAKED SWEET
 Hops _____
 Bitterness _____
 Fermentation CLEAN
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

13
20

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

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 _____

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.
WELL MADE BEER
LACKED SOME MALT
BACKBONE.

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 BURLEIGH

Date 8/6/19

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 2 Entry# 479511
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 2

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 Low malt flavours/aroma
 Hops some esters
 Fermentation
 Other _____

5
12

Appearance

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

2
3

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

Flavor 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

None L M H Inappropriate
 Malt Medium body, missing
 Hops dry finish.
 Bitterness some after taste
 Fermentation present
 Balance Happy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

9
20

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

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

Mouthfeel

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

2
5

Overall

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

5
10

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

Some aftertaste present
affecting taste/style of
beer. Check fermentation time
& temp for lagers

23
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank E1959 CERTIFIED
 Email _____

Category# 2 Entry # 479511
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____**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	/

Aroma

None L M H Inappropriate
 Malt GRAINY
 Hops _____
 Fermentation FRUITY ESTERS
 Other _____

6₁₂**Appearance**

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

White Ivory Beige Tan Brown Inappropriate
 Head _____
 Retention _____
 Texture MIX OF SIZES

2₃**Flavor**

None L M H Inappropriate
 Malt GRAINY
 Hops _____
 Bitterness GOOD LEVEL
 Fermentation FRUITY ESTERS
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other VEGETAL - DMs?

10₂₀**Mouthfeel**

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other NOT A CLEAN FINISH - COATING

3₅**Overall**

Classic Example _____ _____
 Flawless _____ _____
 Wonderful _____ _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

5₁₀

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

CARBONATION TOO LOW AS SERVED.
YEAST CHARACTER A LITTLE HIGH.
A LITTLE "LIFELESS"
VEGETAL FINISH DETRACTS FROM BEER.

26₅₀

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 GCABCDate 8/6/19

Judge Name Hewes
BJCP ID & Rank _____
Email _____

Category# 5 Entry # 512981
Sub (a-f) B
Subcategory KOELSCH
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 33.25
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

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

7₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13₂₀
Malt Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

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

13₂₀

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

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

Mouthfeel

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

Warmth _____
Creaminess None L M H Inappropriate

Astringency _____
Other _____

3₅

Overall

Classic Example _____ _____
Flawless _____ _____
Wonderful _____ _____
Not to Style _____
Significant Flaws _____
Lifeless _____
Feedback 6.5₁₀

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

NOT A GOOD BEER. WAS NOT
FERMENTED & TASTED IDENTICAL
AS THERE IS SOME ACETALDEHYDE.
CONSIDER MORE WALT BEER.
GREAT LOOKING BEER

Judge Total 32.5₅₀

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 Plank Max
 BJCP ID & Rank E2649 Cat.
 Email _____

Category# 5 Entry# 572981
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight Entry _____
 of _____
 Advanced to MINI-BOS
 PLACE 33-25
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Faint grainy light spricy
 Hops Inappropriate _____
 Fermentation Inappropriate _____
 Other _____

8
12

Appearance

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

3
3

Flavor

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

13
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 _____

6
10

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

A good example of style that falls short of the cup character light sourness

34
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Location GCABCDate 8/6/19

Judge Name HONOO
BJCP ID & Rank _____
Email _____

Category# 5 Entry# 517125
Sub (a-f) 0
Subcategory German Pilsner
Special Ingredients _____

Position in flight of _____
Advanced to MINI-BOS? _____
PLACE 31
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____**Aroma**

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

7₁₂**Appearance**

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

3₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor 13₂₀
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

Flavor

None L M H Inappropriate
Malt _____
Hops Lacks hop flavor
Bitterness ASTHONOUS BITTERNESS
Fermentation CHLOROPHENOLIC
Balance Hoppily Maltly _____
Dry Sweet _____
Finish/Aftertaste _____
Other _____

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

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

Mouthfeel

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

3₅**Overall**

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

6₁₀**Feedback**

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

Chlorophenolic aroma & flavor dominates -> check water.
Lacks hop flavor & aroma.
Consider revising late hop additions (more)

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

Judge Total

30₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Frank Rex
 BJCP ID & Rank E2649 Cert.
 Email _____

Category# S Entry# 57125
 Sub (a-f) D
 Subcategory _____
 Special Ingredients _____

Position in flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 31
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

8₁₂

Appearance

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

White Ivory Beige Tan Brown Inappropriate
 Head Retention _____
 Texture Large

1₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate **13**₂₀

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops Floral govt?
 Bitterness low end
 Fermentation _____
 Balance _____
 Finish/Aftertaste Too sweet
 Other _____

12₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

4₅

Overall

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

Feedback **7**₁₀

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

A well-made beer that shows good technique but overall is too light on the bitterness

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

32₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name M. CUTHBERT
BJCP ID _____
& Rank _____
Email _____

Category# 8 Entry # 524518
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other Banana ester with malt in the background

9
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
13

Flavor

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

15
20

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

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

Mouthfeel

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

4
5

Overall

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

7.5
10

Feedback

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

pretty good example - bit estery and could do with a touch more bitterness

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

38.5
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Rank Max
 BJCP ID & Rank E2649 Cert.
 Email _____

Category# 8 Entry # 524518
 Sub (a-f) _____
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____ light bread/custard
 Hops _____ _____
 Fermentation _____ _____
 Other _____

9₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____ _____

Brilliant Hazy Opaque Other
 Clarity _____ _____

White Gray Beige Tan Brown Inappropriate
 Head Retention _____ _____

Quick Lasting Other
 Texture _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13₂₀

Malt _____ _____ _____ Wheat. Subtle grainy notes

Hops _____ _____ _____ OK for style

Bitterness _____ _____ _____ Way too high for style

Fermentation _____ _____ _____ Banana, Low Clove, Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt _____ _____ _____ Lacks complexity
 Hops _____ _____ _____ _____
 Bitterness _____ _____ _____ _____
 Fermentation _____ _____ _____ _____
 Balance Hoppy _____ Malty _____
 Finish/Aftertaste Dry _____ Sweet _____
 Other 21/20A

13₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____ _____ _____ _____

None L M H Inappropriate
 Carbonation _____ _____ _____ _____

Warmth _____ _____ _____

None L M H Inappropriate
 Creaminess _____ _____ _____ _____

Astringency _____ _____ _____ _____

Other _____

3₅

Overall

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

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

7₁₀

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

A well-made beer that
lets style but lacks in
the malt complexity
and dry finish
problems

35₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GCABC

Date 8/6/19

Judge Name HENDS
 BJCP ID & Rank _____
 Email _____

Category# 8 Entry # 524518
 Sub (a-f) A
 Subcategory MUNICH DUNKEL
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt

Hops

Fermentation

Other _____

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color

Clarity

Other STURRY

White Ivory Beige Tan Brown Inappropriate

Head

Retention

Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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 _____

4
5

Overall

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

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

8
10

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

Great beer. matches the style very well. Good, very low hop character. not sweet or astringent. like 100% black. excellent. absence of mass fruit!

41
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



1

Judge Name Frank Mack
 BJCP ID & Rank E2649 Cert.
 Email _____

Location _____ Date _____
 Category# 2 Entry # 582476
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 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 _____

Bottle Inspection OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13₂₀

Aroma

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

6₁₂

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Clarity	Bright	Hazy	Opaque				Other	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Head	White	Very	Beige	Tan	Brown		Inappropriate	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Retention	Quick	Lasting					Other	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Texture	Large							

3₃

Flavor

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

12₂₀

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

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

Mouthfeel

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

4₅

Overall

Classic Example	<input checked="" type="checkbox"/>	Not to Style	
Flawless	<input checked="" type="checkbox"/>	Significant Flaws	
Wonderful	<input checked="" type="checkbox"/>	Lifeless	

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

A good example of style.
Feels short on some aroma
and flavor notes from grain
notes throughout. Spicy and
alloy. Look at for advice

Judge Total

31₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location SCARB Date 5/6/18

Judge Name Hewoo
BJCP ID & Rank _____
Email _____

Category# 2 Entry# 582476
Sub (a-f) A
Subcategory INT. PALE ALE
Special Ingredients _____

Position in flight 5
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 Rockstar Brewer
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 13/20

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

Scoring Guide

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

Aroma

Bottle Inspection OK _____

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Other SLIGHT HTS.

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

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 PHENOLIC SPICE BANANA

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

13/20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

3/5

Overall

Classic Example _____ 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.

PEPPERY / CLAY CHARACTER & BANANA ESTER SUGGESTS INCONSISTENT YEAST SELECTION AND/OR FERMENT TEMP. GOING TOO HIGH.

NOTHING WRONG WITH FORMULATION.

32/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Plank Max
 BJCP ID & Rank 5204A Cert
 Email _____

Category# 4 Entry # 623276
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS
 PLACE _____

4/25
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

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 Bready
 Hops Floral
 Fermentation
 Other _____

10
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

Flavor
 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
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other light oxidation

16
20

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

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

Mouthfeel

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

4
5

Overall

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

7
10

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

Great example of style that is slightly on the high side for bitterness and has a little astringency/oxidative issue

40
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 GCBC

Date 8/6/19

Judge Name HENCO
BJCP ID & Rank _____
Email _____

Category# 4 Entry# 623276
Sub (a-f) A
Subcategory MUNICH HELES
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS
PLACE 41.25
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt
Hops
Fermentation
Other _____

10
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

Flavor
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 A LITTLE TOO MUCH HOP FLAVOR
Bitterness
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

17
20

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

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

Mouthfeel

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

4
5

Overall

Classic Example
Flawless
Wonderful
Not to Style
Significant Flaws
Lifeless

85
10

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

EXCELLENT BEER!!
MY ONLY CRITIQUE IS THAT THE HOP FLAVOR IS A LITTLE HIGH. CONSIDER REDUCING LATE ADDITIONS. PLEASE BREW MORE.

425
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 BURLINGHAM Date 8/6/19

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 1 Entry # 647966
Sub (a-f) _____
Subcategory C
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt Sweet malty aroma
Hops Some ester aroma
Fermentation
Other _____

6
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

Flavor 13
20

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

Flavor

None L M H Inappropriate
Malt almost finishes dry/crisp
Hops very slight astringent
Bitterness flavor maybe from the grain.
Fermentation too bitter for style.
Balance Happy Malty
Finish/Aftertaste Dry Sweet
Other _____

12
20

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

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

Mouthfeel

Thin M Full Inappropriate
Body
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.

some estery aromas and too bitter for style and slightly astringent taste.

30
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE
BJCP ID & Rank E1959 CERTIFIED
Email _____

Category# 1 Entry # 647966
Sub (a-f) C
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

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

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

Aroma

Bottle Inspection OK _____

None L M H Inappropriate

Malt None L M H Inappropriate GRAINY,

Hops None L M H Inappropriate LIGHT CITRUS.

Fermentation None L M H Inappropriate MED LOW FRUIT ESTERS

Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture FINE/MIX GRANULES

3
3

Flavor

None L M H Inappropriate

Malt None L M H Inappropriate GRAINY, SWEET

Hops None L M H Inappropriate LIGHT CITRUS

Bitterness None L M H Inappropriate FIRM. A LITTLE ROUGH

Fermentation None L M H Inappropriate ESTERS, ACETALDEHYDE

Balance Hoppy Malty Sweet

Finish/Aftertaste Dry Sweet Other _____

11
20

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth _____ Inappropriate

None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

3
5

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

6
10

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

WELL MADE BEER.

BITTERNESS TOO HIGH - REDUCES

DRINKABILITY.

POSSIBLE ISSUES WITH YEAST

HEALTH

ALMOST DRINKS LIKE

AN "OLD" APA?

Judge Total

30
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE
BJCP ID & Rank E1959 CERTIFIED
Email _____

Category# 6 Entry # 651741
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 34.5
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate
Malt RICH, BREADY, BREAD CRUST.
Hops _____
Fermentation CLEAN
Other _____

7₁₂

Appearance

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13₂₀

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

Flavor

None L M H Inappropriate
Malt RICH, BREADY, TOASTY, BREAD CRUST
Hops FLORAL
Bitterness CLEAN.
Fermentation CLEAN.
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

14₂₀

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

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

Mouthfeel

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

4₅

Overall

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

Feedback WELL MADE BEER.
MALT PROFILE A LITTLE
"FLAT", FLAVORS
A LITTLE Muddled

7₁₀

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

Judge Total 34₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLEIGH Date 8/6/19.

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 6 Entry # 651741
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 145
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 Bready toasty aroma
Hops - No hops as expected.
Fermentation _____
Other _____

7.5
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 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 medium smooth body ✓
Hops low hops ✓
Bitterness ok dry finish.
Fermentation clean flavour.
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

14.5
20

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

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

Mouthfeel

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

3
5

Overall

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

7
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Good to style possibly get more rich toasty flavour.

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 BURLEIGH

Date 8/6/19

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 24 Entry# 679594
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 37
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

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

13₂₀

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

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

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

Bottle Inspection OK _____

Aroma

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Smooth malty aroma,
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Sweet aroma too.
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____				

8₁₂

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Clarity	Bright	Hazy	Opaque	Other				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>				
Head	White	hazy	Beige	Tan	Brown	Inappropriate		
Retention	Quick	X	Lasting			<input type="checkbox"/>		
Other	_____							
Texture	_____							

2₃

Flavor

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	clean ferment flavor
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Maybe too bitter for style.
Bitterness	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Balance	Hoppy	X	Malty		
Finish/Aftertaste	Dry	X	Sweet		
Other	_____				

14₂₀

Mouthfeel

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

3₅

Overall

Classic Example	<input checked="" type="checkbox"/>	Not to Style	
Flawless	<input checked="" type="checkbox"/>	Significant Flaws	
Wonderful	<input checked="" type="checkbox"/>	Lifeless	

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

Good beer, just too bitter for style.

7₁₀

Judge Total

34₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank 6159 CERTIFIED
 Email _____

Category# 4 Entry # 679594
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 33
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	None L	M	H	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Banana. Low Clove. Hint of bubblegum

13₂₀

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

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

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

Aroma

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	GRAINY, BREADY, YEASTY
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	FLORAL, SPICY
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	FRUITY ESTERS
Other	_____				

7₁₂

Appearance

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

2₃

Flavor

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	BREADY, GRAINY, SWEET
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	FLORAL, SPICY
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	FIRM - A LITTLE HIGH
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	LOW FRUITY ESTERS
Balance	Hoppy	Malty	Sweet		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Finish/Aftertaste	Dry	Sweet			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>		
Other	_____				

13₂₀

Mouthfeel

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

4₅

Overall

Classic Example	<input checked="" type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>

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

WELL MADE BEER
HOP BITTERNESS TAKES AWAY
FROM MALT.

7₁₀

32₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Location GCASCDate 8/6/19

Judge Name Hembo
BJCP ID & Rank _____
Email _____

Category# PRYS Entry # 725327
Sub (a-f) _____
Subcategory WZ PILSNER
Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery Homebrewer Bremen
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 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	<input checked="" type="checkbox"/>	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	<input checked="" type="checkbox"/>

Bottle Inspection OK**Aroma**

None L M H Inappropriate
Malt
Hops SUBOVED - OXIDISED
Fermentation
Other OXIDISED Hop Aroma
ACETALDEHYDE

6₁₂**Appearance**

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

3₃**Flavor**

None L M H Inappropriate
Malt
Hops OXIDISED - COOKED FRUIT
Bitterness
Fermentation
Balance Hopy Malty
Finish/Aftertaste Dry Sweet
Other VEGETAL / GRASSY
BEER ON OVERDOSE

10₂₀**Mouthfeel**

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

3₅**Overall**

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

5₁₀**Feedback**

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

ACETALDEHYDE IS A SIGN OF INCOMPLETE FERMENTATION. BEER IS ALSO OXIDISED WHICH SHOWS THROUGH VEGETAL & SUBOVED HOP CHARACTER. WATCH YEAST HEALTH AND BEER HANDLING/PACKAGING LOOKS GREAT!

Judge Total 27₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Frank Max
BJCP ID & Rank #2649 Cert.
Email _____

Category# RXYS Entry# 725327
Sub (a-f) _____
Subcategory Kölsch Pils
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

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

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

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

Aroma

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

8

Appearance

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

3

Flavor

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

10

Mouthfeel

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

4

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.
A good example of Ale but shows signs of fermentation issues
oxidation

31

Judge Total 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

1



Location GCBBC Date 8/6/18

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

Category# 6 Entry # 747383
Sub (a-f) A
Subcategory (Spell out) MÄRZEN.
Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS
PLACE 28.
CONSENSUS SCORE

may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation ACETALDEHYDE

Other ACETON

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting _____

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

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____ X TOO BITTER

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____ DRY / MINT-BLASE.

Other TOO MUCH SULFUR

11
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H _____

Astringency _____ _____

Other _____

2
5

Overall

Classic Example _____ _____ Not to Style _____

Flawless _____ _____ Significant Flaws _____

Wonderful _____ _____ Lifeless _____

5
10

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

Thin, watery & too bitter.
CONSIDER REVIEWING: MALT, SALTS,
MAX TEMP HOPS.
THIS BEER IS MALTY & RICHT.
THIS BEER IS THIN & BITTER
TRY AGAIN 😊
YOU GOT THIS.

27
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 Paul Max
BJCP ID & Rank 6264A GA.
Email _____

Category# 6 Entry # 747382
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

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

Non-BJCP Qualifications

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

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

13₂₀

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

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

Aroma

None L M H Inappropriate

Malt Bready

Hops _____

Fermentation _____

Other _____

7₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

2₃

Flavor

None L M H Inappropriate

Malt Lacks typical profile

Hops _____

Bitterness Too assertive esp on finish

Fermentation _____

Balance _____

Finish/Aftertaste _____

Other _____

11₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4₅

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

6₁₀

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

A good example of style but lacks depth on the typical wheat profile. More tangy/bready water? To balance the bitterness

30₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Genese

Date 8/16/19

Judge Name Hondo
BJCP ID & Rank _____
Email _____

Category# 1 Entry # 749727
Sub (a-f) D
Subcategory American Lager
Special Ingredients _____

Position in flight of 4
Advanced to MINI-BOS
PLACE 33.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt
Hops
Fermentation
Other Oxidized

8
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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
10

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

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

Flavor

None L M H Inappropriate
Malt
Hops
Bitterness Admittedly
Fermentation
Balance
Finish/Aftertaste
Other Very bitter / oxidized

14
20

Mouthfeel

Thin M Full Inappropriate
Body
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

6
10

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

A WELL MADE BEER THAT IS SHOWING EARLY SIGNS OF OXIDATION (VERY BITTER HOPS). WATCH BEER PACKAGING AND PUNGE WITH LOSS OF CO2. I WOULD LIKE TO DRINK THIS BEER KNOT.

35
150

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Max Rank
 BJCP ID & Rank Certified #2649
 Email 1

Category# 1 Entry # 749727
 Sub (a-f) B
 Subcategory Am. Wheat
 Special Ingredients _____

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

Non-BJCP Qualifications

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

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

13₂₀

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

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

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

Bottle Inspection OK _____

Aroma

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

8₁₂

Appearance

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

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

2₃

Flavor

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>Lacking typical malt profile</u>
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	<u>Sharp pepper</u>
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Balance	Hoppy		Malty		
Finish/Aftertaste	Dry		Sweet		<u>Oxidized</u>
Other	_____				

12₂₀

Mouthfeel

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

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

3₅

Overall

Classic Example	<input checked="" type="checkbox"/>	Not to Style	
Flawless	<input checked="" type="checkbox"/>	Significant Flaws	
Wonderful	<input checked="" type="checkbox"/>	Lifeless	

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

A good attempt at style that is on the bitter side for style.

7₁₀

Judge Total

30₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Heuro
BJCP ID & Rank _____
Email _____

Category# 1 Entry # 763115
Sub (a-f) C
Subcategory Cream Ale
Special Ingredients _____

Position in flight Entry 2 of _____

Advanced to MINI-BOS
PLACE

31
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation ACETALDEHYDE & DIACETYL 7¹²
Other _____

Appearance

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13²⁰
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

Flavor

None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation ACETALDEHYDE, DIACETYL 11²⁰
Balance _____
Finish/Aftertaste _____
Other TART, SOUR.

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

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

Mouthfeel

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

Overall

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

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

ACETALDEHYDE & DIACETYL ARE SIGNS OF INCOMPLETE FERMENTATION. LACTIC ACIDITY SUGGESTS POSSIBLE LACTIC ACID BACTERIA INTERACTION WITH YEAST METABOLISM & SANITIZATION
Judge Total 29⁵⁰

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 Plank Max
 BJCP ID & Rank E2649 CoA
 Email _____

Category# 1 Entry # 763115
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 31
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

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 DMS up front, too high
 Hops _____
 Fermentation _____
 Other _____
7₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity _____
 Other Good?
 Head _____
 Retention _____
 Texture fine
3₃

Example: How to fill in a Scoresheet

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

Flavor
 None L M H Inappropriate
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum
13₂₀

Flavor

None L M H Inappropriate
 Malt DMS higher than water
 Hops floral
 Bitterness _____
 Fermentation BIT of acetaldehyde
 Balance _____
 Finish/Aftertaste _____
 Other _____
13₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess _____
 Carbonation _____
 Astringency _____
 Warmth _____
 Other _____
3₅

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
7₁₀

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

A weihenbo beer that has too high DMS w/ hops and light acetaldehyde formation should be looked at. To style.

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

Judge Total 33₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLEIGH Date 8/6/19

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 5 Entry # 778984
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 405
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 _____

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

Aroma

Malt None L M H Inappropriate clean refreshing

Hops None L M H Inappropriate aroma. Malty aroma

Fermentation None L M H Inappropriate present

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 _____

Other _____

3 / 3

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

Flavor

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

13 / 20

Flavor

Malt None L M H Inappropriate Clean Fresh taste

Hops None L M H Inappropriate Soft malty flavour

Bitterness None L M H Inappropriate Crisp finish

Fermentation None L M H Inappropriate Good bitterness

Balance Hoppy Maltly Sweet

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 _____

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 Example for style
Not too much wrong with it.

Scoring Guide

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

Judge Total 40 / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank 6199 CERTIFIED
 Email _____

Category# S Entry # 778984
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS
 PLACE 405
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, CREAMY, HONEY
 Hops FLORAL
 Fermentation APPLE, CHERRY
 Other LIGHT SULFUR
10₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Other
 Clarity Other
 Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Other
 Texture FINE/MIX BUBBLES
2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum
13₂₀

Flavor

None L M H Inappropriate
 Malt GRAINY, CREAMY, HONEY
 Hops FLORAL
 Bitterness _____
 Fermentation APPLE, PEAR, CHERRY
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other LIGHTLY MINERAL, WINNY
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 _____
 Carbonation None L M H Inappropriate
 Warmth _____
 Creaminess None L M H Inappropriate
 Astringency _____
 Other _____
4₅

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
8₁₀

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

WELL DONE!
HARD TO FAULT.

41₅₀

Judge Total

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

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location B.3 Date 8/6/19

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 1 Entry# 785814
Sub (a-f) _____
Subcategory B
Special Ingredients _____

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

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 2

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt Low esters, no hop
Hops aroma - sweet malty
Fermentation aroma present
Other _____

6
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 MALTY finish
Hops very low hop flavour
Bitterness sweet finish too
Fermentation Estery
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

12
20

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

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

Mouthfeel

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

3
5

Overall

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

6
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
NOT AS DRY & BITTER, MISSING CRISP FINISH & carbonation.

30
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 GCABC

Date 8/6/19

Judge Name Hewwo
BJCP ID & Rank _____
Email _____

Category# 1 Entry # 785814
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry 1
of _____
Advanced to MINI-BOS
PLACE 28
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation Acetaldehyde, Acetic
Other _____

6
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
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 Asstringent, Very bitter
Fermentation Honey, Grainy
Balance _____
Finish/Aftertaste Oxidized, Trans-2-nonenal
Other _____

11
20

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

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

Mouthfeel

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

3
5

Overall

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

5
10

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

A well brewed beer but some significant fermentation faults such as acetaldehyde. Look after your yeast with some temp control & pitch loss of cells. 😊

Judge Total

28
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank E1959 CERTIFIED
 Email _____

Category# 1 Entry # 785814
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt GRAINY
 Hops HINTS OF FLORAL, SPICY ^{HOP}
 Fermentation APPLE ESTERS
 Other _____

6₁₂

Appearance

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

White Hazy Beige Tan Brown Inappropriate
 Head QUICK
 Retention LASTING
 Texture FINE

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13**₂₀

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

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

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

Mouthfeel

Thin M Full Inappropriate
 Body THIN
 Carbonation LOW
 Warmth WARM

None L M H Inappropriate
 Creaminess LOW
 Astringency PRESENT
 Other _____

4₅

Overall

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

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

6₁₀

WELL MADE BEER,
BITTERNESS LEVEL A LITTLE
HIGH FOR STYLE,
TOO MUCH YEAST PRESENCE -
REDUCES DRINKABILITY

30₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Clark Max
 BJCP ID & Rank 2649 GJT
 Email _____

Category# B Entry # 185814
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt Crisp pilsner
 Hops None
 Fermentation Light Acetaldehyde esters
 Other _____
6¹²

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Other _____
 Clarity Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Other _____
 Texture Fine
2.5³

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13²⁰
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops Floral spice
 Bitterness Too assertive
 Fermentation Light Frustralin issue
 Balance Hoppy Malty Too bitter for style
 Finish/Aftertaste Dry Sweet Crisp, dry
 Other _____
8²⁰

Mouthfeel

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

 Warmth _____
 Creaminess None L M H Inappropriate

 Astringency _____
 Other _____
3⁵

Overall

Classic Example _____ _____ Not to Style _____
 Flawless _____ _____ Significant Flaws _____
 Wonderful _____ _____ Lifeless _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
5.5¹⁰

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	

All-made beers that is rounded however way to hoppy and bitter for style. Slight green and diacetyl indicator of Frustralin problems!
Judge Total 25⁵⁰



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE
BJCP ID & Rank ELISA CERTIFIED
Email _____

Category# PRXS Entry # 814147
Sub (a-f) _____
Subcategory NZ PILS
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
Entry _____
of _____
PLACE 36
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 13₂₀

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

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

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

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate

Malt None L M H Inappropriate GRAINY, SWEET

Hops None L M H Inappropriate FRUIT SAMS, DIESEL

Fermentation None L M H Inappropriate CLEAN

Other _____

8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture FINE MIX

3₃

Flavor

None L M H Inappropriate

Malt None L M H Inappropriate BREAOM, GRAINY, SWEET

Hops None L M H Inappropriate FRUIT SAMS, DIESEL

Bitterness None L M H Inappropriate SOFT

Fermentation None L M H Inappropriate _____

Balance Hoppu Maltu Other _____

Finish/Aftertaste Dry Sweet Other _____

Other _____

13₂₀

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

4₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

8₁₀

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

WELL MADE BEER

WOULD BE BETTER

BREWERY FRESH

DONT QUITE "POP"

Judge Total

36₅₀

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 BURLINGHAM Date 8/6/19

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# PRX Entry# 814147
 Sub (a-f) 5
 Subcategory (Spell out) KIWI PILS
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt Grassberry/fruity aroma.
 Hops Some estery/stale
 Fermentation but expected.
 Other _____

8
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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

None L M H Inappropriate
 Malt Good clean finish.
 Hops Could finish crisper.
 Bitterness
 Fermentation
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

14
20

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

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

Mouthfeel

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

None L M H Inappropriate
 Creaminess
 Astringency
 Other _____

3.5
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.

7.5
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	

Good too style. Well done.

Judge Total

36
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank E1959 CERTIFIED
 Email _____

Category# 3 Entry # 849315
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 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 _____

Bottle Inspection OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13₂₀

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Bready, Rich
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Med Low Esters
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	

7₁₂

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Clarity	Brilliant	Hazy	Opaque	Other				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>				
Head	White	Ivory	Beige	Tan	Brown	Inappropriate		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>		
Retention	Quick	Lasting	Other					
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>					
Texture								Coarse

2₃

Flavor

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Bready, Rich
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Herbal, Earthy
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	Firm - A little harsh
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Med Low Esters
Balance	Hoppy	Malty			
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Finish/Aftertaste	Dry	Sweet			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	

11₂₀

Mouthfeel

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

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.

BITTERNESS A LITTLE HARSH.
A LITTLE LIFELESS, MUDDLED
WOULD BE BETTER WITH
SOME DISCERNABLE MALT
PRESENCE.

Judge Total

30₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLINGTON Date 8/6/19

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 3 Entry # 849315
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight Entry _____
 Advanced to MINI-BOS _____
 PLACE 315
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 Low hop aroma
 Hops slight malt present
 Fermentation _____
 Other _____

6
12

Appearance

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

2
3

Flavor

None L M H Inappropriate
 Malt Medium body and
 Hops good bitterness.
 Bitterness Clean Flavor
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

15
20

Mouthfeel

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

4
5

Overall

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

6
10

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	

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

33
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Plank Max
BJCP ID & Rank #2649 Cert.
Email _____

Category# 2 Entry # 853324
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____**Aroma**

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

8₁₂**Appearance**

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

2.5₃**Flavor**

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

14₂₀**Mouthfeel**

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

4₅**Overall**

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

7₁₀

A solid beer to style that is too sweet especially in the finish. Bit of oxidation and astringency notable

35.5₅₀**Judge Total****Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13₁₅₀
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	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	<input checked="" type="checkbox"/>
Light-Struck		Sulfur	
Medicinal		Vegetal	<input checked="" type="checkbox"/>

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 CLASC Date 8/6/19

Judge Name HEWOO
BJCP ID & Rank _____
Email _____

Category# 2 Entry# 853324
Sub (a-f) A
Subcategory INT PALE LAGER
Special Ingredients _____

Position in flight 6
Advanced to MINI-BOS
PLACE 35
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation SLIGHT CHLORO PHENOLIC 8₁₂
Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
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 13₁₅₀
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	<u>L</u>
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

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

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
Feedback 7₁₀

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

SLIGHT CHLORO PHENOLIC - DRINK WATER.
QUITE SWEET & FULL BODIED
CONSIDER BREWING A MORE FERMENTABLE
WORT BY USING LOW CARB
ENZYMES. NOT BAD.

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 35₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

J



Location BURLINGHAM Date 8/6/19

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 5 Entry # 855292
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 315
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 Grainy sweetness present
Hops Some esters present
Fermentation _____
Other _____

7 12

Appearance

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

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

2 3

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

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

Flavor 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

None L M H Inappropriate
Malt Low bitterness, lacking
Hops the crisp finish.
Bitterness Lacking carbonation
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other _____

11 20

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

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

Mouthfeel

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

None L M H Inappropriate
Creaminess _____
Astringency _____
Other _____

3 5

Overall

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless

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

7 10

Scoring Guide

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

Checks attenuation for crisp finish. Longer lagering

30 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE
 BJCP ID & Rank E1959 CERTIFIED
 Email _____

Category# S Entry# 855292
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 315
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 BREADY, GRAINY
 Hops FLORAL
 Fermentation FRUITY ESTERS
 Other _____

8₁₂**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate
 Color BRILLIANT
 Clarity HAZY
 Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention DUCK
 Lasting _____
 Other _____
 Texture FINE

2₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13₂₀
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt BREADY, GRAINY
 Hops FLORAL
 Bitterness _____
 Fermentation FRUITY ESTERS.
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 None L M H Inappropriate
 Carbonation _____
 Warmth _____
 Creaminess None L M H Inappropriate 4₅
 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.

7₁₀WELL MADE BEER.FLAVOURS A LITTLE "MUDGY"WOULD BE GOOD BRIGHTERCIPPER AND BREWERY REFIN33₅₀**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



1

Location _____

Date _____

Judge Name Frank Max
 BJCP ID & Rank E2649 Cert.
 Email _____

Category# 7 Entry # 878351
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt X Nutty
 Hops X _____
 Fermentation X Acetaldehyde
 Other _____

8
12

Appearance

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

25
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
 None L X M H Inappropriate
 Malt X Wheat. Subtle grainy notes
 Hops X OK for style
 Bitterness X Way too high for style
 Fermentation X Banana. Low Clove. Hint of bubblegum

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

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

Flavor

None L M H Inappropriate
 Malt X _____
 Hops X _____
 Bitterness X Low for style
 Fermentation X Acetaldehyde
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

12
20

Mouthfeel

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

4
5

Overall

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

7
10

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

A good alcohol at style but made little bit sweated by adding bottomers. Some caramel power indicated by more notes

33.5
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location CLARE Date 8/6/19

Judge Name Hewoo
BJCP ID & Rank _____
Email _____

Category# 7 Entry# 878351
Sub (a-f) B
Subcategory ALT BEER
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____
Hops LACKS HOP AROMA.
Fermentation _____
Other _____

8
12

Appearance

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

3
3

Flavor

None L M H Inappropriate
Malt _____
Hops LACKS HOP CHARACTER
Bitterness LOW BITTERNESS.
Fermentation CLEAN.
Balance _____
Finish/Aftertaste _____
Other _____

12
20

Mouthfeel

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

3
5

Overall

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

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
GOOD BEER. CREMS WAST BASE BUT LACKED HOP CHARACTER. CONSIDER ADDING MORE HOPS THROUGHOUT THE BOIL TO INCREASE BITTERNESS AROMA & FLAVOUR. NO MAJOR FAULTS DETECTED.
Judge Total 33
50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	

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

7



Location _____

Date _____

Judge Name Frank Max
 BJCP ID & Rank E 2649 Cert.
 Email _____

Category# S Entry# 933761
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 31
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____
 Hops light spicy
 Fermentation Acetaldehyde
 Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____
 Clarity _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____
 Retention _____
 Texture Low

1.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

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 Biscuity
 Hops Spicy
 Bitterness _____
 Fermentation Acetaldehyde
 Balance _____
 Finish/Aftertaste _____
 Other _____

12
20

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

Acetaldehyde	<u>M</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		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 _____

4
5

Overall

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

6.5
10

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

A well-made beer that has to work fairly acetaldehyde. Obscure balanced to style. Acetate yeast fermentation.

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 SCORE Date 8/6/19

Judge Name HENAO
BJCP ID & Rank _____
Email _____

Category# 5 Entry# 933761
Sub (a-f) B
Subcategory KOELSCH
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 31
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt VERY GRAINY - TOO MUCH.
Hops _____
Fermentation _____
Other _____

7₁₂

Appearance

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

2₃

Flavor

None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance HOPPY MALTY
Finish/Aftertaste DRY SWEET
Other NOISES. GRAINY NOTES.

13₂₀

Mouthfeel

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

3₅

Overall

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

6₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
NICE BEER BUT IT'S SHOWING SIGNS OF AGE. THIS STYLE NEEDS TO BE FRESH! CONSIDER REVISING PACKAGING PROCEDURES TO REMOVE O₂ PICKUP. OXYGEN.
Judge Total 31₅₀
FRABBY & NOISE BEER AT.

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

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

Flavor 13₂₀
None L M H Inappropriate
Malt Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Hewoo
BJCP ID _____
& Rank _____
Email _____

Category# 1 Entry# 959782
Sub (a-f) C
Subcategory Cream Ale
(Spell out)
Special Ingredients _____

Position in flight 3
Entry of _____
Advanced to MINI-BOS
PLACE 33.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____**Aroma**

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

8₁₂**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 EXCELLENT HEAD Texture _____

3₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **13**₃₀
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 High esters
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

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

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

Mouthfeel

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

3₅**Overall**

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

6₁₀

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

A pretty good beer. The chlorophenolic was the main fault so watch water quality and/or sparkling. The hops selection seems mixed.

34₅₀

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 Blank Max
 BJCP ID & Rank E2649 Cert.
 Email _____

Category# 1 Entry # 959782
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate DMS up front
 Hops Light acetaldehyde
 Fermentation 7¹²
 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 _____
 Texture Large, veined
2.5³

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13²⁰
 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 DMS appropriate
 Hops Floral
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet Oxidized
 Other _____
13²⁰

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth _____
 Creaminess None L M H Inappropriate
 Astringency _____
 Other _____
4⁵

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
6.5¹⁰

A well made beer. Slight
formaldehyde issue and
handling possibly causing
oxidation

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 33⁵⁰



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DAMIAN MAGUIRE

BJCP ID & Rank E1959 CERTIFIED

Email _____

Category# 1 Entry# 993346

Sub (a-f) C

Subcategory (Spell out) _____

Special Ingredients _____

Position In flight Entry _____

Advanced to MINI-BOS _____

PLACE 22

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt X _____ GRAINY

Hops _____

Fermentation X _____ FRUITY ESTERS, OMS

Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X _____

Clarity Y _____

Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention X _____

Texture LARGE BUBBLES

2
3

Flavor

None L M H Inappropriate

Malt X _____ GRAINY

Hops X _____

Bitterness X _____

Fermentation X _____ ESTERS, OMS

Balance Hoppy _____ Malty _____

Finish/Aftertaste Dry _____ Sweet _____

Other DOMINANT CARBOXYL-OXIDATION.

7
20

Mouthfeel

Thin M Full Inappropriate

Body X _____

Carbonation None L M H _____

Warmth X _____

None L M H Inappropriate

Creaminess X _____

Astringency X _____

Other _____

3
5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

4
10

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

UNFORTUNATELY SEEMS OXIDIZED,

SEEMS LIKE RECIPE IS SOUND. GOOD BITTERNESS.

CHECK BOTTLING PRACTICES IF NOT BOTTLE CONTAMINATED

21
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt X _____ Wheat. Subtle grainy notes

Hops X _____ OK for style

Bitterness X _____ Way too high for style

Fermentation X _____ Banana, Low Clove. Hint of bubblegum

13
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	

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 BURLEIGH Date 6/6/19

Judge Name ANDREW WARREN
BJCP ID & Rank _____
Email _____

Category# 1 Entry # 993346
Sub (a-f) _____
Subcategory C
Special Ingredients _____

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

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 2

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt Sweet estery aroma
Hops edging towards plastic / phenolic
Fermentation _____
Other _____

5
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
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

Flavor

None L M H Inappropriate
Malt Too sweet for style
Hops and slightly too bitter. Not finishing
Bitterness _____
Fermentation Dry / crisp.
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

9
20

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

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

Mouthfeel

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

2
5

Overall

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

5
10

Check fermentation and bottling for oxidization.

23
50

Judge Total

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