



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Sanctioned Version



Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt	None L	M	H	Inappropriate	
	<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

13 13

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

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

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

Location _____ Date _____

Category# <u>12</u>	Entry# <u>211467</u>	Position in flight Entry <u>11/18</u>	Advanced to MINI-BOS	42
Sub (a-f) <u>B</u>	Subcategory (Spell out) <u>02 SPARKLING</u>	Special Ingredients _____	PLACE	

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

Bottle Inspection ok _____

Aroma

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	ESTERY SWEETNESS
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	WITH MALT PROMINENT
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____				

9 12

Appearance

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

3 3

Flavor

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	A PROMINENTLY BITTER, HOP-FORWARD FLAVOR THAT FINISHES DRY. MILDLY ASTRINGENT. BUT NOT UNPLEASANTLY SO.
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Balance	Hoppy		Malty		
	<input checked="" type="radio"/>	<input 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	_____				

17 20

Mouthfeel

Body	Thin	M	Full	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Carbonation	None L	M	H	Inappropriate	
	<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	CARBONIC BITE!				

5 5

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"/>

8 10

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

AN ENJOYABLE BEER.
CAN'T REALLY OFFER MUCH IN THE WAY OF IMPROVEMENT. NICE!

Judge Total 42 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

	None L	M	H	Inappropriate	
Malt	<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

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	

Location _____ Date _____

Category# 12 Entry# 211467

Sub (a-f) B

Subcategory (Spell out) AUS SPARKLING

Special Ingredients _____

Position in flight 11/17

Advanced to MINI-BOS

PLACE 12

CONSENSUS SCORE 10

may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	richness,
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	esters, medicinal, pears
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	apple, banana

10/12

Appearance

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

Other hazy bit to style

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	molasses, initial sweetness
Hops	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	high bitterness, tan hops
Bitterness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	molasses bitterness +
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	ligi
Balance	Hoppy		Malty		
Finish/Aftertaste	Dry		Sweet		
Other					

16/20

Mouthfeel

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

5/5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

nicely balanced, good interpretation of style

8/10

Judge Total 47 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Liam Ahearn
BJCP#: E1145



liamahearn@australianbrewingconsultants.com

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes 13₂₀

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
Ester	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

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

Location _____ Date _____

Category# 12 Entry# 211467

Sub (a-f) B

Subcategory (Spell out) Aust Sparkling

Special Ingredients _____

Position in Flight Entry _____

Advanced to MINI-BOS _____

PLACE 42

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt White bready

Hops Spice, pepper

Fermentation Pear, apple, flavan

Other _____ Ester

10₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lingering Other _____

Texture _____

3₃

Flavor

None L M H Inappropriate

Malt White bready

Hops Spicy, pepper

Bitterness Not too harsh

Fermentation Esters / fruit

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

17₂₀

Mouthfeel

Thin M Full Inappropriate

Body Creaminess None L M H Inappropriate

Carbonation None L M H Inappropriate

Warmth Astringency Other _____

4₅

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

8₁₀

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

Well done, you've nailed the style difficult to give you feedback which would improve this beer.

42₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Standard Version



2

Liam Ahearn
BJCP#: E1145



liamahearn@australianbrewingconsultants.com

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt	None L	M	H	Inappropriate	
	<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

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	

Location _____ Date _____

Category# D Entry# 245528
 Sub (a-f) A
 Subcategory English Golden
 Special Ingredients _____

Position in flight Entry 6
 of _____

Advanced to MINI-BOS _____
 PLACE 41.25
 CONSENSUS SCORE _____
 may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	fruity/phenol, citrusy
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____				

9/12

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 _____
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"/>	Other _____
Texture	_____						

3.25/3

Flavor

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	white bread, citrusy
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"/>	low fruity esters
Balance	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Finish/Aftertaste	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____				

17/20

Mouthfeel

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

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

Malt is a little one dimensional, the hops white to style I feel are making me think of an American beer
 no points deducted
 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	

41.25/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Steven Gower
BJCP#: E1961



hoppydaysbrew@outlook.com

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 judges(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor

Malt None L M H Inappropriate 13/20
Wheat. Subtle grainy notes

Hops None L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

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

Location _____ Date _____

Category# 12 Entry# 245528
Sub (a-f) A
Subcategory (Spell out) Frog Golden Ale
Special Ingredients _____

Position in flight 6 of 19
Advanced to MINI-BOS
PLACE 41-25
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate low to very low malt

Hops None L M H Inappropriate moderate to high

Fermentation None L M H Inappropriate fruity hop aroma, stoc

Other fruity citrus, moderate malt, very low malt 10/12

Appearance

Color Gold Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Bright Brilliant Hazy Opaque Other _____

Head Retention Quick White Ivory Beige Tan Brown Inappropriate

Other Dark straw Texture _____ 3/3

Flavor

Malt None L M H Inappropriate low malt present, clean

Hops None L M H Inappropriate high hop flavor, citrus

Bitterness None L M H Inappropriate moderate bitterness to high

Fermentation None L M H Inappropriate some esters

Balance Hoppy Malty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate dry finish

Other well balanced, clean ferment 16/20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate very low carb

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate 4.25/5

Astringency None L M H Inappropriate

Other _____

Overall

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

Feedback 8/10

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

well balanced example, really enjoyable if sessionable, area holds, some more malt, character will improve this beer, very low carb. 41.25/50

Judge Total 41.25/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Dean Tummers
BJCP#: E1951
dean.tummers@gmail.com



Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt None L M H Inappropriate 13/20
Wheat. Subtle grainy notes

Hops None L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

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

Location _____ Date _____

Category# 12 Entry# 245528

Sub (a-f) A

Subcategory GOLDEN ALE

Special Ingredients (ENGLISH)

Position in flight Entry 6/18

Advanced to MINI-BOS

PLACE 4125

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

Other _____

HOP AROMA (FRUITY)
TO START WITH.
LOW GRAIN BACK-
GROUND

9/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Inappropriate

Head Retention White Ivory Beige Tan Brown Inappropriate

Texture Quick Lasting Inappropriate

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 Malt Sweet Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

Other _____

HOP BITTERNESS
MODERATE, FRUITY
& FLORAL HOP
FAVOR MEDIUM/HIGH.
MALT IS IN THE
BACKGROUND

18/20

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 _____

8.25/10

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

A PLEASANTLY HOPPED
BEER. NICELY SESSIONABLE.

4125/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Liam Ahearn

BJCP#: E1145



liamahearn@australianbrewingconsultants.com

and Version _____ Location _____ Date _____

Category# 12 Entry# 258356
 Sub (a-f) B
 Subcategory (spell out) Aust sparkling
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 17.6
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection or _____

Scoresheet Instructions

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

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other _____
Ferul, Fruity, soft
soapy

6₁₂

Appearance

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

2₃

Example: How to fill in a Scoresheet

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

Flavor 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 Sliver, Palet coating
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

6₂₀

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
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
 Astringency
 Other _____

2₅

Overall

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

2₁₀

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

Soap flavours can come from leaving the beer on primary too long and the trub breaking down and producing soap

18₅₀

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



Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



ed Version

Location _____

Date _____

Category# 12 Entry # 268356
 Sub (a-f) B
 Subcategory 02 SPARKLING ALE
 Special Ingredients _____

Position in flight
 Entry of 12/18

Advanced to MINI-BOS
 PLACE

17.6
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

LOW HOP AROMA DOMINATED BY MALT SWEETNESS.

5
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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate

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

13
20

Flavor

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

LOW HOP FLAVOUR + BITTERNESS.
ASTRINGENT, POSSIBLY DUE TO HUSKS?
LINGERING SLICKNESS ON THE PALATE

6
20

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

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

Mouthfeel

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

3
5

Overall

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

4
10

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

SOMETHING APPEARS TO HAVE GONE WRONG IN THE FERMENT. MORE HOPS, HEALTHIER YEAST & BACK TO SECONDARY.

20
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



Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Printed Version

Location _____

Date _____

Category# 12 Entry # 268356
 Sub (a-f) B
 Subcategory (Spell out) A.S. SPADLING
 Special Ingredients _____

Position In flight Entry 12 of 19
 Advanced to MINI-BOS
 PLACE 17.6
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

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

coffee cereal cracker
isles hawan strong
lacks hop aroma

5₁₂

Appearance

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

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

13₂₀

Flavor

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

moderate malt, sweetness
present
medium bitterness
strong soapy,
silky
clinging

5₂₀

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 _____

1₅

Overall

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

2₄₀

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

check fermentation time,
soapy sibilness present &
dominant and it
very hard to judge correctly.

15₅₀

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



2

Version _____ Location _____ Date _____

Liam Ahearn

BJCP#: E1145



liamahearn@australianbrewingconsultants.com

Category# 11 Entry# 426119
 Sub (a-f) B
 Subcategory Best Bitter
 Special Ingredients _____

Position in flight 5
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____

35-8
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.

Aroma

None L X M X H _____ Inappropriate _____
 Malt _____ Sweet
 Hops _____ Floral, Honey, Marmalade
 Fermentation _____ Fruity, Orange
 Other _____

9₁₂

Appearance

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

2.5₃

Example: How 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 X M X H _____ Inappropriate _____
 Malt _____ Wheat. Subtle grainy notes **13**₁₂₀
 Hops _____ OK for style
 Bitterness _____ Way too high for style
 Fermentation _____ Banana. Low Clove. Hint of bubblegum

Flavor

None L X M X H _____ Inappropriate _____
 Malt _____ Creamy, white bread
 Hops _____ Orange, Marmalade
 Bitterness _____ Some astringency
 Fermentation _____ Fruity
 Balance: Hoppy X Malty _____
 Finish/Aftertaste: Dry X Sweet _____
 Other _____ A little harsh

15₂₀

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

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

Mouthfeel

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

3₅

Overall

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

7₁₀

Feedback: Provide comments on style, recipe process, and drinking pleasure. Include helpful suggestions to the brewer.
 Look at water treatment
 bitterness is a little harsh. Great beer and very drinkable.

Judge Total **36.5**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 _____

Steven Gower

BJCP#: E1961

stopydaysbrew@outlook.com



Category# 11 Entry # 426196
 Sub (a-f) B
 Subcategory Best Bitter
 Special Ingredients _____

Position in flight 5/19
 Advanced to MINI-BOS
 PLACE 35.8
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 grainy sweetness
 Hops None L M H Inappropriate medicinal fruitiness
 Fermentation None L M H Inappropriate _____
 Other Sweet, fruity, floral aroma. mandarin / Shrivelade.

8/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____
 Clarity Brilliant Hazy Opaque Other _____
 Head Retention Quick Lasting Other _____
 Texture Orange; lacking color.

2/3

Flavor

Malt None L M H Inappropriate leaky, fruity hops
 Hops None L M H Inappropriate strong bitterness
 Bitterness None L M H Inappropriate low esters
 Fermentation None L M H Inappropriate lacking malt
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other Dry finish, medium to high bitterness.

14/20

Mouthfeel

Body Thin 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 astriagent finish.

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.

Went to much bitterness
can have malt lacking
malt presence colour not
to style try using over
malt slightly astriagent bitterness.

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 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

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



Version _____ Location _____ Date _____

Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Category# 11 Entry# 426119
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight Entry of 5/18
 Advanced to MINI-BOS
 PLACE 35.8
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.

Aroma

Aroma

Malt None L M H Inappropriate SWEET AROMA WITH FRUIT/FLOCCAL, BUT MAYBE FROGUES ALSO?

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

Other _____

9 ₁₂

Appearance

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 _____

Other _____

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 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

Flavor

Malt None L M H Inappropriate HOP BITTERNESS IS AT THE FOREFRONT

Hops None L M H Inappropriate WITH MEDIUM/HIGH FLUUM HOP FLAVOUR.

Bitterness None L M H Inappropriate Balance more towards HOPS.

Fermentation None L M H Inappropriate

Balance Hoppy Malty Sweet

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

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

Overall

Classic Example None L M H Inappropriate

Flawless None L M H Inappropriate

Wonderful None L M H Inappropriate

Not to Style Significant Flaws Lifeless

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

7 ₁₀

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

A VERY BITTER EXAMPLE OF THE STYLE WITH GOOD USE OF HOP ADDITIONS.

NICE BEER! JUST DROP THE HARSH BITTERNESS A BIT

36 ₅₀

Judge Total



Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Revised Version



Location _____

Date _____

Category# 10 Entry # 442559
 Sub (a-f) A
 Subcategory (Spell out) German Weicshier
 Special Ingredients _____

Position In flight Entry of 1/18
 Advanced to MINI-BOS
 PLACE 3405
 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		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 or _____

Aroma

Malt None L M H Inappropriate low to moderate esters of banana
 Hops None L M H Inappropriate appear moderate phenols
 Fermentation None L M H Inappropriate clove, pepper
 Other very low malt, some clove, phenols. 9
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Retention Quick Lasting Other
 Texture bigger head would benefit. 3
3

Flavor

Malt None L M H Inappropriate low graining malt
 Hops None L M H Inappropriate low to very low
 Bitterness None L M H Inappropriate low
 Fermentation None L M H Inappropriate clean 12
 Balance Hoppy Malty Other
 Finish/Aftertaste Dry Sweet Other phenols dominant
 Other moderate to med low esters lacking banana character 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 Bit thin, little cloying 4
5

Overall

Classic Example _____ Not to Style
 Flavorless _____ Significant Flaws
 Wonderful _____ Lifeless 7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Nice weissbier a little off dimensional. However the phenols not balanced with esters. Check yeast strain / ferment schedule. Decarboxylation will increase hop. 35
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



Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

Version _____ Location _____ Date _____

Category# 10 Entry# 442559

Sub (a-f) A

Subcategory _____

Special Ingredients _____

Position in flight 7/18

Advanced to MINI-BOS

PLACE 34.5

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt X PROMINENT CLOVE

Hops X AROMA TO BEGIN WITH.

Fermentation X ESTERS APPEAR AS IT

Other _____ WARM

8 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X _____

Clarity X _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head Retention X _____

Texture _____

3 3

Flavor

None L M H Inappropriate

Malt X CLOVE-LIKE PHENOLS

Hops X DOMINATE. GRAIN

Bitterness X FLAVOUR IS LOW.

Fermentation X SOME BANANA

Balance Hoppy Malty COMES THROUGH AS

Finish/Aftertaste Dry Sweet TOO SAMPLE W/24 S.

Other _____

14 20

Mouthfeel

Thin M Full Inappropriate

Body X _____

Carbonation X _____

Warmth _____

None L M H Inappropriate

Creaminess X _____

Astringency X _____

Other "SPITZY"

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 LIGHT-TEXTURED, NICE &

EFFERVESCENT BEER THAT

COULD DO WITH A LITTLE

MORE ESTER FLAVOUR +

GRAIN SWEETNESS

35 50

Judge Total **35** 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Liam Ahearn

BJCP#: E1145

liamahearn@australianbrewingconsultants.com



Version _____ Location _____ Date _____

Category# 10 Entry# 442559
 Sub (a-f) A
 Subcategory Weissbier
 Special Ingredients _____

Position in flight 1
 Entry of 18

Advanced to MINI-BOS
 PLACE _____

34.5
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How 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	

Aroma

Malt None L M H Inappropriate Grainy, bready

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate Phenols, Very low esters 7 ₁₂

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 bubbles 2.5 ₃

Flavor

Malt None L M H Inappropriate Bready, Grainy

Hops None L M H Inappropriate Spicy

Bitterness None L M H Inappropriate Smooth

Fermentation None L M H Inappropriate Very clean, some banana 1.4 ₂₀

Balance Hoppy M Molty Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate _____

Other _____

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate 3 ₅

Astringency None L M H Inappropriate _____

Other _____

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.

Lacks esters strong enough to give character. Very clean, need to work on creating more yeast by products.

Judge Total 33.5 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
Sanctioned Version



Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Non-BJCP Qualifications

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

Location _____ Date _____

Category# 10 Entry # 452566

Sub (a-f) _____

Subcategory (Spell out) A

Special Ingredients _____

Position In flight Entry of 2/18

Advanced to MINI-BOS

PLACE _____

CONSENSUS SCORE 33

may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt CLOVES LOW AT START

Hops SOME BUBBLEGUM WAS

Fermentation EVIDENT BUT VERY

Other _____ TEMPORARY.

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hazy Opaque _____

Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting _____

Texture _____

2
3

Flavor

None L M H Inappropriate

Malt SOME PLEASANT ESTERS

Hops WITH MEDIUM MALT

Bitterness SWEETNESS.

Fermentation LET DOWN BY LOW

Balance Hoppy Malty _____ CARBONATION

Finish/Aftertaste Dry Sweet _____

Other _____

15
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 _____

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

6
10

A LIGHT-TEXTURED BEER
THAT WOULD BENEFIT
FROM SOME MORE
CARBONATION

33
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



Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Version

Location

Date

Category# 10 Entry # 45266
 Sub (a-f) A
 Subcategory Weissbier
 Special Ingredients _____

Position in flight 2/8
 of _____
 Advanced to MINI-BOS _____
 PLACE 33
 CONSENSUS SCORE 33
 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		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	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	

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt low to mod low phenol-clove.
 Hops
 Fermentation aort/clove.
 Other strong ester / bubblegum, banana. 6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Other _____
 Head White Hazy Beige Tan Brown Inappropriate
 Clarity Hazy. Light gold. Retention Quick Lasting Other _____
 Other fo' date stream, lacks head retention. Texture _____ 2₃

Flavor

None L M H Inappropriate
 Malt banana up front / bubblegum
 Hops leads into malic acid.
 Bitterness spicy phenols. not quite balanced, thin body, 14₂₀
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other astringent finish.

Mouthfeel

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

lacking phenol aromas, clove/clove
 by 1 ester of banana / bubblegum.
 Astringent finish, thin body.
 nice beer work on mash
 schedule of fermentation
 Steps to improve. Judge Total 39₅₀

lacks carb & head retention,



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Version

Location

Date

Liam Ahearn
BJCP#: E1145



liamahearn@australianbrewingconsultants.com

Non-BJCP Qualifications

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

Category# 10 Entry # 452566
 Sub (a-f) A
 Subcategory Weissbier
 Special Ingredients _____

Position in flight 2
 Entry _____
 of _____

Advanced to MINI-BOS

PLACE 33

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

None L M R Inappropriate

Malt clean, bready

Hops Nil

Fermentation Esters, bubblegum

Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Other _____

Head _____

Retention _____

Other _____

Texture _____

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M R 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 R Inappropriate

Malt White bready

Hops very low spicy

Bitterness Smooth

Fermentation Esters of bubblegum

Balance Happy

Finish/Aftertaste Creamy

Other _____

15
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M R Inappropriate

Creaminess _____

Astringency _____

Other _____

3
5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

7
10

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

Lacked carbonation, this reduced aroma detected.
Flavour was pleasant with esters dominant, lower phenols.

34
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Liam Ahearn
BJCP#: E1145



liamahearn@australianbrewingconsultants.com

Version _____

Location _____

Date _____

Category# 10 Entry# 539448
 Sub (a-f) B
 Subcategory Dunkle Weizen
 Special Ingredients _____

Position in flight 4
 Entry _____
 of _____

Advanced to MINI-BOS
 PLACE
CONSENSUS SCORE

41.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops Inappropriate
 Fermentation Inappropriate
 Other _____
Dark, crusty, bready
Nil, floral?
Esters, banana

8
12

Appearance

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

13
20

Flavor

Malt None L M H Inappropriate
 Hops Inappropriate
 Bitterness Inappropriate
 Fermentation Inappropriate
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other _____
Dark crusty, crusty bread
Fruity, plums, figs, dates

18
20

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

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

Mouthfeel

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

4
5

Overall

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

9
10

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

Great job, could do with
more complexity in
phenols / esters.

41.5
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



Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Version _____ Location _____ Date _____

Category# 10 Entry # 539448
 Sub (a-f) B
 Subcategory (Spell out) DUNKELS WEISSBIER
 Special Ingredients _____

Position In Flight Entry 4/18
 Advanced to MINI-BOS
 PLACE
CONSENSUS SCORE 41.5
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection or _____

Aroma

Malt None L M H Inappropriate PLEASANT CARAMEL.
 Hops X LOW PHENOLS &
 Fermentation Y H Inappropriate ESTERS. BANANA
 Other INCREASES.

8
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate PLEASANT MALT
 Hops X BACKBONE PROVIDES
 Bitterness X GRAIN SWEETNESS
 Fermentation Y H Inappropriate BALANCE LEANS
 Balance Hoapy Y Malty MORE TOWARDS
 Finish/Aftertaste X Dry Sweet ESTERS.
 Other _____

18
20

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth X CREAMINESS None L M H Inappropriate
 Astringency X OTHER _____

5
5

Overall

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

8
10

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

A CRACKING BEER!
I'D LOVE TO GET
THIS MALT FLAVOUR.

42
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Unscored Version



Steven Gower

BJCP#: E1961

hopydaysbrew@outlook.com



Location _____ Date _____

Category# 10 Entry # 539440
 Sub (a-f) B
 Subcategory Dunkels weisbier
 Special Ingredients _____

Position in flight 4/8
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 41.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other Some minor phenols would have fit

low phenols, medium esters, subtle malt presence

8₁₂

Appearance

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

light copper, good clarity

3₃

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 _____
 Other well balanced, clean fermentation

esters moderate & up front, nicely balanced with malt, low subtle phenols, nice esters balanced, bubbly

17₂₀

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate

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

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

Acetaldehyde		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 _____

5₅

Overall

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

8₁₀

Feedback

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

really enjoyed this beer very sessionable, aroma lacking some phenols hit otherwise clean fermented beer well balanced, great work!

41₅₀

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



Liam Ahearn
BJCP#: E1145
liamahearn@australianbrewingconsultants.com



Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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	

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	

Version _____ Location _____ Date _____

Category# 12
 Sub (a-f) A
 Subcategory English Golden
 Special Ingredients _____

Position in flight 7
 Entry # 577359
 Advanced to MINI-BOS
 PLACE
CONSENSUS SCORE 34.6
may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
 Earthy, Resiny, Citrus
 Fruity
8/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other _____
 Texture _____
2/3

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppily Maltily Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other _____
 White, bready
 Citrus, Fruity, Tropical
 Fruity esters
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 _____
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.

- Hop flavor is very forward and is of citrus & fruity character.
 - A little one dimensional in malt/hops

Judge Total 34/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Printed Version

Location _____

Date _____

Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Category# 12 Entry # 577359
 Sub (a-f) A
 Subcategory Eng Golden
 Special Ingredients _____

Position in flight 7
 of 18
 Advanced to MINI-BOS
 PLACE 34-6
 CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection or _____

Aroma

Malt None L M H Inappropriate low malt presence
 Hops None L M H Inappropriate Citrus, earth, bubblegum
 Fermentation None L M H Inappropriate Some sweetness
 Other Some pine, resin, orange, mineral 9 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other Hazy Texture _____ 2 ₃

Flavor

Malt None L M H Inappropriate low malt bubble
 Hops None L M H Inappropriate high hop flavor
 Bitterness None L M H Inappropriate up front, medium
 Fermentation None L M H Inappropriate bitter, clean front
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____ Some esters present 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 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	

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate
 Carbonation None L M H Inappropriate
 Astringency None L M H Inappropriate
 Warmth None L M H Inappropriate
 Other _____ 4 ₅

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
 Feedback 7 ₁₀

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
lacks some bitterness overall
great hop aroma of
fruit citrus but some pine /
resin coming through up front
addition, I was slightly
some more work on
mouth will be better
 Judge Total 35 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

bit one dimensional towards hops.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Version _____

Location _____

Date _____

Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Category# 12 Entry # 577359
 Sub (a-f) A
 Subcategory ENGLISH GOLDEN ALE
 Special Ingredients _____

Position in flight
 Entry of 7/18

Advanced to MINI-BOS
 PLACE

34.6
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
HIGH FRUIT & FLORAL
HOP AROMA TO BEGIN
WITH CREAM COMES
THROUGH LATER

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 MEDIUM

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 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
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy M Molty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____
HOP BITTERNESS LOW.
HOP FLAVOUR MEDIUM.
FRUIT & CITRUSY.
CREAM IN THE BACK-
GROUND

15/20

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

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

Mouthfeel

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

4/5

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.
POSSIBLY INCREASE THE
HOP BITTERNESS. THE
HOP FLAVOUR & MALT
BASE ARE BOTH WELL
PRESENTED

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



Liam Ahearn

BJCP#: E1145

liamahearn@australianbrewingconsultants.com



Location _____ Date _____

Category# 12 Entry # 675852

Sub (a-f) C

Subcategory _____

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

of _____

PLACE 26

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 Bread, toast, crust

Hops lacking intensity

Fermentation Diacetyl low

Other _____

6 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

2 ₃

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13 ₂₀

Flavor

None L M H Inappropriate

Malt Crushed malt low, diacetyl

Hops Not detectable

Bitterness _____

Fermentation Esters / Fruity low

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

8 ₂₀

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

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

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

Malt forward, really lacking hop character in both flavor & aroma.

6 ₁₀

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

25 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Judged Version

Location _____

Date _____

Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Category# 12 Entry # 675882
 Sub (a-f) C
 Subcategory Eng IPA
 Special Ingredients _____

Position In flight Entry 14/17

Advanced to MINI-BOS
 PLACE 26

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

Non-BJCP Qualifications

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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	

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other White components,

DIACETYL DOMINANT OVERPowers ALL

7/12

Appearance

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

2/3

Flavor

Malt None L M H Inappropriate
 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 _____

medu. hulk

7/20

Mouthfeel

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

2/5

Overall

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

5/10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Very strong Diacetyl aroma if I flav. loved up all other character. shc

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

28/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Version _____

Location _____

Date _____

Category# 12 Entry # 675852
 Sub (a-f) C
 Subcategory ENGLISH IPA
 Special Ingredients _____

Position In flight Entry
14/18

Advanced to MINI-BOS
 PLACE

26
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

MALT SWEETNESS
+ LOW HOP AROMA.
SOME CARAMEL.

7
 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 _____

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

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

13
 20

Flavor

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

MALT SWEETNESS.
SOME MODERATE HOP
FLAVOUR + MEDIUM
BITTERNESS. LOW
LEVEL OF DIALECTIC.

10
 20

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

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

Mouthfeel

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

4
 5

Overall

Classic Example None L M H Inappropriate
 Flawless None L M H Inappropriate
 Wonderful None L M H Inappropriate

Not to Style
 Significant Flaws
 Lifeless

5
 10

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

COULD DO WITH MORE
PROMOUNCED HOPS.
CRAN BELL IS LOVELY.

28
 50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Liam Ahearn



BJCP#: E1145

liamahearn@australianbrewingconsultants.com

Version _____ Location _____ Date _____

Category# 14 Entry # 685565
 Sub (a-f) C
 Subcategory Scottish Exp
 Special Ingredients _____

Position In flight Entry 4 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 27.3
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 kettle caramelisation
 Hops Nil Inappropriate
 Fermentation low esters Inappropriate
 Other _____

8₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate Caramel, with
 Hops Esters of banana Inappropriate
 Bitterness Esters of banana Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Maltly Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____

11₂₀

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth 3₅
 Creaminess None L M H Inappropriate
 Astringency 3₅
 Other _____

Overall

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

4₁₀

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

The esters are the only detractor on this beer, yeast needs to be cleaner

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

Judge Total **29**₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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	

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

Location _____ Date _____

Category# 14 Entry # 685565

Sub (a-f) C

Subcategory SCOTCH EXP 80'

Special Ingredients _____

Position In flight 15 of 18

Advanced to MINI-BOS

PLACE 27.3

CONSENSUS SCORE 27.3

may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Low maltiness.

Hops None L M H Inappropriate Some spicy phenols.

Fermentation None L M H Inappropriate lack

Other Stone ester more than style

Clack, some grass, toast

6/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

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 esters banana

Balance Hoppy Malty Other _____ overpower

Finish/Aftertaste Dry Sweet Other _____

8/20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

3/5

Overall

Classic Example 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

Strong esters of banana
in flavor of banana
affect the malty backbone
way to sweet, full
well sharp.

Judge Total 25 15/20



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Version _____

Location _____

Date _____

Category# 14 Entry# 685565
 Sub (a-f) C
 Subcategory SCOTTISH EXPORT
 Special Ingredients _____

Position in flight 17 of 18
 Advanced to MINI-BOS
 PLACE _____
CONSENSUS SCORE 27.3
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
LOW LEVEL FRUIT
HOPS WITH STRONG
MALT BASE.

6 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13 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	

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 Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____

10 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 _____

5 ₁₀

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

MISSES OUT ON THE
"ENTIRELY MALT-FOCUSED"
SECTION OF THE GUIDELINES.
A PLEASANT BEER BUT NEEDS
MORE MALT.

28 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

2



Liam Ahearn

BJCP#: E1145

liamahearn@australianbrewingconsultants.com



Revised Version

Location

Date

Category# 17 Entry # 738937
 Sub (a-f) C
 Subcategory Wee Heavy
 Special Ingredients _____

Position In flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 41
 CONSENSUS SCORE _____
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 Inappropriate
 Malt Boom, Malt for days
 Hops _____
 Fermentation _____
 Other Too much malt character? 10₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hozy Opaque Other Retention Quick Lasting Other 3₃
 Other _____ Texture _____

Example: How to fill in a Scoresheet

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

Flavor 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 Roastiness, dark caramel, crusty bread
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

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

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

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess None L M H Inappropriate
 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.

Too much roast / dark malt for style
- Drinks great tho, well done

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 41₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Dean Tummers

Version _____

Location _____

Date _____

BJCP#: E1951



dean.tummers@gmail.com

Category# 17 Entry# 738937
 Sub (a-f) C
 Subcategory WEE HEAVY
 Special Ingredients _____

Position in flight of 16/18
 Advanced to MINI-BOS
 PLACE 41
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt COMPLEX ARRAY OF
 Hops SWEET SUGARS.
 Fermentation PLUM, MOLASSES
 Other _____

10
12

Appearance

Color Inappropriate
 Yellow Gold Amber Copper Brown Black
 Brilliant Hazy Opaque
 Head Inappropriate
 White Ivory Beige Tan Brown
 Quick Lasting
 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 Inappropriate **13**
 Malt None L M H Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt VERY MALT-FORWARD
 Hops WITH CARAMEL &
 Bitterness ROAST GRAINS.
 Fermentation ALCOHOL FLAVOR.
 Balance Hoppy Malty NO HOPS DETECTED
 Finish/Aftertaste Dry Sweet
 Other _____

18
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body
 None L M H Inappropriate
 Creaminess
 Carbonation
 Astringency
 Warmth
 Other LOW IN CARBONATION

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.
A STRONG-FLAVORED, MALT FORWARD BEER THAT IS MAKING IT DIFFICULT TO WRITE IN A STRAIGHT LINE.
YOU NAILED IT.

41
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



Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Version

Location

Date

Category# 17 Entry # 738937
 Sub (a-f) C
 Subcategory Wet Heavy
 Special Ingredients _____

Position in flight 16/18
 of _____
 Advanced to MINI-BOS _____
 PLACE 41
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 13
 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
 Rich malt, molasses

Hops None L M H Inappropriate
 caramel

Fermentation None L M H Inappropriate
 malt character

Other None L M H Inappropriate
 hint yeastiness, light fruity esters

10₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Brilliant Hazy Opaque

Clarity Brilliant Hazy Opaque Inappropriate

Head White Ivory Beige Tan Brown Inappropriate
 Quick Lasting

Retention Quick Lasting Inappropriate

Other None L M H Inappropriate
 little to no head, very clark.

2₃

Flavor

Malt None L M H Inappropriate
 caramel, molasses caramel

Hops None L M H Inappropriate
 bread, booze, some

Bitterness None L M H Inappropriate
 reduced malt

Fermentation None L M H Inappropriate
 clark notes

Balance Hoppy Malty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

Other None L M H Inappropriate

17₂₀

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 None L M H Inappropriate
 Lots booze, low carb.

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.

like combination of head retention, complex malt flavors, great beer!

41₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
d Version



Liam Ahearn
BJCP#: E1145



liamahearn@australianbrewingconsultants.com

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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	

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

Location _____ Date _____

Category# 12 Entry# 761789

Sub (a-f) A

Subcategory Eng Gold

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS

PLACE 30.3

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Creamy

Hops None L M H Inappropriate Cant detect much

Fermentation None L M H Inappropriate _____

Other _____

6/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Other _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate Other _____

Retention Quick Lasting Other _____

Texture _____

3/3

Flavor

Malt None L M H Inappropriate Creamy, breadly

Hops None L M H Inappropriate Rankly, low spiciness

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate low esters, fruity

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

Other _____

12/20

Mouthfeel

Body Thin M Full Inappropriate Other _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None M H Inappropriate _____

Astringency None M H Inappropriate _____

Other _____

3/5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

5/10

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

hop and malt character lacks volume & strength. Drinkability is high but not overly interesting

29/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Version _____

Location _____

Date _____

Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Category# 12 Entry# 761789
 Sub (a-f) A
 Subcategory BRITISH GOLDEN ALE
 Special Ingredients _____

Position in flight
 Entry of 8/18

Advanced to MINI-BOS
 PLACE
30.3
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate LOW-LEVEL HOP
 Hops None L M H Inappropriate BLUVA WITH A
 Fermentation None L M H Inappropriate PERCEPTIBLE GRAIN
 Other Inappropriate BACKBONE

7
12

Appearance

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

2
3

Example: How 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 LOW HOP BITTER-
 Hops None L M H Inappropriate NESS + FLAVOUR.
 Bitterness None L M H Inappropriate SAMPLE LEANS
 Fermentation None L M H Inappropriate MORE TOWARD
 Balance Hoppy Malt Sweet Inappropriate CRANS.
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____

14
20

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

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

Mouthfeel

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

4
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.

A PLEASANT QUAFFER THAT
MIGHT BENEFIT FROM
A MORE ENTHUSIASTIC
HOP REGIMEN.

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



Printed Version

Location _____

Date _____

Steven Gower

BJCP#: E1961

hopydaysbrew@outlook.com



Category# 12 Entry # 761784
 Sub (a-f) A
 Subcategory Eng. Country
 Special Ingredients _____

Position in Night 8
 Entry of 18

Advanced to MINI-BOS
 PLACE

303
 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 low malt aroma
 Hops None L M H Inappropriate low hop aroma
 Fermentation None L M H Inappropriate moderate esters
 Other Sulfur present

6₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Inappropriate
 Head Retention Quick Lasting Inappropriate
 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 13₅₀
 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 low malt presence
 Hops None L M H Inappropriate lacking hop flavor
 Bitterness None L M H Inappropriate low to mod low bitterness
 Fermentation None L M H Inappropriate
 Balance Hoppy Maltly Sweet
 Finish/Aftertaste Dry Sweet
 Other _____

10₂₀

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

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

Mouthfeel

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 Very thin

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.

add more hops for aroma if flavor possible
blend W.K. & V.S. Lons.
lacking overall bitterness

29₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Version _____ Location _____ Date _____

Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Category# 12 Entry# 839242
 Sub (a-f) A
 Subcategory ENGLISH GOLDEN ALE
 Special Ingredients _____

Position in flight Entry _____
 of 9/18
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 36.3
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
HOP AROMA TO BEGIN WITH SHOWCASING FLORAL + FRUIT NOTES. LOW GRAIN AROMA.

8
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 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
20

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy M Maltly Inappropriate
 Finish/Aftertaste Dry M Sweet Inappropriate
 Other _____
 Wheat. Subtle grainy notes
 OK for style
 Way too high for style
 Banana. Low Clove. Hint of bubblegum

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 _____

6
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A PLEASANT BEER THAT COULD HAVE THE HOPS DIALED BACK JUST A LITTLE.

37
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



Unscored Version

Location _____

Date _____

Liam Ahearn

BJCP#: E1145

liamahearn@australianbrewingconsultants.com



Category# 12 Entry # 839242
 Sub (a-f) A
 Subcategory Eng Gold Ale
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____

36.3
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
 white bready, citrusy
 Fruity tropical
 Fruity esters

8
 12

Appearance

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

3
 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate
 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
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____
 white bready, citrusy
 Citrus, fruity
 Fruity esters

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

3
 5

Overall

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

7
 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
 - Almost like drinking an American pale
 - Very drinkable

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



ed Version

Location _____

Date _____

Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Category# 12 Entry # 839242
 Sub (a-f) 4
 Subcategory Eng. Wooden
 Special Ingredients _____

Position in flight 9/19
 Entry of _____

Advanced to MINI-BOS
 PLACE 16.3
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 Very low some sweetness / biscuity
 Hops Strong hop aroma
 Fermentation citrus, funky hops, stone
 Other resin / pine present fruit.

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Brillant Hazy Opaque Other _____
 Head White Cream Tan Brown Inappropriate
 Clarity Dark straw Retention Lasting Other _____
 Other _____ Texture _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13/20

Flavor

None L M H Inappropriate
 Malt low
 Hops high, some resin present
 Bitterness moderate hop biteless
 Fermentation clean
 Balance hoppy -
 Finish/Aftertaste mouth to clay

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
 Carbonation High
 Warmth High
 Creaminess High
 Astringency High
 Other _____

Overall

Classic Example 1 Not to Style _____
 Flawless 1 Significant Flaws _____
 Wonderful 1 Lifeless _____

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

choice of hops too resinous for style, very early drinking nice in fluss, make balance with use of U.K hops, too close to A.P.A

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 37/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Liam Ahearn

BJCP#: E1145

liamahearn@australianbrewingconsultants.com



Version _____ Location _____ Date _____

Category# 12 Entry # 872153
 Sub (a-f) B
 Subcategory Aust Sparkling
 Special Ingredients _____

Position in flight
 Entry 13
 of _____

Advanced to
 MINI-BOS

 PLACE

37.3
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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	

Aroma

Malt None L M H Inappropriate
 white bready

Hops None L M H Inappropriate
 Spicy

Fermentation None L M H Inappropriate
 pepper, clove

Other _____

8/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate

Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____

Other _____
 Texture _____

2/3

Flavor

Malt None L M H Inappropriate
 Bready

Hops None L M H Inappropriate
 Spicy

Bitterness None L M H Inappropriate
 Harsh

Fermentation None L M H Inappropriate
 Pear, fruit

Balance Hoppy Malty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

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 _____

8/10

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

Fermentation a little too hot, ingredients may be a bit aged. Lacked freshness

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



Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Version _____ Location _____ Date _____

Category# 12 Entry# 872153

Sub (a-f) B

Subcategory (Spell out) 02 SPARKLING ALE

Special Ingredients _____

Position In flight Entry 13/18

Advanced to MINI-BOS

PLACE 37.3

CONSENSUS SCORE 37.3

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.

Aroma

None L M H Inappropriate

Malt PROMINENT FLORAL

Hops HOPS WITH MALT

Fermentation EVIDENT

Other _____

7 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Lasting _____

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 HIGH HOP BITTERNESS

Hops WITH MODERATE HOP

Bitterness FLAVOUR. MALT

Fermentation LEFT IN THE

Balance BACKGROUND.

Finish/Aftertaste _____

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 _____

Creaminess None L M H Inappropriate

Astringency _____

Other CARBONIC BITE

5 ₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

A VERY SPRITZY, BITTER
EXAMPLE OF THE STYLE.

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

Judge Total

37 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com

Non-Beer Judge

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



Location _____ Date _____

Category# 12 Entry # 87215
 Sub (a-f) B
 Subcategory Aus Späilager
 Special Ingredients _____

Position in flight 13 of 17
 Advanced to MINI-BOS
 PLACE 37.3
 CONSENSUS SCORE 37.3
 may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____ subtle sweet
 Hops _____ light, earthy
 Fermentation _____ clean
 Other no ester, pear, apple
hint oxidation, cardboard

10.12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ Amber
 Clarity _____ hazy
 Other hazy

Head White Creamy Beige Tan Brown Inappropriate

Retention _____ Quick
 Texture _____ Other

3.3

Flavor

None L M H Inappropriate

Malt _____ medium body malt
 Hops _____ moderate hop balance
 Bitterness _____ medium bitterness
 Fermentation _____ some cardboard
 Balance _____ oxidation like
 Finish/Aftertaste _____ bitter, slightly
 Other at tongue

4.20

Mouthfeel

Thin M Full Inappropriate

Body _____ Medium
 Creaminess _____ Other

Carbonation _____ Other
 Astringency _____ Other

Warmth _____ Other

4.5

Overall

Classic Example _____ Other
 Flawless _____ Other
 Wonderful _____ Other

Not to Style _____
 Significant Flaws _____
 Lifeless _____

8.10

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

Great white, thick head
1st carbonation, 1st sip
ester w balance, overall
some oxidation possibly from
old P.O.P. hops?
very nice beer, great
offert

39.150

Judge Total

Score sheet Instructions

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

Example: How 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 _____ 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	

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



Liam Ahearn

BJCP#: E1145

liamahearn@australianbrewingconsultants.com



Version _____ Location _____ Date _____

Category# 17 Entry # 8874-73
 Sub (a-f) _____
 Subcategory Wee Heany
 Special Ingredients _____

Position In flight Entry 17
 of _____
 Advanced to MINI-BOS _____
 PLACE 25.6
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate

Malt Caramel, Dark malt, crusty

Hops _____

Fermentation _____

Other _____

8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Head _____

Retention _____

Other _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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 Raw sugar/Dark

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other Booze

7₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

Creaminess _____

Astringency _____

Other _____

2₅

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

4₁₀

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

- Claying / unfermented sugars
- More oxygen and healthy yeast pitch. TO fully attenuate the wort.

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

24₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Version _____

Location _____

Date _____

Category# 17 Entry # 887473

Sub (a-f) _____

Subcategory WEF HEAVY

Special Ingredients _____

Position in flight Entry 17/18

Advanced to MINI-BOS

PLACE 25.6

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate MODERATE MALT

Hops None L M H Inappropriate SWEETNESS. NO

Fermentation None L M H Inappropriate HOPS.

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

Texture _____

2/3

Flavor

Malt None L M H Inappropriate VERY SWEET. MALT

Hops None L M H Inappropriate PRESENCE DOMINATEI.

Bitterness None L M H Inappropriate SOME ALCOHOL WARMTH.

Fermentation None L M H Inappropriate SOME SOLVENTM

Balance Hoppy Malty Sweet Inappropriate FLAVOR.

Finish/Aftertaste Dry Sweet Inappropriate

Other _____

8/20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other CLAY, NV

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.

6/10

A VERY SWEET EXAMPLE
OF THE STYLE. PLENN OF
ALCOHOL WARMTH

27/150

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



Revised Version

Location _____

Date _____

Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Category# 17 Entry# 887473
 Sub (a-f) C
 Subcategory WHE HEAVY
 Special Ingredients _____

Position in flight 17 of 18
 Advanced to MINI-BOS
 PLACE
CONSENSUS SCORE 25.6
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
Bitter toasty, malt, caramel, good, nice, fruit, phenols, tastes complete

7₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other _____
 Texture _____
little to no head

2₃

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____
moderate, sweet, phenols, from caramel malts

17₂₀

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 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	

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 _____
 Other _____

2₅

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.

lacks some complexity, under carbonated, hoppy, fusel alcohol, with some amount of light phenols for style.

26

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

4A



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Dean Tummers
BJCP#: E1951
dean.tummers@gmail.com



Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

Location _____ Date _____

Category# 10 Entry # 921214

Sub (a-f) A

Subcategory WEISSBIER

Special Ingredients _____

Position in flight Entry of 3/18

Advanced to MINI-BOS

PLACE 34.8

CONSENSUS SCORE 34.8
may not be an average of judge's individual scores

Bottle Inspection or _____

Aroma

Malt None L M H Inappropriate
VERY LOW PHENOLS

Hops None L M H Inappropriate
WITH MALT SWEETNESS.

Fermentation None L M H Inappropriate
SOME BANANA ESTERS

Other _____

8/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
OTHER

Clarity Brilliant Hazy Opaque Inappropriate
OTHER

Head White Ivory Beige Tan Brown Inappropriate
OTHER

Retention Quick Lasting Inappropriate
OTHER

Texture _____

3/3

Flavor

Malt None L M H Inappropriate
PHENOL/CLOVE IS MORE EVIDENT

Hops None L M H Inappropriate
AS THE SAMPLE WARMS.

Bitterness None L M H Inappropriate
LOW MEDICINAL

Fermentation None L M H Inappropriate
FATIGUE

Balance Hoppy Maltly Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

Other _____

14/20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

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.

THE PROMINENCE OF PHENOLS OVER-POWER THE REST.

WITH THE CLOVE TONED DOWN A BIT IT WILL BE AN AWESOME BEER

Judge Total 35 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



ed Version

Location _____

Date _____

Liam Ahearn
BJCP#: E1145



liamahearn@australianbrewingconsultants.com

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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	

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

Category# _____ Entry # **921214**

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight **3**

Advanced to MINI-BOS

PLACE **34.8**

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
White bready, grainy

Hops None L M H Inappropriate
Not detectable

Fermentation None L M H Inappropriate
Esters of bubblegum

Other _____

8 / 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Other _____

Clarity Brilliant Hazy Opaque Inappropriate
Other _____

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

Other _____ Texture _____

2.5 / 3

Flavor

Malt None L M H Inappropriate
White bready

Hops None L M H Inappropriate

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate
Esters & Medicinal

Balance Hoppy Maltly Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

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 _____

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.

- polyphenols medicinal detracts from drinkability

- good ester production phenols i.e. clove need an increase

35.5 / 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Structured Version

Location _____

Date _____

Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Category# 110 Entry # 921214
 Sub (a-f) A
 Subcategory Ger Weissbier
 Special Ingredients _____

Position in flight 3/19
 Advanced to MINI-BOS
 PLACE 34-8
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 mid graining sweetness
 Hops None L M H Inappropriate hint sulphur &
 Fermentation None L M H Inappropriate clophenols
 Other low esters, low to med phenols

0
0 12

Appearance

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

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

Flavor

Malt None L M H Inappropriate Initial sweetness,
 Hops None L M H Inappropriate dominant phenols,
 Bitterness None L M H Inappropriate some alcohol warmth
 Fermentation None L M H Inappropriate low esters,
 Balance Hoppy Malty Inappropriate clophenols present,
 Finish/Aftertaste Dry Sweet Inappropriate prickly heat.
 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 Dry finish.

3 5

Overall

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

7 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
check water additions /
quality of fermentation.
clophenols warmth detracts
from the overall beer.

34 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 M.
 BJCP ID _____
 & Rank _____
 Email _____

Category# 9 Entry # 923998
 Sub (a-f) C
 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 _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other slight oxidation - diacetyl

8
12

Appearance

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

3
3

Flavor

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

13
20

Mouthfeel

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

3.5
5

Overall

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

65
10

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

good example of style
diacetyl/oxidation takes
away a bit

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



Adam Sewell
Non-BJCP Judge
adam@digitaldirtdesign.com

Location _____ Date _____

Category# 9 Entry# 923 998

Sub (a-f) C

Subcategory _____
(spell out)

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 _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 13
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	L
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Bottle Inspection ok _____

Aroma

Malt: None L M H Inappropriate

Hops: None L M H Inappropriate

Fermentation: None L M H Inappropriate

Other _____

7₁₂

Appearance

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

Clarity: Brilliant Hazy Opaque Other _____

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

Retention: Quick Lasting Other _____

Other _____ Texture _____

3₃

Flavor

Malt: None L M H Inappropriate BURN FLAVOR.

Hops: None L M H Inappropriate

Bitterness: None L M H Inappropriate

Fermentation: None L M H Inappropriate

Balance: Hoppy Malty Sweet

Finish/Aftertaste: Dry Sweet

Other _____

12₂₀

Mouthfeel

Body: Thin M Full Inappropriate

Carbonation: None L M H Inappropriate

Warmth: None L M H Inappropriate

Creaminess: None L M H Inappropriate

Astringency: None L M H Inappropriate

Other _____

4₅

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

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

8₁₀

Judge Total

34₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Liam Ahearn

BJCP#: E1145

liamahearn@australianbrewingconsultants.com



Version _____ Location _____ Date _____

Category# 12 Entry# 977122
 Sub (a-f) A
 Subcategory Eng Gold
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 27.6
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, bready
 Hops Lacking character
 Fermentation Quite clean
 Other _____

6₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
 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 Crusty, Crumbly bready
 Hops Can't identify, much
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

11₂₀

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

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

Mouthfeel

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

2₅

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.

- Needs a bit more hop character in both aroma & flavor.
 - Great malt character
 - Fermentation a bit hot?

28₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Printed Version



Steven Gower

BJCP#: E1961

hoppydaysbrew@outlook.com



Location _____ Date _____

Category# 12 Entry # 977122

Sub (a-f) A

Subcategory (Spell out) Eng. London

Special Ingredients _____

Position in flight 10/17

Advanced to MINI-BOS 27.6

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

None L M H Inappropriate

Malt Wheat. Subtle grainy notes 13₂₀

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt medicinal, malty aroma, grainy

Hops Sweet, hint caramel

Fermentation _____

Other Chlorophenols present / medicinal.

6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Slight haze

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick

Texture _____

2.5₃

Flavor

None L M H Inappropriate

Malt good malt backbone

Hops Strong esters

Bitterness Normal Chlorophenols

Fermentation _____

Balance Hoppy Maltly _____

Finish/Aftertaste Dry Sweet _____

Other _____

10₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other _____

2.5₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

dominant medicinal / chlorophenol

aroma of flavor left this

beer drink check water quality /

use of mineral salts, healthy

lysed

6₁₀

Judge Total 27₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Version _____

Location _____

Date _____

Dean Tummers

BJCP#: E1951

dean.tummers@gmail.com



Category# 12 Entry # 977122
 Sub (a-f) A
 Subcategory BRITISH GOLDEN ALE
 Special Ingredients _____

Position in flight 10 of 18
 Advanced to MINI-BOS
 PLACE 27.6
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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	

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

Bottle Inspection OK _____

Aroma

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

MALT AROMA IS EVIDENT. HOP AROMA IS LOW.

6/12

Appearance

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

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

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 Sweet
 Finish/Aftertaste _____
 Other _____

MALT - PROMINENT WITH LOW HOP SWEETNESS

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 _____

3/5

Overall

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

5/10

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

GOOD USE OF MALT BUT COULD DO WITH SOME MORE HOPS TO ALLOW THE BITTERNESS + HOP FLAVOUR TO BE SHOWCASED.

28/50

Judge Total