



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burleigh Date 8/6/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 21 Entry# 121574  
Sub (a-f) A  
Subcategory A IPA  
Special Ingredients \_\_\_\_\_

Position in Flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_

Advanced to MINI-BOS \_\_\_\_\_

PLACE 295

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

### Non-BJCP Qualifications

Cicerone  Rank Beer server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  ok

### Aroma

None L M H Inappropriate

Malt     Biscuit

Hops     Citrus, berry

Fermentation     diacetyl

Other \_\_\_\_\_

5<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

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

Head        Inappropriate

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

Texture \_\_\_\_\_

2<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 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<sub>20</sub>

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

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

### Flavor

None L M H Inappropriate

Malt     Sweet

Hops     Citrus

Bitterness     Increasing

Fermentation     clean

Balance Hoppy  Malty

Finish/Aftertaste Dry  Sweet

Other Some diacetyl

14<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L M H

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other \_\_\_\_\_

3<sub>5</sub>

### Overall

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

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

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

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

Lifeless \_\_\_\_\_

5<sub>10</sub>

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

Hop presence could be better balanced with malt. Maybe to thin of a mouth feel undesirable. Diacetyl present

29<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBC

Date 8/6/19

Judge Name Katie Lourey  
 BJCP ID & Rank \_\_\_\_\_  
 Email katielourey@gmail.com

Category# 21 Entry # 121574  
 Sub (a-f) A  
 Subcategory IPA  
 Special Ingredients American

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 28.5  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 15

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

### Aroma

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate  
 Other Buttery Scent

*maybe a bit to pronounce for an IPA this isn't high.*

**7** <sub>12</sub>

### Appearance

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

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

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

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

### Flavor

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

*the diacetyl is pulling the malt not hopped enough for IPA. forward*

*could have used more hops.*

**13** <sub>20</sub>

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

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

### Mouthfeel

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 Slightly flawed

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

### Overall

Classic Example \_\_\_\_\_  \_\_\_\_\_  
 Flawless \_\_\_\_\_  \_\_\_\_\_  
 Wonderful \_\_\_\_\_  \_\_\_\_\_

Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

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

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

this beer had a mild diacetyl flaw. Not unpleasant but just pulled it from IPA back into Pale territory.

**27** <sub>50</sub>

Judge Total **27** <sub>50</sub>

<b>Scoring Guide</b>	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on 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 NICK BARNES  
 BJCP ID & Rank E1427  
 Email nubarnes@gmail.com

Category# 21 Entry # 121574  
 Sub (a-f) A  
 Subcategory AIPA  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_

**28.5**  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

None L M H Inappropriate

Malt     Diacyl / Some Sweetness.

Hops     Some citrus.

Fermentation     Diacyl.

Other \_\_\_\_\_

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

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color        Head      Retention      Texture \_\_\_\_\_

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

Other \_\_\_\_\_

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

**Scoresheet Instructions**

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

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

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

Flavor     13<sub>20</sub>

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

**Flavor**

None L M H Inappropriate

Malt     Light sweetness.

Hops     Citrus, very mild.

Bitterness     Med.

Fermentation     Diacyl.

Balance     Balanced.

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

Other \_\_\_\_\_

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

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body     Creaminess     Astringency     \_\_\_\_\_

Carbonation     \_\_\_\_\_

Warmth    \_\_\_\_\_

Other \_\_\_\_\_

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

**Overall**

Classic Example     Not to Style

Flawless     Significant Flaws

Wonderful     Lifeless

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

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

A decent attempt at the style, lacking a hop punch, Diacyl overpowers somewhat. Lacks some body. Look at your recipe + ferment process.

**29**<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name NICK BARNES  
BJCP ID & Rank E1422  
Email nbarnes@gmail.com

Category# 22 Entry# 134138  
Sub (a-f) B  
Subcategory US STRONG ALE  
Special Ingredients \_\_\_\_\_

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

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

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**  
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Bottle Inspection  ok

**Aroma**

Malt  None  L  M  H  Inappropriate  
melanoidin, sweet

Hops       low pine

Fermentation      Rubbery

Other \_\_\_\_\_

**Score:** 5 <sub>12</sub>

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

Texture \_\_\_\_\_

**Score:** 3 <sub>3</sub>

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

**Flavor**

Malt  None  L  M  H  Inappropriate  
Wheat. Subtle grainy notes

Hops      OK for style

Bitterness     Way too high for style

Fermentation     Banana, Low Clove, Hint of bubblegum

**Score:** 13 <sub>20</sub>

**Flavor**

Malt  None  L  M  H  Inappropriate  
Sweet malt

Hops      Pine, some citrus.

Bitterness     med

Fermentation     Rubbery, Smoky

Balance  Hoppy    Malty

Finish/Aftertaste  Dry    Sweet

Other \_\_\_\_\_

**Score:** 10 <sub>20</sub>

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

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

**Mouthfeel**

Body  Thin  M  Full  Inappropriate

Carbonation  None  L  M  H  Inappropriate

Warmth     \_\_\_\_\_

Creaminess     None L M H  Inappropriate

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

**Score:** 3 <sub>5</sub>

**Overall**

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

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

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

**Score:** 5 <sub>10</sub>

**Scoring Guide**

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

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

An ok beer. A touch overpowered by the sweetness in the crown & the bitterness/astringency.

**Judge Total** 26 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

6



Location Burlingame Date 8/6/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 21 Entry# 146686  
Sub (a-f) B7  
Subcategory NEIPA  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**  
Cicerone  Rank Beer Server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  pine, resin  
Fermentation  \_\_\_\_\_  
Other \_\_\_\_\_

9/12

### Appearance

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

3/3

### Flavor

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  resiny, grassy  
Bitterness  gradual  
Fermentation  clean  
Balance  good  
Finish/Aftertaste  dry Sweet \_\_\_\_\_  
Other \_\_\_\_\_

16/20

### Mouthfeel

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

4/5

### Overall

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

7/10

Nice hop flavour typical of NEIPA  
low malt and warm alcohol.  
Slight oxidization

39/50

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

13/20

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBL

Date 8/6/19

Judge Name P. WHELDON  
BJCP ID & Rank \_\_\_\_\_  
Email thewhenish@gmail.com

Category# 21 Entry# 146686  
Sub (a-f) B  
Subcategory 7  
Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

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

Bottle Inspection  ok \_\_\_\_\_

### Scoresheet Instructions

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

### Aroma

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

9  
12

### Appearance

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

3  
3

### Example: How to fill in a Scoresheet

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

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

13  
20

### Flavor

None L M H Inappropriate  
Malt      
Hops      
Bitterness      
Fermentation      
Balance     Hoppy  Malty  
Finish/Aftertaste     Dry  Sweet  
Other Would drop the ABV or Mash Temp.

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			
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

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

4  
5

### Overall

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

8  
10

### Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Body is a little full & sweetness a bit heavy. Either lower mash temp or grain bill slightly oxidized

40  
50

**Judge Total**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

4



Location \_\_\_\_\_

Date \_\_\_\_\_



Certified  
BJCP ID #1955  
cmac73@live.com.au

Cary MacDonald

**non-BJCP Qualifications**

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

Category# 21 Entry# 15356P  
 Sub (a-f) A  
 Subcategory (Spell out) America IPA  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS  
 PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate  
 Malt  low grain cornel  
 Hops  low esters hops  
 Fermentation  low spicy plastic  
 Other \_\_\_\_\_

6 12

**Appearance**

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

2 3

**Scoresheet Instructions**

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

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

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

Flavor 13 13

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

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

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

**Mouthfeel**

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

3 5

**Overall**

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

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

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

good overall flavor  
let down middle  
flavor

Judge Total

26 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BURNEIGH Date 08/06/19

Judge Name Rob Medeiros  
BJCP ID & Rank \_\_\_\_\_  
Email med.rob@gmail.com

Category# 21 Entry# 153568  
Sub (a-f) A  
Subcategory Am IPA  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 4

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

## Aroma

None L M H Inappropriate  
Malt  low malt  
Hops  medium hops  
Fermentation  phenolic  
Other \_\_\_\_\_

8  
12

## Appearance

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

2  
3

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 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		Sulfur	
Light-Struck		Sulfur	
Medicinal		Vegetal	

## Flavor

None L M H Inappropriate  
Malt  Y  low malt  
Hops  Y  low hops  
Bitterness  Y  low bitter  
Fermentation  Y  slight phenolic  
Balance Hoppy  Malty \_\_\_\_\_  
Finish/Aftertaste Dry \_\_\_\_\_ Sweet \_\_\_\_\_  
Other \_\_\_\_\_

10  
20

## Mouthfeel

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

3  
5

## Overall

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

6  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
low character, not much hop character

29  
50

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

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

LPA



Location BURBANK

Date 06/06/19

Judge Name Rob Medonkos  
 BJCP ID & Rank \_\_\_\_\_  
 Email medrob@gmail.com

Category# 21 Entry# 171588  
 Sub (a-f) A  
 Subcategory Am IPA  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 31.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 4

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

Malt  None  L  M  H  Inappropriate sweetness low malt  
 Hops  None  L  M  H  Inappropriate medium hop hopical  
 Fermentation  None  L  M  H  Inappropriate clean  
 Other \_\_\_\_\_  
**8** <sub>12</sub>

**Appearance**

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

**Scoresheet Instructions**

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

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

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

Flavor  None  L  M  H  Inappropriate **13** <sub>20</sub>  
 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 malty sweetness  
 Hops  None  L  M  H  Inappropriate good citrus hopical hops  
 Bitterness  None  L  M  H  Inappropriate Low/med bitterness for style  
 Fermentation  None  L  M  H  Inappropriate clean ferment  
 Balance  Hoppy  Malty  Inappropriate Lacking bitterness to style  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  
 Other \_\_\_\_\_  
**12** <sub>20</sub>

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

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

**Mouthfeel**

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** <sub>5</sub>

**Overall**

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

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

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

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

Judge Total

**32** <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBC Date 8/6/18



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

Category# 21 Entry# 71588  
Sub (a-f) A  
Subcategory America IPA  
Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**31.5**  
CONSENSUS SCORE  
may not be an average of judge's individual scores

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

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

### Aroma

None L M H Inappropriate

Malt  low  med  low honey notes

Hops  \_\_\_\_\_  \_\_\_\_\_

Fermentation  \_\_\_\_\_  \_\_\_\_\_

Other \_\_\_\_\_

**7**  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  low  \_\_\_\_\_  \_\_\_\_\_

Clarity  low  \_\_\_\_\_  \_\_\_\_\_

Other \_\_\_\_\_

Head  low  \_\_\_\_\_  \_\_\_\_\_

Retention  low  \_\_\_\_\_  \_\_\_\_\_

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  low  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Hops  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Bitterness  \_\_\_\_\_  high  high

Fermentation  low  \_\_\_\_\_  \_\_\_\_\_

Wheat. Subtle grainy notes **13**  
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	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Thin M Full Inappropriate

Body  low  low  \_\_\_\_\_

Carbonation  low  low  \_\_\_\_\_

Warmth  \_\_\_\_\_  \_\_\_\_\_

None L M H Inappropriate

Creaminess  low  \_\_\_\_\_  \_\_\_\_\_

Astringency  low  \_\_\_\_\_  \_\_\_\_\_

Other grainy

**2**  
5

### Overall

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

Flawless \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Wonderful \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifeless \_\_\_\_\_

**5**  
10

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

good attempt  
flavor has character  
and process  
more hops, clean  
freshness, hoppy notes  
etc

**29**  
50

**Scoring Guide**

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

L4A



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BRL

Date 8/6/19

Judge Name Katie Lourey  
 BJCP ID & Rank \_\_\_\_\_  
 Email Katie Lourey@gmail.com

Category# 21 Entry# 174357  
 Sub (a-f) B1  
 Subcategory (Spell out) Spec IPA  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 15

### Scoresheet Instructions

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

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

Bottle Inspection  OK \_\_\_\_\_

### Aroma

Malt  None L  M  H  Inappropriate  Great Caramel of Sweetener  
 Hops  None L  M  H  Inappropriate  Appropf.  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Other Good overall scent.

6/12

### Appearance

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

3/3

### Flavor

Malt  None L  M  H  Inappropriate  Supportive  
 Hops  None L  M  H  Inappropriate  Spicy & Bitter  
 Bitterness  None L  M  H  Inappropriate  Peppery  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  Malty  Sweet  Inappropriate  didn't nail it  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 Other Overall great Flavor

16/20

### 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.

6/10

Judge Total

25/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version.



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

Judge Name Nick BARNES  
 BJCP ID & Rank E1427  
 Email nwbarnese@gmail.com

Category# 21 Entry # 174357  
 Sub (a-f) B  
 Subcategory Spec IPA  
 Special Ingredients \_\_\_\_\_

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

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

Bottle Inspection

**Scoresheet Instructions**  
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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     melanoidin, sweet, caramel (low)  
 Hops     fruity, spicy.  
 Fermentation     fruity  
 Other \_\_\_\_\_

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

**Appearance**

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

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

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

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

**Flavor**

None L M H Inappropriate  
 Malt     light pear/apple, caramel (low)  
 Hops     spicy pepper, some citrus.  
 Bitterness     low  
 Fermentation     spice, pepper, banana.  
 Balance     Happy Malty  
 Finish/Aftertaste     Dry Sweet  
 Other \_\_\_\_\_

**14**<sub>20</sub>

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

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

**Mouthfeel**

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

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

**Overall**

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

**6**<sub>10</sub>

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
A well-made beer. Pear, spice, fruit. Could perhaps do with a small amount more hops, but 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 **35**<sub>50</sub>

LFA



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name NICK BARNES  
 BJCP ID & Rank E1427  
 Email nwbarnes@gmail.com

Category# 21 Entry # 178886  
 Sub (a-f) A  
 Subcategory ATPA  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 15  
**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     Sweet, musty.  
 Hops     low citrus.  
 Fermentation     Diacetyl, musty.  
 Other \_\_\_\_\_

3<sub>12</sub>

### Appearance

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

3<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13<sub>20</sub>  
 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     Sweet.  
 Hops     Very low.  
 Bitterness     med - low.  
 Fermentation     Huge Diacetyl.  
 Balance     Hoppy    Malty  
 Finish/Aftertaste     Dry    Sweet  
 Other \_\_\_\_\_

5<sub>20</sub>

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

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

### Mouthfeel

Thin M Full Inappropriate  
 Body     Creaminess    Astringency     
 Carbonation     Warmth

7<sub>5</sub>

### Overall

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

2<sub>10</sub>

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

Sadly, the Diacetyl overpowers the beer. Look at your ferment process.

14<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBC Date 8/6/19

Judge Name Katie Lourey  
BJCP ID & Rank \_\_\_\_\_  
Email Katie.lourey@gmail.com

Category# 21 Entry# 178886  
Sub (a-f) A  
Subcategory A-IPA  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
of \_\_\_\_\_  
PLACE 15  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 15

Bottle Inspection  OK \_\_\_\_\_

## Aroma

Malt  None L  M  H  Inappropriate Sweet, bit like barley sugar  
Hops  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate Diacetyl issue  
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 \_\_\_\_\_

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

## Flavor

Malt  None L  M  H  Inappropriate the butterscotch  
Hops  None L  M  H  Inappropriate Barley Sugar  
Bitterness  None L  M  H  Inappropriate flavour none  
Fermentation  None L  M  H  Inappropriate for me it  
Balance  Hoppy  Malty  Inappropriate overwhelming  
Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	H	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 \_\_\_\_\_

## 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.

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

Sorry but for me the diacetyl was too overpowering.

Judge Total 16<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Borleigh Date 8/6/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 21 Entry# 178886  
Sub (a-f) A  
Subcategory A IPA  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 15  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank Beer server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

None L M H Inappropriate  
Malt     biscuit  
Hops     citrus  
Fermentation     diacetyl  
Other \_\_\_\_\_

3<sub>12</sub>

**Appearance**

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

2<sub>3</sub>

**Scoresheet Instructions**

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

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

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

**Flavor**  
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<sub>20</sub>

**Flavor**

None L M H Inappropriate  
Malt     \_\_\_\_\_  
Hops     Stonefruit  
Bitterness     \_\_\_\_\_  
Fermentation     Off-Flavours. underattended  
Balance     \_\_\_\_\_  
Finish/Aftertaste     \_\_\_\_\_  
Other \_\_\_\_\_

5<sub>20</sub>

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

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

**Mouthfeel**

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

3<sub>5</sub>

**Overall**

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

4<sub>10</sub>

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

All off flavours present  
Hard to get passed to judge base beer.  
Look at your sanitation thoroughly.  
Diacetyl present from fermentation.

17<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



LPA

Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Nick Barnes  
 BJCP ID & Rank E1427  
 Email nibarnes@gmail.com

Category# 21 Entry# 226194  
 Sub (a-f) A  
 Subcategory AIPA  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 21  
**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     OK for style  
 Bitterness    X  Way too high for style  
 Fermentation   X  Banana. Low Clove. Hint of bubblegum

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

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

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

**Aroma**

Bottle Inspection

Malt  None L  M  H  Inappropriate Honey Sweet malt; caramel.  
 Hops     Slight citrus.  
 Fermentation     Somewhat musty, estery.  
 Other \_\_\_\_\_

3/12

**Appearance**

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

Head  White  Very  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  Other \_\_\_\_\_  
 Texture \_\_\_\_\_

3/3

**Flavor**

Malt  None L  M  H  Inappropriate Caramel, sweet  
 Hops     Basically none.  
 Bitterness     med  
 Fermentation   X  Oxidized  
 Balance  Hoppy  Malty  malty, unpleasant.  
 Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
 Other \_\_\_\_\_

9/20

**Mouthfeel**

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

Creaminess     Inappropriate  
 Astringency     \_\_\_\_\_  
 Other \_\_\_\_\_

2/5

**Overall**

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Sadly lacking in all areas.  
Somewhat oxidized, potentially light struck.  
look at your process.

3/10

Judge Total 20 / 50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Katie Lourey  
 BJCP ID & Rank \_\_\_\_\_  
 Email Katie.lourey@gmail.com

Category# 21 Entry# 226194  
 Sub (a-f) A  
 Subcategory A-IPA  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 21  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 15

Bottle Inspection  OK \_\_\_\_\_

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

**Aroma**

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

Caramel hints, for an IPA not enough 4<sub>12</sub>

**Appearance**

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

3<sub>3</sub>

**Example: How 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<sub>20</sub>  
 Hops      
 Bitterness     
 Fermentation

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

**Flavor**

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

Sweet but also early, there is something going on here, maybe oxidized 8<sub>20</sub>

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

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

**Mouthfeel**

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

3<sub>5</sub>

**Overall**

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 3<sub>10</sub>

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

not a bad beer one all I think he's just oxidized an hopefully the next is amazing 21<sub>50</sub>

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Bartleigh Date 8/6/19

Judge Name Lachlan Johnston  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 21 Entry# 226  
 Sub (a-f) A  
 Subcategory A IPA  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 21  
 CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank Beer Server  
 Pro Brewer  Brewery Black Hops  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 1

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H  Inappropriate  
 Malt  Y  Caramel  
 Hops  X  Citrus, berry  
 Fermentation   \_\_\_\_\_  
 Other  musty

4<sub>12</sub>

### 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<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

None L M H  Inappropriate  
 Malt       tanisty  
 Hops       Citrus, berry  
 Bitterness       Nice  
 Fermentation       \_\_\_\_\_  
 Balance  Hoppy  Maltly  \_\_\_\_\_  
 Finish/Aftertaste       cardboard from oxidization  
 Other \_\_\_\_\_

8<sub>20</sub>

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

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

### Mouthfeel

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

4<sub>5</sub>

### Overall

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

4<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Nice beer but plenty of off  
flavours present.  
Watch for oxidizing  
control fermentation for minimal diacetyl!

Judge Total 22<sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBC Date 8/6/19

Judge Name Kate Lowrey  
BJCP ID & Rank \_\_\_\_\_  
Email KateLowrey@gmail.com

Category# 22 Entry # 241323  
Sub (a-f) B  
Subcategory IPA  
Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 15

Bottle Inspection  OK \_\_\_\_\_

### Aroma

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

The smell is missing -  
Astringent -  
not on point.

5  
12

### Appearance

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

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

Good flavor  
Just not a balance  
Should be less noticeable in flavor

11  
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.

~~\_\_\_\_\_~~  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

27  
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 BBC Date 8/6/19

Judge Name Kathelourey  
BJCP ID & Rank \_\_\_\_\_  
Email Kathelourey@gmail.com

Category# 22 Entry# 241323  
Sub (a-f) A  
Subcategory IPA  
Special Ingredients \_\_\_\_\_

Position In flight Entry of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 305  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 15

Bottle Inspection  OK Under Filled

### Aroma

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

9  
12

### Appearance

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

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

### Flavor

None L M H Inappropriate  
Malt     the diacetyl  
Hops     one powdered the other flavor  
Bitterness      
Fermentation      
Balance Hoppy  Malty   
Finish/Aftertaste Dry  Sweet   
Other \_\_\_\_\_

11  
20

### Mouthfeel

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

3  
5

### Overall

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

5  
10

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

Overall good beer  
malter, more hops in  
an IPA, mean for some  
!!

31  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Nick BARNES  
 BJCP ID & Rank E1427  
 Email nwbarnes@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	M	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# 22 Entry# 241323  
 Sub (a-f) A  
 Subcategory DIPA  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS  
 PLACE 30.5  
 CONSENSUS SCORE  
 may not be an average of judge's individual scores

Bottle Inspection  OK \_\_\_\_\_

### Aroma

Malt  None L  M  H  Inappropriate Sweetness, some Me lano'dom.

Hops  None L  M  H  Inappropriate low pine/Resin

Fermentation  None L  M  H  Inappropriate Diacetyl/

Other \_\_\_\_\_

8/12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other \_\_\_\_\_

Texture \_\_\_\_\_

3/3

### Flavor

Malt  None L  M  H  Inappropriate Sweetness.

Hops  None L  M  H  Inappropriate V low pine

Bitterness  None L  M  H  Inappropriate med.

Fermentation  None L  M  H  Inappropriate Diacetyl/

Balance  Hoppy  Malty

Finish/Aftertaste  Dry  Sweet

Other \_\_\_\_\_

12/20

### Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

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.

A decent beer. Diacetyl/  
dominates however.

Needs more aroma hops,  
look at your fermentation  
Process.

Judge Total 30/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

67



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Nick BARNES  
 BJCP ID & Rank E1427  
 Email nbarnes@gmail.com

Category# 21 Entry # 334998  
 Sub (a-f) B7  
 Subcategory NEPA  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

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

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ low malt  
 Hops  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ citrus, pine.  
 Fermentation  \_\_\_\_\_  \_\_\_\_\_  
 Other \_\_\_\_\_

10  
12

### Appearance

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

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

None L M H Inappropriate  
 Malt  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ mild sweetness  
 Hops  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ pine, citrus, Pthy.  
 Bitterness  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ Med-Low  
 Fermentation  \_\_\_\_\_  \_\_\_\_\_  
 Balance Hoppy  \_\_\_\_\_ Malty \_\_\_\_\_  
 Dry  \_\_\_\_\_ Sweet \_\_\_\_\_  
 Finish/Aftertaste \_\_\_\_\_  
 Other \_\_\_\_\_

17  
20

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

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

### Mouthfeel

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

4  
5

### Overall

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

7  
10

A very well-made beer  
lacks a touch of juiciness  
but overall excellent  
well done!

Judge Total

41  
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 8/16/19 Date \_\_\_\_\_

Judge Name Katie Lourey  
BJCP ID & Rank \_\_\_\_\_  
Email kahelourey@gmail.com

Category# 334998 Entry # 334998  
Sub (a-f) 21  
Subcategory (Spell out) B7  
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 \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

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

**Aroma**

None L M H Inappropriate

Malt     Yep

Hops     Yep

Fermentation     Yep

Other \_\_\_\_\_

11  
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 \_\_\_\_\_

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     Connect with

Hops     Notice it

Bitterness     Maybe just right

Fermentation     \_\_\_\_\_

Balance: Hoppy Maltly \_\_\_\_\_

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

Other \_\_\_\_\_

16  
20

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation: None L M H Inappropriate

Warmth     \_\_\_\_\_

Creaminess: None L M H Inappropriate

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

4  
5

**Overall**

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

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

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

7  
10

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

Well done !!

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  
Structured Version



Location BURLEIGH Date 08/06/19

Judge Name DOB McDONALD  
 BJCP ID & Rank \_\_\_\_\_  
 Email medrob@gmail.com

Category# 22 Entry# 455149  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

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

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

7/12

### Appearance

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

Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  Inappropriate  
 Texture \_\_\_\_\_

3/3

### Flavor

Malt  None L  M  H  Inappropriate light malt backbone  
 Hops  None L  M  H  Inappropriate hop flavors light esters  
 Bitterness  None L  M  H  Inappropriate low for style  
 Fermentation  None L  M  H  Inappropriate  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  Dry  Sweet  
 Other phenols

12/20

### Mouthfeel

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

4/5

### Overall

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

6/10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
some phenols. A likeable beer but has some significant flaws

32/50

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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



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

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

None L M H Inappropriate

Malt      Wheat. Subtle grainy notes 13

Hops      OK for style

Bitterness      Way too high for style

Fermentation      Banana. Low Clove. Hint of bubblegum

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

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

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

Category# 26 Entry# 455149  
Sub (a-f) American IPA  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in (light) Entry \_\_\_\_\_  
of \_\_\_\_\_

Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_

**30.5**

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

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt      bready phenol

Hops      med pine citrus

Fermentation      phenolic

Other \_\_\_\_\_

**7** 12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

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

Head Retention      \_\_\_\_\_

Texture \_\_\_\_\_

**2** 3

### Flavor

None L M H Inappropriate

Malt      bready b. suit, caramel

Hops      low med citrus pine

Bitterness      medi

Fermentation      spicy, mediana

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

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

Other \_\_\_\_\_

**11** 20

### Mouthfeel

Thin M Full Inappropriate

Body      \_\_\_\_\_

Carbonation      \_\_\_\_\_

Warmth      \_\_\_\_\_

None L M H Inappropriate

Creaminess      \_\_\_\_\_

Astringency      \_\_\_\_\_

Other \_\_\_\_\_

**3** 5

### Overall

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

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

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

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

Enjoyed the beer  
though has some  
flavors  
Sanitation issues.

Judge Total **29** 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



4A

Location BBC Date 8/6/19



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

Category# 21 Entry# 469244  
Sub (a-f) A  
Subcategory (Spell out) American IPA  
Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
CONSENSUS SCORE 30.5  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

bready bread crust caramel low spicy floral banana like clean

5 <sub>12</sub>

### Appearance

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

3 <sub>3</sub>

### Example: How to fill in a Scoresheet

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

Flavor  None  L  M  H  Inappropriate

Malt  None  L  M  H  Inappropriate Wheat. Subtle grainy notes 13 <sub>10</sub>

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

bready, bready, caramel low - more spicy notes more floral

10 <sub>20</sub>

### 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 nice spicy alcohol

3 <sub>5</sub>

### Overall

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

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

This is an awesome beer. well done just out of style

8 <sub>10</sub>

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

Judge Total 29 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Durham Date 08/06/17

Judge Name Rob McDonald  
BJCP ID & Rank \_\_\_\_\_  
Email rob@beerguide.com

Category# 21 Entry# 469244  
Sub (a-f) A  
Subcategory Am IPA  
Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

Hops  None L  M  H  Inappropriate  
tropical hoppy slight mint

Fermentation  None L  M  H  Inappropriate  
clean

Other \_\_\_\_\_

10/12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
Brilliant

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
Quick

Retention  Quick  Lasting  Other \_\_\_\_\_

Other \_\_\_\_\_

Texture \_\_\_\_\_

3/3

### Flavor

Malt  None L  M  H  Inappropriate  
too much crystal/caramel

Hops  None L  M  H  Inappropriate  
low hop flavor for style

Bitterness  None L  M  H  Inappropriate  
low bitterness for style

Fermentation  None L  M  H  Inappropriate  
clean

Balance  Hoppy  Malty  Sweet  Inappropriate  
too malty for style

Finish/Aftertaste  Dry  Sweet  Inappropriate  
very pleasant drinking

Other \_\_\_\_\_

10/20

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
Creaminess

Carbonation  None L  M  H  Inappropriate  
Astringency

Warmth  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.

6/10

Very enjoyable beer but out of style.  
I could drink pink abbe  
pink of this beer

Judge Total 32 / 150



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



4A

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

Judge Name Katie Lourey

BJCP ID & Rank \_\_\_\_\_

Email katielourey@gmail.com

Category# 21 Entry# 492283

Sub (a-f) A

Subcategory (Spell out) A-IPA

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

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

Advanced to MINI-BOS \_\_\_\_\_

PLACE 181.5

CONSENSUS SCORE 181.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_

Pro Brewer  Brewery \_\_\_\_\_

Industry  Describe \_\_\_\_\_

Judging  Years 15

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

Malt  None  L  M  H  Inappropriate Sweet malts

Hops  None  L  M  H  Inappropriate Good levels

Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_

Other Slightly sweet overtones.

5  
12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Inappropriate

Retention  Quick  Lasting  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**

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 I think this is a bit muddled, I get the hops, I get the malt but there is too much

Hops  None  L  M  H  Inappropriate \_\_\_\_\_

Bitterness  None  L  M  H  Inappropriate \_\_\_\_\_

Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_

Balance  Happy  Malty  Inappropriate \_\_\_\_\_

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

Other \_\_\_\_\_

8  
20

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

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

**Mouthfeel**

Body  Thin  L  M  Full  Inappropriate

Carbonation  None  L  M  H  Inappropriate

Warmth  None  L  M  H  Inappropriate

Creaminess  None  L  M  H  Inappropriate

Astringency  None  L  M  H  Inappropriate

Other \_\_\_\_\_

3  
5

**Overall**

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

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

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

2  
10

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

I think this beer has too much going on. Dial it back, simple is often best

20.5  
50

Judge Total

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burleigh Date 8/6/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 21 Entry# 492283  
Sub (a-f) A  
Subcategory A IPA  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 18.9  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank Beer server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

Malt  None  L  M  H  Inappropriate sweet  
Hops      citrus  
Fermentation      diacetyl  
Other Hard to get past diacetyl

4<sub>12</sub>

**Appearance**

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

2<sub>3</sub>

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

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

**Flavor**

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

13<sub>20</sub>

**Flavor**

Malt  None  L  M  H  Inappropriate Caramel  
Hops      resin pine  
Bitterness      \_\_\_\_\_  
Fermentation      off flavours  
Balance  Hoppy  Malty   \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  under-attenuated  
Other \_\_\_\_\_

5<sub>20</sub>

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

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

**Mouthfeel**

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

3<sub>5</sub>

**Overall**

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

2<sub>10</sub>

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
might be a decent beer but the oxidization and diacetyl are hard to get past.

16<sub>50</sub>

**Judge Total**

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Nick Barnes  
 BJCP ID & Rank E1427  
 Email nbarnes@gmail.com

Category# 21 Entry# 492283  
 Sub (a-f) A  
 Subcategory ALPA  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 19.5  
**CONSENSUS SCORE**

may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

Bottle Inspection  OK

### Aroma

Malt  None  L  M  H  Inappropriate  
 Hops   Inappropriate  
 Fermentation   Inappropriate  
 Other Possible Diacetyl.

Honey, sweet, melanoidan.  
None

**5**<sub>12</sub>

### Appearance

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

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor  None  L  M  H  Inappropriate **13**<sub>20</sub>

Malt  None  L  M  H  Inappropriate  
 Wheat. Subtle grainy notes

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

### Flavor

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

Sweet, honey,  
Some pine.  
adequate  
Diacetyl.  
unbalanced

**6**<sub>20</sub>

### Mouthfeel

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

Creaminess  None  L  M  H  Inappropriate  
 Astringency  None  L  M  H  Inappropriate

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

### Overall

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

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

**3**<sub>10</sub>

Quite muddled. A lot of the  
flavors clash. One noticeable  
from the hops, but the  
rest is quite strange.

Judge Total

**19**<sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Katie Lourey  
 BJCP ID & Rank \_\_\_\_\_  
 Email katielourey@gmail.com

Category# 18 Entry# 522488  
 Sub (a-f) A  
 Subcategory Blonde Ale  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**32**  
 CONSENSUS SCORE  
*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 15

Bottle Inspection  ok \_\_\_\_\_**Aroma**

None L M H Inappropriate  
 Malt     lots of malt  
 Hops     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

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

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

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

None L M H Inappropriate  
 Malt     almost sweet  
 Hops     \_\_\_\_\_  
 Bitterness     residual bitter flavour  
 Fermentation     \_\_\_\_\_  
 Balance Hoppy Malty \_\_\_\_\_  
 Finish/Aftertaste Dry Sweet \_\_\_\_\_  
 Other hop flavour lingered

**14**<sub>20</sub>**Scoresheet Instructions**

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

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

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

Flavor 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**<sub>20</sub>**Flaws for style** (mark L-M-H for all that apply)

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

**Mouthfeel**

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

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

Classic Example \_\_\_\_\_  
 Flawless \_\_\_\_\_  
 Wonderful \_\_\_\_\_

Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

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

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

little bit bitter on the end but overall not bad!!

**34**<sub>50</sub>**Judge Total**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Location Burleigh Brew Date 2/6/19

Category# 18 Entry# 522488  
Sub (a-f) A  
Subcategory (Spell out) BLONDE ALE  
Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_

PLACE 32

CONSENSUS SCORE

may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt     grainy bread,

Hops     tropical fruit

Fermentation     esters, phenols

Other \_\_\_\_\_

7  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color       \_\_\_\_\_

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other \_\_\_\_\_

Other \_\_\_\_\_

Texture \_\_\_\_\_

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

13  
20

### Flavor

None L M H Inappropriate

Malt     bready

Hops     none

Bitterness     moderate high

Fermentation     phenolic spicy, banana

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

Finish/Aftertaste  Dry  Sweet  dry harsh astringent

Other \_\_\_\_\_

10  
20

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

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

### Mouthfeel

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation  None L M H    \_\_\_\_\_

Warmth    \_\_\_\_\_

None L M H Inappropriate

Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

2  
5

### Overall

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

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

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

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

5  
10

Good attempt at style  
phenolic notes have hit  
this beer down,  
check sanitation

Score Total 29  
50

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burlingame Date 8/6/19

Judge Name Lachlan Johnston  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 18 Entry# 522488  
 Sub (a-f) A  
 Subcategory (Spell out) Blonde Ale  
 Special Ingredients \_\_\_\_\_

Position in flight 1  
 Entry of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 32  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**  
 Cicerone  Rank Beer server  
 Pro Brewer  Brewery Black Hops  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 1

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

## Aroma

None L M H Inappropriate  
 Malt     Sweet  
 Hops     \_\_\_\_\_  
 Fermentation     Slight banana  
 Other \_\_\_\_\_

9  
12

## Appearance

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

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

2  
3

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

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

## Flavor

None L M H Inappropriate  
 Malt     sweet  
 Hops     \_\_\_\_\_  
 Bitterness     low but lasting  
 Fermentation     Fruity  
 Balance     \_\_\_\_\_  
 Finish/Aftertaste     \_\_\_\_\_  
 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 None L M H Inappropriate  
    \_\_\_\_\_  
 Warmth     \_\_\_\_\_

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

4  
5

## Overall

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

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

6  
10

Good example of 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

36  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burleigh Date 8/6/19

Judge Name NICK BARNES  
 BJCP ID & Rank E1427  
 Email nwbarnes@gmail.com

Category# 18 Entry# 522488  
 Sub (a-f) A  
 Subcategory Blonde Ale  
 Special Ingredients \_\_\_\_\_

Position in flight of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 32  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

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

**Aroma**

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

Tropical fruit, some sweet malt

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 \_\_\_\_\_

2  
3

**Scoresheet Instructions**

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

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

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

Flavor  None  L  M  H  Inappropriate 13  
 Malt  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 Some bready sweetness  
 Hops  None  L  M  H  Inappropriate Citrus, melon, tropical  
 Bitterness  None  L  M  H  Inappropriate Med. High  
 Fermentation  None  L  M  H  Inappropriate No major yeast esters (maybe slight banana)  
 Balance  Hoppy  Maltly  Inappropriate  
 Finish/Aftertaste  Dry  Sweet  Inappropriate Quite dry  
 Other Quite clean

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

3  
5

**Overall**

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

8  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
A well-brewed beer, very clean bitterness, could possibly be a touch lower but well-done overall!

36  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBCG Date 8/6/19

Judge Name MICHAEL MCGOVERN  
 BJCP ID & Rank \_\_\_\_\_  
 Email BLACK HOPS

Category# 18 Entry# 522488  
 Sub (a-f) A  
 Subcategory BLONDE ALE  
 Special Ingredients \_\_\_\_\_

Position in flight Entry 1  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 32  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

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

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate  
 Malt  light malt sweetness  
 Hops  some oxidation  
 Fermentation  notes  
 Other \_\_\_\_\_

7<sub>12</sub>

### Appearance

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

2<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor  
 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<sub>20</sub>

### Flavor

None L M H Inappropriate  
 Malt  X  Well balanced  
 Hops  Y  and relatively  
 Bitterness  Y  clean but some  
 Fermentation  X  fruity esters  
 Balance  X  mild oiliness  
 Finish/Aftertaste  X  slight hop astringency  
 Other \_\_\_\_\_

15<sub>20</sub>

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

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

### Mouthfeel

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

4<sub>5</sub>

### Overall

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

7<sub>10</sub>

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

35<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BURLEIGH Date 08/06/19

Judge Name Rob McDonald  
BJCP ID & Rank \_\_\_\_\_  
Email mcdrrob@gmail.com

Category# 10 Entry# 522488  
Sub (a-f) A  
Subcategory BLONDE ALE  
Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
PLACE 32  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 4

Bottle Inspection  OK \_\_\_\_\_

## Aroma

None L M H Inappropriate

Malt  slightly sweet

Hops  hint apricot esters

Fermentation  + grapefruit, low honey malt

Other \_\_\_\_\_

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

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  brilliant  Other \_\_\_\_\_

Clarity  hazy  Opaque \_\_\_\_\_

Head White Ivory Beige Tan Brown Inappropriate

Retention  quick  Lasting \_\_\_\_\_

Other head dissipates to low ring Texture \_\_\_\_\_

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

## Flavor

None L M H Inappropriate

Malt  slight astringent

Hops  mouthfeel, high

Bitterness  bitterness but low

Fermentation  hop flavour

Balance  clean fermentation

Finish/Aftertaste  dry  Sweet \_\_\_\_\_

Other \_\_\_\_\_

**10** <sub>20</sub>

## Mouthfeel

Thin M Full Inappropriate

Body  thin

Carbonation None L M H Inappropriate

low

Warmth  \_\_\_\_\_

Creaminess None L M H Inappropriate

low

Astringency  \_\_\_\_\_

Other \_\_\_\_\_

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

## Overall

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

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

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

**5** <sub>10</sub>

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

High bitterness and dry mouthfeel detracted from this beer

Judge Total **30** <sub>50</sub>

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

Flavor 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** <sub>20</sub>

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Katie Lourey  
 BJCP ID & Rank \_\_\_\_\_  
 Email Katielourey@gmail.com

Category# 18 Entry# 526461  
 Sub (a-f) A  
 Subcategory Blonde Ale  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 25.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 15

Bottle Inspection  very carbonated

**Aroma**

Malt  None  L  M  H  Inappropriate Sweet upfront  
 Hops  None  L  M  H  Inappropriate low, almost p'apple  
 Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
 Other pineapple acidity like flavour

8  
12

**Appearance**

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

Head  White  Creamy  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  Other \_\_\_\_\_  
 Texture \_\_\_\_\_

1 1/2  
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 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 lost behind the carbonation  
 Hops  None  L  M  H  Inappropriate \_\_\_\_\_  
 Bitterness  None  L  M  H  Inappropriate lingering bitterness  
 Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Happy  M  Maltly  Inappropriate unbalanced towards acidic  
 Finish/Aftertaste  Dry  Sweet  Inappropriate bitter +  
 Other acidic after taste

9  
20

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

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

**Mouthfeel**

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

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

2  
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.

a bit over carbonated, overpowering the malt flavours.  
Great note on it though ☺

25.5  
50

**Judge Total**

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name NICK BARNES  
BJCP ID & Rank E1427  
Email nwbarnes@gmail.com

Category# 18 Entry # 526461  
Sub (a-f) A  
Subcategory Blonde Ale  
Special Ingredients \_\_\_\_\_

Position In flight Entry \_\_\_\_\_ of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 25.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

Bottle Inspection  OK \_\_\_\_\_**Aroma**

None L M H Inappropriate  
Malt     Sweet malt, some honey,  
Hops     Slight citrus hop,  
Fermentation     Somewhat spicy.  
Other Possibly some yeast esters (pineapple)

**7** / 12

**Appearance**

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

Brilliant Hazy Opaque Other  
White Ivory Beige Tan Brown Inappropriate  
Quick Lasting Other

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

**Flavor**

None L M H Inappropriate  
Malt     Some sweet malt, slight acidity  
Hops     Pineapple, citrus. Muddled.  
Bitterness     Quite high, adds to this  
Fermentation     Possible fruit esters  
Balance     hops prominent but muddled.  
Finish/Aftertaste     Somewhat acidic.  
Other Very big carbonize bite - overcarbed.

**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	<b>M</b>
Estery	<b>M</b>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate  
Body     Creaminess     **2** / 5  
None L M H Inappropriate  
Carbonation     Astringency      
Warmth     Other \_\_\_\_\_

**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.

Overcarbonation takes away a lot of the malt + hop flavors, the small amount of hop character is pleasant, but carbonize bite detracts. Look at fermentation and your primary carbonation levels.

**25.5** / 50

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBCo

Date 8/6/19

Judge Name P. Wheldon  
 BJCP ID & Rank \_\_\_\_\_  
 Email thechemist@gmail.com

Category# 21 Entry# 557359  
 Sub (a-f) B  
 Subcategory (spell out) 7  
 Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 15-5  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

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

Bottle Inspection  ok \_\_\_\_\_

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

Other \_\_\_\_\_

4<sub>12</sub>

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other \_\_\_\_\_

Texture Creamy

2<sub>3</sub>

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

**Flavor**

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes 13<sub>25</sub>

Hops     OK for style

Bitterness    Way too high for style

Fermentation    Banana. Low Clove. Hint of bubblegum

**Flavor**

None L M H Inappropriate

Malt  \_\_\_\_\_

Hops  \_\_\_\_\_

Bitterness  \_\_\_\_\_

Fermentation  \_\_\_\_\_

Balance  Hoppy  Malty

Finish/Aftertaste  Dry  Sweet

Other Diacetyl

6<sub>20</sub>

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body  \_\_\_\_\_

Carbonation  None L M H \_\_\_\_\_

Warmth  \_\_\_\_\_

Creaminess  None L M H \_\_\_\_\_

Astringency  \_\_\_\_\_

Other \_\_\_\_\_

2<sub>5</sub>

**Overall**

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

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

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

2<sub>10</sub>

**Scoring Guide**

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

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

Let this beer complete fermentation  
It is so Diacetyl it is tough  
going. Consider dry hopping  
earlier. Gooie Diacetyl  
A VDK fest"

Judge Total 15<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BRC Date 8/6/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 21 Entry# 557359  
Sub (a-f) B7  
Subcategory NEIPA  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**15.5**  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank Beer server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

### Aroma

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

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

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  X  \_\_\_\_\_  
Clarity  X  \_\_\_\_\_  
Other \_\_\_\_\_  
Head White Creamy Belge Tan Brown Inappropriate  
Retention  X  \_\_\_\_\_  
Texture \_\_\_\_\_

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

### Flavor

None L M H Inappropriate  
Malt   X  flavor  
Hops   X  \_\_\_\_\_  
Bitterness   X  \_\_\_\_\_  
Fermentation   X  diacetyl  
Balance Hoppy \_\_\_\_\_ Maltly \_\_\_\_\_  
Finish/Aftertaste Dry \_\_\_\_\_ Sweet \_\_\_\_\_  
Other \_\_\_\_\_

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

### Mouthfeel

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

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

### Overall

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

**2**<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Hard to get past the diacetyl.  
Nice hop aroma and flavor.  
Look at fermentation control  
for diacetyl.

**16**<sub>50</sub>

Judge Total



4



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Judge Name: **Cary MacDonald**  
 Certified BJCP ID #E1955  
 Email: **cmac73@live.com.au**  
 BJCP ID & Rank: \_\_\_\_\_  
 Email: \_\_\_\_\_

Location: \_\_\_\_\_ Date: \_\_\_\_\_  
 Category# **21** Entry# **574728**  
 Sub (a-f) **B**  
 Subcategory **PINE IPA**  
 Special Ingredients \_\_\_\_\_  
 Position in flight \_\_\_\_\_ of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**34.5**  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

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

Bottle Inspection  ok \_\_\_\_\_  
**Aroma**  
 None L M H Inappropriate  
 Malt     **biscuit spicy**  
 Hops     **low-med esters**  
 Fermentation     **clean**  
 Other \_\_\_\_\_

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

**Appearance**  
 Color: Yellow Gold Amber Copper Brown Black Inappropriate  
 Brilliant Hazy Opaque  Other \_\_\_\_\_  
 Head: White Ivory Beige Tan Brown Inappropriate  
 Thick Lasting  Other \_\_\_\_\_  
 Clarity: \_\_\_\_\_  
 Retention: \_\_\_\_\_  
 Texture: **maltier**

**Example: How to fill in a Scoresheet**  
 This example is from the flavor section for a Weissbier that is good, but too bitter for style.  
 Flavor  
 None L M H Inappropriate  
 Malt     **Wheat. Subtle grainy notes** **13**  
 Hops     **OK for style**  
 Bitterness     **Way too high for style**  
 Fermentation     **Banana. Low Clove. Hint of bubblegum**

**Flavor**  
 None L M H Inappropriate  
 Malt     **bitter caramel** **spe**  
 Hops     **low esters**  
 Bitterness     **med high**  
 Fermentation     **clean**  
 Balance: Hoppy Maltly  
 Dry  Sweet    
 Finish/Aftertaste: **used to be**  
 Other \_\_\_\_\_

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

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

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

**Overall**  
 Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_  
**7**  
**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

**Scoring Guide**

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

**Feedback**  
 well made beers  
 but too dark  
 nice spicy notes.  
**30**  
**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Rob McDonald  
BJCP ID & Rank \_\_\_\_\_  
Email mcdonald@gmail.com

Category# 21 Entry# 576729  
Sub (a-f) B5  
Subcategory RYE IPA  
Special Ingredients Standard strength  
As of the competition

Position in flight \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 34-5  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

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

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

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

**Aroma**

Malt  None  L  M  H  Inappropriate medium malt

Hops  None  L  M  H  Inappropriate medium hop character

Fermentation  None  L  M  H  Inappropriate clean

Other \_\_\_\_\_

2 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 too dark Texture \_\_\_\_\_

1 3

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

**Flavor**

Malt  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

**Flavor**

Malt  None  L  M  H  Inappropriate strong malt backbone

Hops  None  L  M  H  Inappropriate good hop

Bitterness  None  L  M  H  Inappropriate strong bitter

Fermentation  None  L  M  H  Inappropriate clean

Balance  Hoppy  M  Flat  Malty  Inappropriate \_\_\_\_\_

Finish/Aftertaste  Dry  L  M  H  Inappropriate pleasant

Other \_\_\_\_\_

17 20

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

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

**Mouthfeel**

Body  Thin  L  M  Full  Inappropriate \_\_\_\_\_

Carbonation  None  L  M  H  Inappropriate \_\_\_\_\_

Warmth \_\_\_\_\_

Creaminess  None  L  M  H  Inappropriate 4

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

Other \_\_\_\_\_

5

**Overall**

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

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

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

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

8 10

**Scoring Guide**

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

perhaps too much specialty  
malts too dark  
well brewed beer.

33 50

Judge Total 33 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



4

Location BB6 Date 8/6/19

Judge Name P. Whelden  
BJCP ID & Rank \_\_\_\_\_  
Email mechanist@mac.com

Category# 22 Entry# 596459  
Sub (a-f) A  
Subcategory Imperial IPA  
Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 19.375  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

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

Bottle Inspection  Low Fill

**Scoresheet Instructions**  
Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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  \_\_\_\_\_ Isosulonic (oxidized hops)  
Fermentation  \_\_\_\_\_  
Other Oxidized 5 12

**Appearance**

Yellow Gold Amber Copper Brown Black  Inappropriate  
Color Gray Head Other  
Clarity  Hazy  Opaque  Other \_\_\_\_\_  
Retention  Quick  Lasting  Other \_\_\_\_\_  
Texture Tight & creamy 10.5 3

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

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

**Flavor**

None L M H  Inappropriate  
Malt  \_\_\_\_\_  
Hops  \_\_\_\_\_  
Bitterness  \_\_\_\_\_  
Fermentation  \_\_\_\_\_ Watch ferment temps  
Balance  Hoppy  Malty  
Finish/Aftertaste  Dry  Sweet  
Other Cardboard. Buzzy 8 20

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

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

**Mouthfeel**

Thin M Full  Inappropriate  
Body \_\_\_\_\_  
Carbonation None L M H  \_\_\_\_\_  
Warmth \_\_\_\_\_  
Creaminess None L M H  \_\_\_\_\_  
Astringency \_\_\_\_\_  
Other \_\_\_\_\_ 2 5

**Overall**

Classic Example \_\_\_\_\_  
Flawless \_\_\_\_\_  
Wonderful \_\_\_\_\_  
Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifeless \_\_\_\_\_ 2 1/4 10

**Scoring Guide**

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

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Page & vacuum seal has the storage. Be careful of oxygen pickup at bottling. Monitor pitch + ferment & temps. 16-21 C. Could lower bitterness addition. Look at Bittering: OK for style. Judge Total 18 3/4 150



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBC Date 8/6/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 22 Entry# 596459  
Sub (a-f) A  
Subcategory D IPA  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**  
Cicerone  Rank Beer Server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

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

**Aroma**

Malt  None  L  M  H  Inappropriate Sweet  
Hops  L  M  H  Inappropriate orange  
Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
Other slight must

4<sub>12</sub>

**Appearance**

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

2<sub>3</sub>

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

**Flavor**

Malt  None  L  M  H  Inappropriate Wheat. Subtle grainy notes  
Hops  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<sub>20</sub>

**Flavor**

Malt  None  L  M  H  Inappropriate Biscuit  
Hops  None  L  M  H  Inappropriate \_\_\_\_\_  
Bitterness  None  L  M  H  Inappropriate lingering  
Fermentation  L  M  H  Inappropriate \_\_\_\_\_  
Balance  Hoppy  Malt  Inappropriate \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
Other cardboard - oxidized hops

8<sub>20</sub>

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

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

**Mouthfeel**

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

3<sub>5</sub>

**Overall**

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

3<sub>10</sub>

**Scoring Guide**

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

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
oxidized. take care in filling bottle. Good attempt at DIPA otherwise.

20<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BURNHEIM Date 08/06/19

Judge Name ROB McDONALD  
BJCP ID & Rank \_\_\_\_\_  
Email medmb@gmail.com

Category# 22 Entry# 633897  
Sub (a-f) A  
Subcategory DOUBLE IPA  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 11

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt  Low med malt aroma  
Hops  Low hop  
Fermentation  clean  
Other \_\_\_\_\_

6  
12

### Appearance

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

3  
3

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

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

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

13  
20

### Flavor

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

11  
20

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

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

### Mouthfeel

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

6  
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.

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

33  
50

**Judge Total**




# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_


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

Category# 22  
 Sub (a-f) A  
 Subcategory (Spell out) IPA  
 Special Ingredients \_\_\_\_\_  
 Entry # 633897

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 305  
**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     low breads as with caramel  
 Hops     low hops  
 Fermentation     low phenolics  
 Other \_\_\_\_\_

6 <sub>12</sub>

### Appearance

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

2 <sub>3</sub>

### Example: How to fill in a Scoresheet

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

**Flavor**  
 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 <sub>120</sub>

### Flavor

None L M H Inappropriate  
 Malt     bread bread  
 Hops     low esters, honey  
 Bitterness     med. bitter  
 Fermentation     phenolics  
 Balance  Hoppy  Malty  \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
 Other \_\_\_\_\_

12 <sub>20</sub>

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

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

### Mouthfeel

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

3 <sub>5</sub>

### Overall

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

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

5 <sub>10</sub>

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

Judge Total

30 <sub>50</sub>




# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



4A

BJ  
8



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

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

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

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

**Flavor**

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes 13<sub>120</sub>

Hops     OK for style \_\_\_\_\_

Bitterness     Way too high for style \_\_\_\_\_

Fermentation     Banana. Low Clove. Hint of bubblegum

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

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

**Scoring Guide**

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

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

Category# 2A Entry# 007151

Sub (a-f) A

Subcategory American Pale Ale

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

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

Advanced to MINI-BOS

PLACE \_\_\_\_\_

**CONSENSUS SCORE**  
19.5  
may not be an average of judge's individual scores

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

**Aroma**

None L M H Inappropriate

Malt     biscuit

Hops     very low notes

Fermentation     low banana

Other \_\_\_\_\_

4<sub>12</sub>

**Appearance**

Color         Inappropriate

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

Head         Inappropriate

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

Texture \_\_\_\_\_

2<sub>3</sub>

**Flavor**

None L M H Inappropriate

Malt     \_\_\_\_\_

Hops     low esters

Bitterness     \_\_\_\_\_

Fermentation     banana

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

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

Other well balanced banana & esters

8<sub>20</sub>

**Mouthfeel**

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation     None L M H Inappropriate

Warmth     Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

3<sub>5</sub>

**Overall**

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

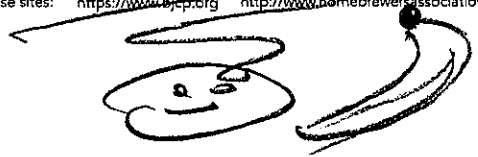
Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_

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

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

well above 2 of style  
but look at yeast  
head jump  
part temp and  
yeast strain

**Judge Total** 21<sub>50</sub>





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burlington Date 06/06/19

Judge Name Rob Anderson  
BJCP ID & Rank \_\_\_\_\_  
Email med.rob@gmail.com

Category# 21 Entry# 667151  
Sub (a-f) A  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**19.5**  
CONSENSUS SCORE  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 4

Bottle Inspection  ok \_\_\_\_\_

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

**Aroma**

Malt  None L  M  H  Inappropriate big malt

Hops  None L  M  H  Inappropriate no hop aroma

Fermentation  None L  M  H  Inappropriate light banana esters

Other \_\_\_\_\_

**6**  
12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  White  Creamy  Beige  Tan  Brown  Inappropriate \_\_\_\_\_

Retention  Quick  Lasting  Other \_\_\_\_\_

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

**1**  
3

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

**Flavor**

Malt  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**  
10

**Flavor**

Malt  None L  M  H  Inappropriate biscuity malt

Hops  None L  M  H  Inappropriate no hops

Bitterness  None L  M  H  Inappropriate no bitterness

Fermentation  None L  M  H  Inappropriate esters

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

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

**5**  
20

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

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

**Mouthfeel**

Body  Thin  M  Full  Inappropriate \_\_\_\_\_

Carbonation  None L  M  H  Inappropriate \_\_\_\_\_

Warmth  None L  M  H  Inappropriate \_\_\_\_\_

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

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

Other \_\_\_\_\_

**2**  
5

**Overall**

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

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

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

**4**  
10

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

out of style possible

mis categorized

really pleasant well brewed

beer. could drink all afternoon

not an IPA

**8**  
50

**Judge Total**

**Scoring Guide**

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Rob McDonald  
BJCP ID & Rank \_\_\_\_\_  
Email medrob@gmail.com

Category# 2A Entry# 676641  
Sub (a-f) B  
Subcategory WITTY IPA  
Special Ingredients \_\_\_\_\_

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

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

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

Malt  None  L  M  H  Inappropriate low malt  
Hops  None  L  M  H  Inappropriate low hops  
Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
Other spicy

6<sub>12</sub>

**Appearance**

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

Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
Retention  Quick  Lasting  Inappropriate  
Texture \_\_\_\_\_

2<sub>3</sub>

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

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

**Flavor**

Malt  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<sub>20</sub>

**Flavor**

Malt  None  L  M  H  Inappropriate low malt  
Hops  None  L  M  H  Inappropriate spicy hops  
Bitterness  None  L  M  H  Inappropriate predom. spice bitterness  
Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
Balance  Hoppy  Malty  Inappropriate \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

10<sub>20</sub>

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

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

**Mouthfeel**

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<sub>5</sub>

**Overall**

Classic Example \_\_\_\_\_ 7 Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ 4 Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ 4 Lifeless \_\_\_\_\_

6<sub>10</sub>

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

predom. carbonation plagues against the spice has created an unpleasant mouthfeel

27<sub>50</sub>

Judge Total

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

B



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

Category# 21 Entry # 670641  
Sub (a-f) B  
Subcategory White IPA  
Special Ingredients \_\_\_\_\_

Position  
in flight  
Entry  
of

Advanced to  
MINI-BOS

PLACE

CONSENSUS SCORE

26.5  
may not be an average of  
judge's individual scores

## Non-BJCP Qualifications

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

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

## Aroma

None L M H Inappropriate  
Malt      low bready notes  
Hops      low  
Fermentation      low ester  
Other      low phenols

6 <sub>12</sub>

## Appearance

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

2 <sub>3</sub>

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

Flavor 13 <sub>20</sub>  
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	

## Flavor

None L M H Inappropriate  
Malt      bready deeply  
Hops      low esters  
Bitterness      high phenols  
Fermentation      banana  
Balance      dry  
Finish/Aftertaste      very little banana  
Other      \_\_\_\_\_

10 <sub>20</sub>

## Mouthfeel

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

3 <sub>5</sub>

## Overall

Classic Example       Not to Style  
Flawless       Significant Flaws  
Wonderful       Lifeless

5 <sub>10</sub>

## Feedback

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

Said attempt  
low phenols  
flavors though  
missed it mark  
on style

Judge Total

26 <sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

9



Location Burleigh Date 8/6/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 18 Entry # 722822  
Sub (a-f) A  
Subcategory Blonde Ale  
Special Ingredients \_\_\_\_\_

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

Non-BJCP Qualifications  
Cicerone  Rank Beer Server  
Pro Brewer  Brewery Black hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt     low sweet  
Hops     \_\_\_\_\_  
Fermentation     off flavours present  
Other \_\_\_\_\_

6  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color         Other \_\_\_\_\_  
Clarity      Other \_\_\_\_\_  
Head         Other \_\_\_\_\_  
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 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     light malt sweetness  
Hops     \_\_\_\_\_  
Bitterness     low enjoyable  
Fermentation     Undesirable phenols  
Balance     \_\_\_\_\_  
Finish/Aftertaste     \_\_\_\_\_  
Other \_\_\_\_\_

12  
20

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

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

### Mouthfeel

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

3  
5

### Overall

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

5  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Nice beer but flaws made it unenjoyable

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  
Structured Version



Location BBCO

Date 8/6/19

Judge Name MICHAEL MCGOVERN  
 BJCP ID & Rank \_\_\_\_\_  
 Email BLACK HOPS

Category# \_\_\_\_\_ Entry # 722822  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

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

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate  
 Malt  Sweet malt  
 Hops  mild vegetal  
 Fermentation  aroma  
 Other \_\_\_\_\_

8  
12

### Appearance

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

2  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

13  
20

### Flavor

None L M H Inappropriate  
 Malt  astrigent hop  
 Hops  flavor vegetal  
 Bitterness  and some plastic  
 Fermentation  phenols  
 Balance  Hoppy  
 Finish/Aftertaste  Dry  
 Other \_\_\_\_\_

9  
20

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

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

### Mouthfeel

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

3  
5

### Overall

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

6  
10

### Feedback

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

other than some yeast  
health issues / contamination  
it is a relatively well  
made beer

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  
Structured Version



Location BIRZWEIG Date 08/08/19

Judge Name Rob McDonald  
BJCP ID & Rank \_\_\_\_\_  
Email rob@beerguys.com

Category# 21 Entry# 759353  
Sub (a-f) D4  
Subcategory (Spell out) RED IPA  
Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 4

### 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 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

None L M H  Inappropriate

Malt  None L  M  H  Inappropriate  
malty rich aroma

Hops  None L  M  H  Inappropriate  
big citrus hop aroma

Fermentation  None L  M  H  Inappropriate  
clean ferment

Other \_\_\_\_\_

10/12

### 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  Inappropriate  
Other \_\_\_\_\_

Texture \_\_\_\_\_

3/3

### Flavor

None L M H  Inappropriate

Malt  None L  M  H  Inappropriate  
good malt backbone

Hops  None L  M  H  Inappropriate  
\_\_\_\_\_

Bitterness  None L  M  H  Inappropriate  
\_\_\_\_\_

Fermentation  None L  M  H  Inappropriate  
lead clean malt

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

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

Other \_\_\_\_\_

15/20

### Mouthfeel

Thin M Full  Inappropriate

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 \_\_\_\_\_

5/5

### Overall

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

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

8/10

Judge Total

41/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Cary MacDonald

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

None L M H Inappropriate

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

Hops  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# 21 Entry# 755353  
 Sub (a-f) BH  
 Subcategory Red IPA  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS

PLACE \_\_\_\_\_

CONSENSUS SCORE 39.5  
may not be an average of judge's individual scores

Bottle Inspection  OK

### Aroma

None L M H Inappropriate

Malt  None  L  M  H  Inappropriate nutty biscuit caramel

Hops  None  L  M  H  Inappropriate clean

Fermentation  None  L  M  H  Inappropriate clean

Other \_\_\_\_\_

10/12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other \_\_\_\_\_

Texture \_\_\_\_\_

3/3

### Flavor

None L M H Inappropriate

Malt  None  L  M  H  Inappropriate clean bright caramel

Hops  None  L  M  H  Inappropriate esters notes

Bitterness  None  L  M  H  Inappropriate med-high

Fermentation  None  L  M  H  Inappropriate clean

Balance  Hoppy  Malty

Finish/Aftertaste  Dry  Sweet

Other \_\_\_\_\_

14/20

### Mouthfeel

Thin M Full Inappropriate

Body  Thin  M  Full  Inappropriate

Carbonation  None  L  M  H  Inappropriate

Warmth  L  M  H  Inappropriate

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  \_\_\_\_\_

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

7/10

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Judge Total 38  
150



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burleigh Date 8/6/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 21 Entry# 765873  
Sub (a-f) A  
Subcategory A IPA  
Special Ingredients \_\_\_\_\_

Position In flight 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 Beer server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt     Caramel  
Hops     lemon, resin  
Fermentation     \_\_\_\_\_  
Other \_\_\_\_\_

8<sub>12</sub>

### Appearance

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

2<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor** 13<sub>20</sub>  
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     Caramel  
Hops     resin  
Bitterness     Upfront and lingering  
Fermentation     very slight diacetyl  
Balance     Hop heavy  
Finish/Aftertaste    Sweet  
Other \_\_\_\_\_

16<sub>20</sub>

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

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

### Mouthfeel

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

4<sub>5</sub>

### Overall

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

8<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Good example of style.  
Balanced could be more hop forward.  
Very slight diacetyl at the very end

38<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBC Date 8/6/19

Judge Name Kate Lourey  
BJCP ID & Rank \_\_\_\_\_  
Email katelourey@gmail.com

Category# 21 Entry # 765873  
Sub (a-f) A  
Subcategory A IPA  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 15

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt     enough to carry  
Hops     piny pleasant  
Fermentation \_\_\_\_\_  
Other \_\_\_\_\_

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

### Appearance

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

White Ivory Beige Tan Brown Inappropriate  
Head      Other \_\_\_\_\_  
Retention      Other \_\_\_\_\_  
Texture \_\_\_\_\_

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

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

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

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

### Flavor

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

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

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

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

### Mouthfeel

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

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

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

### 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.  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**6**<sub>10</sub>

**Scoring Guide**

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

Judge Total **34**<sub>50</sub>





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Nick BARNES  
 BJCP ID & Rank E1427  
 Email nibarnes@gmail.com

Category# 21 Entry# 765873  
 Sub (a-f) A  
 Subcategory AIPA  
 Special Ingredients IB

Position In flight Entry of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 36  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

Bottle Inspection

**Aroma**

None L M H Inappropriate  
 Malt     sweetners (slight), some caramel,  
 Hops     pine, citrus  
 Fermentation      
 Other \_\_\_\_\_

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

**Appearance**

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

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

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

**Scoresheet Instructions**

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

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

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

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

**Flavor**

None L M H Inappropriate  
 Malt     Caramel, some sweetener, touch of  
 Hops     some citrus, pine, fruit.  
 Bitterness     med  
 Fermentation     a touch of Diacetyl.  
 Balance     toward malt.  
 Finish/Aftertaste     balanced.  
 Other \_\_\_\_\_

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

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

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

**Mouthfeel**

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

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

**Overall**

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

**5**<sub>10</sub>

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

A malty example & in style.  
Lacks a bit of hop  
character but quite  
well made  
Cheers!

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

Judge Total

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



Location Burlington Date 8/6/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# \_\_\_\_\_ Entry# 7749a  
Sub (a-f) \_\_\_\_\_  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients 1

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

**Non-BJCP Qualifications**  
Cicerone  Rank Beer server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  OK

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

**Aroma**

None L M H  Inappropriate

Malt  Toffee

Hops  Citrus

Fermentation  acetaldehyde

Other \_\_\_\_\_

5<sub>12</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black  Inappropriate

Color  Brilliant

Clarity  Hazy

Other \_\_\_\_\_

White Ivory Beige Tan Brown  Inappropriate

Head  Quick

Retention  Lasting

Other \_\_\_\_\_

Texture creamy

3<sub>3</sub>

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

**Flavor**

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<sub>20</sub>

**Flavor**

None L M H  Inappropriate

Malt  coffee, chocolate

Hops  \_\_\_\_\_

Bitterness  X  malt bitterness

Fermentation  \_\_\_\_\_

Balance  Happy  Malty

Finish/Aftertaste  Dry  Sweet

Other almost cloying

6<sub>20</sub>

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

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

**Mouthfeel**

Thin M Full  Inappropriate

Body  \_\_\_\_\_

Carbonation   \_\_\_\_\_

Warmth  \_\_\_\_\_

None L M H  Inappropriate

Creaminess  \_\_\_\_\_

Astringency  \_\_\_\_\_

Other \_\_\_\_\_

3<sub>5</sub>

**Overall**

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

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

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

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

Lifeless \_\_\_\_\_

3<sub>10</sub>

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

Not very well balanced

Oxidized.

Brilliant appearance

20<sub>50</sub>

**Scoring Guide**

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

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BB6

Date 8/6/19

Judge Name P. WHELDON  
 BJCP ID & Rank \_\_\_\_\_  
 Email thechemist@comcast.com

Category# 21 Entry# 774499  
 Sub (a-f) B3  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

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

Bottle Inspection  ok \_\_\_\_\_

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

**5**  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  \_\_\_\_\_  
 Clarity  \_\_\_\_\_  
 Other \_\_\_\_\_  
 Head White Ivory Beige Tan Brown Inappropriate  
 Retention Quick Lasting \_\_\_\_\_  
 Texture Tight & creamy

**2.5**  
3

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

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

**13**  
20

**Flavor**

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

**6**  
20

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

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

**Mouthfeel**

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

**3**  
5

**Overall**

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

**2 3/4**  
10

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

So oxidised, Hard to know what the initial beer was like. Not alone give it a pass. Oxygen is the enemy of fermented beer

**16 1/4**  
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



Judge Name Rob Misonius  
 BJCP ID & Rank \_\_\_\_\_  
 Email mrobob@gmail.com

Category# 16 Entry# 826198  
 Sub (a-f) A  
 Subcategory BLONDE ALE  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**30**  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 4

Bottle Inspection  or gushing

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

**Aroma**

Malt  None L  M  H  Inappropriate low malt bready  
 Hops  None L  M  H  Inappropriate medium floral hops  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

**8**  
12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Other disappears to low mag

Head  White  Ivory  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
 Retention  Quick  Lasting  Other \_\_\_\_\_  
 Texture fine bubbles

**3**  
3

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

**Flavor**

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 Cloye. Hint of bubblegum

**13**  
20

**Flavor**

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None L  M  H  Inappropriate floral hops  
 Bitterness  None L  M  H  Inappropriate medium bitterness  
 Fermentation  None L  M  H  Inappropriate clean ferment  
 Balance  Happy  Maltly  Inappropriate balance to hops  
 Finish/Aftertaste  Dry  Sweet  Inappropriate dry, which accentuates bitterness  
 Other acids

**9**  
20

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

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

**3**  
5

**Overall**

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

Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

**6**  
10

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

Possible secondary fermentation in bottle, gushed for a long time.

**29**  
50

**Judge Total**

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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



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

Category# 18 Entry# 826198  
Sub (a-f) A  
Subcategory BLONDE  
(Spell out)  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS  
PLACE \_\_\_\_\_  
**30!**  
**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 M H Inappropriate  
Malt     brandy. Sweet  
Hops     none  
Fermentation     slight acidic notes  
Other     otherwise clean

**7**<sub>12</sub>

### Appearance

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

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

### Example: How to fill in a Scoresheet

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

Flavor  
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**<sub>20</sub>

### Flavor

None L M H Inappropriate  
Malt     bread doughy  
Hops     none  
Bitterness     red low  
Fermentation     esters low  
Balance  Hoppy  Malty  \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
Other \_\_\_\_\_

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

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

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

### Mouthfeel

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

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

### Overall

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

**6**<sub>10</sub>

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

Great attempt at style  
although bottle a custer  
sweetish over carbonated  
or more likely continued  
ferment with wild bugs  
given acidity

Judge Total

**31**<sub>50</sub>

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

check sanitation



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BUDWEIG

Date 08/06/19

Judge Name DOB McDONALD  
 BJCP ID & Rank \_\_\_\_\_  
 Email mcdonald@mcneil.com

Category# 21 Entry # 831611  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS   
 PLACE 20  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

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

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

Malt  None L  M  H  Inappropriate malt aroma sweet honey  
 Hops     no hops  
 Fermentation     possible diacetyl  
 Other \_\_\_\_\_

**5**<sub>12</sub>

**Appearance**

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

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

**Scoresheet Instructions**

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

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

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

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

**Flavor**

Malt  None L  M  H  Inappropriate sweet  
 Hops     no hops  
 Bitterness     no bitterness  
 Fermentation     diacetyl  
 Balance  Hoppy  Malty  \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
 Other \_\_\_\_\_

**7**<sub>20</sub>

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

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

**Mouthfeel**

Body  Thin  M  Full  Inappropriate  
 Carbonation     Creaminess  None L  M  H  Inappropriate **2**<sub>5</sub>  
 Warmth     Astringency     Other \_\_\_\_\_

**Overall**

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

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

undes appreciated sweet  
possible diacetyl

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 **21**<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBC

Date 8/6/19



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

Category# 2A Entry# 831611  
Sub (a-f) A  
Subcategory America-IPA  
Special Ingredients \_\_\_\_\_

Position In flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_

Advanced to MINI-BOS \_\_\_\_\_

PLACE 20

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  L  M  H  Inappropriate  
OK for style

Bitterness  L  M  H  Inappropriate  
Way too high for style

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate  
Sweet

Hops  L  M  H  Inappropriate  
None

Fermentation  L  M  H  Inappropriate  
Honey butterscotch

Other \_\_\_\_\_  
Banana

12

### Appearance

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

Clarity  Brilliant  Hazy  Opaque  Inappropriate  
Other \_\_\_\_\_

Head Retention  White  Ivory  Beige  Tan  Brown  Inappropriate  
Quick Lasting

Texture \_\_\_\_\_

3

### Flavor

Malt  None L  M  H  Inappropriate  
Low

Hops  L  M  H  Inappropriate  
Low

Bitterness  L  M  H  Inappropriate  
Way too high for style

Fermentation  L  M  H  Inappropriate  
Heavy phenolic

Balance  Hoppy  Malty  Inappropriate  
Slightly

Finish/Aftertaste  Dry  Sweet  Inappropriate  
Other \_\_\_\_\_

20

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
Creaminess  None L  M  H  Inappropriate  
5

Carbonation  None L  M  H  Inappropriate  
Astringency  L  M  H  Inappropriate

Warmth  L  M  H  Inappropriate  
Other \_\_\_\_\_

### Overall

Classic Example \_\_\_\_\_  
Flawless \_\_\_\_\_  
Wonderful \_\_\_\_\_

Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifeless \_\_\_\_\_

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

4

19

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 BRL Date 6-6-19

Judge Name Katie Lourey  
 BJCP ID & Rank \_\_\_\_\_  
 Email KatieLourey@gmail.com

Category# 21 Entry# 928109  
 Sub (a-f) B7 NEIPA  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

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

Bottle Inspection  ok \_\_\_\_\_

## Aroma

Malt  None  L  M  H  Inappropriate Yes  
 Hops  None  L  M  H  Inappropriate Yes  
 Fermentation  None  L  M  H  Inappropriate Great balance **10**  
 Other niche orange!

## Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_  
 Clarity  Brilliant  Very  Opaque  Other \_\_\_\_\_  
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
 Retention  Quick  Lasting  Other \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_ **3**

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

Flavor **13**  
 Malt  None  L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None  L  M  H  Inappropriate \_\_\_\_\_  
 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 Great balance  
 Hops  None  L  M  H  Inappropriate Great flavor  
 Bitterness  None  L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  Malty  Other \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet on point  
 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			
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 **4**  
 Astringency  None  L  M  H  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

## Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless 4 Significant Flaws \_\_\_\_\_  
 Wonderful 4 Lifeless \_\_\_\_\_  
**8**  
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Wongrats, you're done well here.

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	

**42**  
 Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name NICK BARNES  
 BJCP ID & Rank E1427  
 Email nwbarnes@gmail.com

Category# 21 Entry# 838199  
 Sub (a-f) B7  
 Subcategory NEIPA  
 Special Ingredients \_\_\_\_\_

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

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

Bottle Inspection  \_\_\_\_\_  
**Aroma**  
 None L M H Inappropriate  
 Malt     Low Sweetness  
 Hops     Mango Pineapple  
 Fermentation  \_\_\_\_\_  
 Other \_\_\_\_\_

10  
12

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

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

3  
3

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

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

13  
20

**Flavor**  
 None L M H Inappropriate  
 Malt      Slight Sweetness  
 Hops      Pine, melon, citrus, Pineapple  
 Bitterness      low  
 Fermentation  \_\_\_\_\_  
 Balance      toward hops  
 Finish/Aftertaste      Balanced  
 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  
 Carbonation    \_\_\_\_\_  
 Warmth  \_\_\_\_\_  
 Creaminess    \_\_\_\_\_  
 Astringency    \_\_\_\_\_  
 Other \_\_\_\_\_

4  
5

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

9  
10

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

Great example of the style.  
Well brewed. Not much to say except keep it up!  
TH  
CS

44  
50

Judge Total

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Nick Barnes  
 BJCP ID & Rank E1427  
 Email nwbarnes@gmail.com

Category# 21 Entry# 855156  
 Sub (a-f) B  
 Subcategory Spec. IPA  
 Special Ingredients Wiek (White IPA)

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

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

Bottle Inspection  OK

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

**Aroma**

Malt: None L  M  H  Inappropriate  Very low sweetness.  
 Hops: None L  M  H  Inappropriate  Pine, Resiny, Citrus  
 Fermentation: None L  M  H  Inappropriate   
 Other: \_\_\_\_\_

**8**  
12

**Appearance**

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

**3**  
3

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

**Flavor**

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

**13**  
20

**Flavor**

Malt: None L  M  H  Inappropriate  Some sweetness.  
 Hops: None L  M  H  Inappropriate  Resin, pine,  
 Bitterness: None L  M  H  Inappropriate  good.  
 Fermentation: None L  M  H  Inappropriate  Slight sourness/taut  
 Balance: Hoppy  Maltly   
 Finish/Aftertaste: Dry  Sweet  Dry but malty  
 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: None L  M  H  Inappropriate   
 Creaminess: None L  M  H  Inappropriate   
 Astringency: None L  M  H  Inappropriate   
 Other: \_\_\_\_\_

**3**  
5

**Overall**

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

**6**  
10

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

Enjoyable beer. Interesting yeast. Pushes the tartness + hop character.  
well done.

**34**  
50

**Judge Total**

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burlington Date 8/6/19

Judge Name Lachlan Johnston  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 21 Entry# 855156  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 34.5  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**  
 Cicerone  Rank Beer Server  
 Pro Brewer  Brewery Black Hops  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_ resin  
 Fermentation  \_\_\_\_\_ spicy, orange  
 Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  \_\_\_\_\_  
 Clarity  \_\_\_\_\_  
 Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head  \_\_\_\_\_  
 Retention  \_\_\_\_\_  
 Texture \_\_\_\_\_

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

None L M H Inappropriate

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

13  
20

### Flavor

None L M H Inappropriate

Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_ resin, pine  
 Bitterness  \_\_\_\_\_ enjoyable  
 Fermentation  \_\_\_\_\_ earthy, phenols  
 Balance  \_\_\_\_\_  
 Finish/Aftertaste  \_\_\_\_\_  
 Other \_\_\_\_\_

15  
20

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

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

### Mouthfeel

Thin M Full Inappropriate

Body  \_\_\_\_\_

None L M H Inappropriate

Carbonation  \_\_\_\_\_

Warmth  \_\_\_\_\_

None L M H Inappropriate

Creaminess  \_\_\_\_\_

Astringency  \_\_\_\_\_

Other \_\_\_\_\_

3  
5

### Overall

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

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

6  
10

Enjoyable beer with interesting qualities  
Difficult category to judge this beer.

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

35  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Nicole BARNES  
 BJCP ID & Rank E1427  
 Email nwbarnes@gmail.com

Category# 21 Entry # 883584  
 Sub (a-f) A  
 Subcategory (Spell out) A IPA  
 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 \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt     Clean, toffee, caramel.

Hops     slight pine, citrus

Fermentation     Clean.

Other \_\_\_\_\_

9  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        White Ivory Beige Tan Brown Inappropriate

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

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

Texture \_\_\_\_\_

3  
3

### Flavor

None L M H Inappropriate

Malt     Some sweetness.

Hops     pine, citrus,

Bitterness     balanced

Fermentation     \_\_\_\_\_

Balance     balanced.

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

Other \_\_\_\_\_

16  
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 \_\_\_\_\_

7  
10

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

A well-made example of the style.

Maybe look at the hopping + dry hopping.

39  
50

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor** None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

13  
20

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burleigh Date 8/6/19

Judge Name Lachlan Johnston  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 21 Entry# 883584  
 Sub (a-f) A  
 Subcategory A IPA  
 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 Beer server  
 Pro Brewer  Brewery Black Hops  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

Malt  None  L  M  H  Inappropriate \_\_\_\_\_ biscuit  
 Hops  None  L  M  H  Inappropriate \_\_\_\_\_ orange, mango  
 Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_ clean  
 Other \_\_\_\_\_

10<sub>12</sub>

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

**Appearance**

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

3<sub>3</sub>

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

**Flavor**

Malt  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<sub>20</sub>

**Flavor**

Malt  None  L  M  H  Inappropriate \_\_\_\_\_ Caramel, Coffee  
 Hops  None  L  M  H  Inappropriate \_\_\_\_\_ pine, citrus, resin  
 Bitterness  None  L  M  H  Inappropriate \_\_\_\_\_ enjoyable  
 Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_ clean  
 Balance  Hoppy  Malty  Inappropriate \_\_\_\_\_ nice hop heavy  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

18<sub>20</sub>

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

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

**Mouthfeel**

Body  Thin  L  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<sub>5</sub>

**Overall**

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

8<sub>10</sub>

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

Very enjoyable beer.  
Would buy a pint.  
Hop flavour could be higher.  
maybe slightly under-attenuated.  
Good Work!

43<sub>50</sub>

Judge Total

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



4A

Location BBC Date 8/6/19

Judge Name Kate Lourey  
BJCP ID & Rank \_\_\_\_\_  
Email kate.lourey@gmail.com

Category# 21 Entry# 883584  
Sub (a-f) A  
Subcategory A-IPA  
Special Ingredients \_\_\_\_\_

Position In flight \_\_\_\_\_  
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 15

**Scoresheet Instructions**

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

**Aroma**

Malt  None  L  M  H  Inappropriate  
Hops  None  L  M  H  Inappropriate  
Fermentation  None  L  M  H  Inappropriate  
Other \_\_\_\_\_  
Appropriate & Supportive  
Appropriate  
9<sub>12</sub>

**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 \_\_\_\_\_  
3<sub>3</sub>

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

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

**Flavor** 13<sub>20</sub>

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

**Flavor**

Malt  None  L  M  H  Inappropriate  
Hops  None  L  M  H  Inappropriate  
Bitterness  None  L  M  H  Inappropriate  
Fermentation  None  L  M  H  Inappropriate  
Balance  Hoppy  Maltly  Dry  Sweet  Inappropriate  
Finish/Aftertaste  L  M  H  Inappropriate  
Other \_\_\_\_\_  
Approp. Supporting malt  
clean - cracker pine.  
clean good app.  
nailed it.  
16<sub>20</sub>

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

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

**Mouthfeel**

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

**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.  
well done.  
7<sub>10</sub>

**Scoring Guide**

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

Judge Total 38<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBCo

Date 8/6/19

Judge Name P. Wheldon  
 BJCP ID \_\_\_\_\_  
 & Rank \_\_\_\_\_  
 Email pechemists@gmail.com

Category# 21 Entry # 975353  
 Sub (a-f) 37  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position In flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 24  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

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

Bottle Inspection  ok

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

**Aroma**

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

5  
12

**Appearance**

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

2  
3

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

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

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

**Flavor**

None L M H Inappropriate  
 Malt     \_\_\_\_\_  
 Hops     \_\_\_\_\_  
 Bitterness     \_\_\_\_\_  
 Fermentation     Acetaldehyde  
 Balance     \_\_\_\_\_  
 Finish/Aftertaste     \_\_\_\_\_  
 Other Oxidised Green

9  
20

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

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

**Mouthfeel**

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

3  
5

**Overall**

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

4  
10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Fermentation faults. Needs better handling. Try to get less oxidized pick up.

23  
50

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBC

Date \_\_\_\_\_

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 21 Entry# 975353  
Sub (a-f) B7  
Subcategory NEIPA  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 24  
CONSENSUS SCORE \_\_\_\_\_

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank Beer Server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  \_\_\_\_\_  
Fermentation  Fruit  
Other Band aid

5<sub>12</sub>

**Appearance**

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

3<sub>3</sub>

**Scoresheet Instructions**

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

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

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

Flavor 13<sub>20</sub>  
Malt  \_\_\_\_\_  
Hops  \_\_\_\_\_  
Bitterness  \_\_\_\_\_  
Fermentation  \_\_\_\_\_

**Flavor**

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  resin  
Bitterness  \_\_\_\_\_  
Fermentation  medicinal  
Balance  \_\_\_\_\_  
Finish/Aftertaste  plastic  
Other \_\_\_\_\_

10<sub>20</sub>

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

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

**Mouthfeel**

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

3<sub>5</sub>

**Overall**

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

4<sub>10</sub>

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

Better control over fermentation required.  
Some good hop flavours and aromas.

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

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



4A

Location BBC Date 8/6/19

Judge Name Katie Lourey  
BJCP ID & Rank \_\_\_\_\_  
Email Katelourey@gmail.com

Category# 21 Entry# 933947  
Sub (a-f) B  
Subcategory \_\_\_\_\_  
Special Ingredients Spec. IPA

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**24. 3/4**  
CONSENSUS SCORE  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 15

Bottle Inspection  Under filler

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

**Aroma**

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

Diacetyl

**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 a bit crazy Texture \_\_\_\_\_

**2**  
3

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

**Flavor**

Malt  None  L  M  H  Inappropriate  
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  Malty  
Finish/Aftertaste  Dry  Sweet  Other \_\_\_\_\_

Diacetyl present

**11**  
20

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

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

**Mouthfeel**

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

**3**  
5

**Overall**

Classic Example \_\_\_\_\_  
Flawless \_\_\_\_\_  
Wonderful \_\_\_\_\_

Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifeless \_\_\_\_\_

**4**  
10

**Scoring Guide**

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

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

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**26**  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBCo

Date 8/15/19

Judge Name P. WHELDON  
 BJCP ID & Rank \_\_\_\_\_  
 Email pedchenstr@gmail.com

Category# 21 Entry# 933 547  
 Sub (a-f) B  
 Subcategory (Spell out) Specialty IPA  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 24 3/4  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

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

Bottle Inspection  ok \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
 Malt      
 Hops      
 Fermentation     Diacetyl  
 Other Oxidised Hops - Isovaleric

6  
12

### Appearance

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

White Ivory Beige Tan Brown Inappropriate  
 Head  Thick  Lasting  Other \_\_\_\_\_  
 Retention    Other \_\_\_\_\_  
 Texture Tight

1.5  
3

### Example: How to fill in a Scoresheet

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

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

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

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

### Flavor

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

10  
20

### Mouthfeel

Thin M Full Inappropriate  
 Body      
 Carbonation None L M H      
 Warmth

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

3  
5

### Overall

Classic Example \_\_\_\_\_  \_\_\_\_\_   
 Flawless \_\_\_\_\_  \_\_\_\_\_   
 Wonderful \_\_\_\_\_  \_\_\_\_\_

Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

3  
10

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

Be careful of hop storage & letting beer oxygen pickup & it's bad!

23.5  
50

Judge Total

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

4A



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

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

Category# 21 Entry# 966127  
 Sub (a-f) A  
 Subcategory American IPA  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE**  
 355  
*may not be an average of judge's individual scores*

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

Bottle Inspection  ok \_\_\_\_\_

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

**Aroma**

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

*bisuit caramel  
 citrus  
 clean*

12

**Appearance**

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

*3*

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

**Flavor**

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

*Good bisuit caramel  
 Rice, citrus, stone fruit  
 med*

13/20

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

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

**Mouthfeel**

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

*4*

**Overall**

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

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

*7*

**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.

*really enjoyed the beer I did have need more hop presence and more bitterness*

**Judge Total** 35/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BURBANK Date 08/06/19

Judge Name Rob McDonald  
BJCP ID & Rank \_\_\_\_\_  
Email medrob@gmail.com

Category# 21 Entry# 966127  
Sub (a-f) A  
Subcategory Am 1DA  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 11

Bottle Inspection

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

**Aroma**

Malt  None  L  M  H  Inappropriate  
Hops  None  L  M  H  Inappropriate  
Fermentation  None  L  M  H  Inappropriate  
Other \_\_\_\_\_  
tropical esters  
clean

**10**  
12

**Appearance**

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

**3**  
3

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

**Flavor**

Malt  None  L  M  H  Inappropriate  
Hops  None  L  M  H  Inappropriate  
Bitterness  None  L  M  H  Inappropriate  
Fermentation  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  Malty  Other \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  Other \_\_\_\_\_  
medium malt  
medium low hops  
clean  
well balanced

**17**  
20

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

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

**Mouthfeel**

Body  Thin  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 \_\_\_\_\_

**7**  
10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
lacking hops bitterness. low  
hop style

**36**  
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

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BBCo

Date 5/6/19

Judge Name MICHAEL MCGOVERN  
 BJCP ID & Rank \_\_\_\_\_  
 Email BLACKHOPS

Category# 18 Entry# 966976  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**33.5**  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

None L M H Inappropriate

Malt  Sweet bready malt  
 Hops  slight vegetal  
 Fermentation  phenolics  
 Other \_\_\_\_\_

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

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  Head  White heavy beige tan brown Inappropriate  
 Clarity  Retention  Quick Lasting Other  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

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

**Scoresheet Instructions**

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

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

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

Flavor

None L M H Inappropriate

Malt  Wheat. Subtle grainy notes **13**<sub>20</sub>  
 Hops  OK for style  
 Bitterness   Way too high for style  
 Fermentation  Banana. Low Clove. Hint of bubblegum

**Flavor**

None L M H Inappropriate

Malt  soft malt sweetness  
 Hops  balanced with hops  
 Bitterness  bitterness a bit high  
 Fermentation   
 Balance  Hoppy Malty  
 Finish/Aftertaste  Dry Sweet  
 Other \_\_\_\_\_

**13**<sub>20</sub>

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

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

**Mouthfeel**

Thin M Full Inappropriate

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

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

**Overall**

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

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

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

Well made, some minor flaws (off esters/phenolics)

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

**33**<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burleigh Date 8/16/19

Judge Name Lachlan Johnston  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 18 Entry# 966976  
Sub (a-f) A  
Subcategory Blonde Ale  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**  
Cicerone  Rank Beer Server  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years 1

Bottle Inspection  ok \_\_\_\_\_

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

**Aroma**

Malt: None L  M  H  Inappropriate  sweet

Hops:  None L  M  H  Inappropriate  \_\_\_\_\_

Fermentation:  None L  M  H  Inappropriate  Undesirable off flavour

Other \_\_\_\_\_

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

**Appearance**

Color: Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  \_\_\_\_\_

Clarity: Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head: White  Ivory  Beige  Tan  Brown  Inappropriate  \_\_\_\_\_

Retention: Quick  Lasting  Other \_\_\_\_\_

Texture: unnoticeable

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

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

**Flavor**

Malt: 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** <sub>20</sub>

**Flavor**

Malt: None L  M  H  Inappropriate  Sweet

Hops:  None L  M  H  Inappropriate  Citrusy

Bitterness:  None L  M  H  Inappropriate  low enjoyable

Fermentation:  None L  M  H  Inappropriate  slight Fruity

Balance: Happy  Maltly  \_\_\_\_\_

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

well balanced

refreshing

**14** <sub>20</sub>

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

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

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

**Overall**

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

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

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

**6** <sub>10</sub>

**Scoring Guide**

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

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

Enjoyable beer but off flavours present

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

Judge Total