



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



5

Location _____

Date _____

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# <u>25</u>	Entry# <u>198567</u>
Sub (a-f) <u>A</u>	
Subcategory (Spell out) <u>Belgian Blonde</u>	
Special Ingredients _____	

Position in flight Entry _____ of _____	Advanced to MINI-BOS	33 1/2
	PLACE	
CONSENSUS SCORE <small>may not be an average of judge's individual scores</small>		

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor	None L M H Inappropriate									
Malt	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>									13 <small>20</small>
Hops	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>									
Bitterness	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/>									
Fermentation	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>									

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	M
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

	None L M H Inappropriate									
Malt	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>									7 <small>12</small>
Hops	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>									
Fermentation	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>									
Other	<u>Light grainy character</u> <u>Spicy hops</u> <u>Honey & banana phenols</u> <u>perfumy aroma with mild orange cream</u>									

Appearance

	Yellow Gold Amber Copper Brown Black Inappropriate									
Color	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>									3 <small>3</small>
Clarity	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>									
Other										

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

Texture Thick, good lacing.

Flavor

	None L M H Inappropriate									
Malt	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>									12 <small>20</small>
Hops	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>									
Bitterness	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/>									
Fermentation	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>									
Balance	Hoppy <input checked="" type="radio"/> Maltly <input type="radio"/>									
Finish/Aftertaste	Dry <input checked="" type="radio"/> Sweet <input type="radio"/>									
Other	<u>Crisp malt with wheat creaminess</u> <u>Spicy hops quite dominant</u> <u>Moderate balanced.</u> <u>Spicy & orange phenols</u> <u>Slightly astringent</u> <u>Mild alcohol warmth.</u>									

Mouthfeel

	Thin M Full Inappropriate								
Body	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>								4 <small>5</small>
Carbonation	None L M H <input checked="" type="radio"/>								
Warmth	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>								
Other									

Overall

	Classic Example <input checked="" type="checkbox"/>							
	Flawless <input checked="" type="checkbox"/>							
	Wonderful <input checked="" type="checkbox"/>							
	Not to Style _____							
	Significant Flaws _____							
	Lifeless _____							
								7 <small>10</small>

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

Aroma is overly balanced towards fermentation characteristics
Spicy phenols & hop character dominate, not subtle enough.
Nice beer though.

Judge Total

33
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Sam Middler
BJCP ID & Rank _____
Email samowski@gmail.com

Category# 25 Entry # 198567
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE 33 1/2
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 3

Bottle Inspection OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

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

Aroma

Malt None L M H Inappropriate Sweet pits like.
Hops None L M H Inappropriate lightly spicy
Fermentation None L M H Inappropriate Honey + banana lollies, lightly perfume
Other lost any subtlety, very nose forward of honey, banana.

7/12

Appearance

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

3/3

Flavor

Malt None L M H Inappropriate Sweet grainy pits
Hops None L M H Inappropriate light spiky
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate Banana, honey sweeties. Light perfume
Balance Hoppy Malty Other
Finish/Aftertaste Dry Sweet Other

13/20

Mouthfeel

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

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 nice example of the style, with the fermentation characteristics, perhaps a little heavy in the nose and taste.

34/50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 25 Entry # 199511
Sub (a-f) A
Subcategory (Spell out) Belgian Blonde
Special Ingredients _____

Position in flight
Entry _____
of _____

Advanced to MINI-BOS
PLACE
CONSENSUS SCORE

39 1/2
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate 13₂₀

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Hops low spray hops.

Fermentation Fruity esters

Other Mild sulphur

8₁₂

Appearance

Color Inappropriate

Clarity Other

Head Inappropriate

Retention Other

Texture Good lacing.

3₃

Flavor

None L M H Inappropriate

Malt Sweet honey-like malt

Hops Spray hops

Bitterness

Fermentation Banana & cloves (spray)

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other Mild alcohol in aftertaste
fermentation dominates

15₂₀

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L M H

Warmth

Creaminess None L M H

Astringency

Other _____

4₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

8₁₀

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

Great spicy character, fermentation characterizes overly dominant flavour profile. Mildly thin on body & slight lack in carbonation.

38₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Damen Coda
BJCP ID & Rank _____
Email _____

Location _____ Date _____
Category# 25 Entry# 109511
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
39 1/2
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other Subtle yeasty + hoppy nose.
good eg. of style

9
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other _____
Head Retention White Creamy Belligerent Tan Brown Inappropriate
 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
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

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 smooth malty flavor
Hops None L M H Inappropriate balanced by spicy
Bitterness None L M H Inappropriate + honey-like phenols.
Fermentation None L M H Inappropriate hop bitterness the
Balance Hoppy Malty Inappropriate leaves all bit low
Finish/Aftertaste Dry Sweet Inappropriate but still v-well balanced.

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 _____

5
5

Overall

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

8
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Great eg of style
slightly high fruitiness
+ slightly low hopiness
Bloody good.

91
100

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name SAM MIDDLE
BJCP ID & Rank _____
Email samoski@gmail.com

Category# 25 Entry# 231676
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
22³/₄
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13 ₂₀

Malt None L M H Inappropriate 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	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	<u>L</u>
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Diff 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 Sweet, honey

Hops None L M H Inappropriate light spice

Fermentation None L M H Inappropriate light acetaldehyde, phenols (plastic)

Other _____

6.5
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 _____

Texture Creamy

2
₃

Flavor

Malt None L M H Inappropriate Caramelly malt sweetness

Hops None L M H Inappropriate Spicy (light)

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate Not subtle, light plastic

Balance Hoppu Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

Other Under attenuated,

8
₂₀

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

3
₅

Overall

Classic Example _____ _____

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.

Not to style, too sweet inality for a Belgian Blonde. Certain undesirable phenolic characteristics present (light plastic, acetaldehyde).

22.5
₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Dominic Coote
BJCP ID & Rank _____
Email _____

Category# 25 Entry# 231676
Sub (a-f) A.
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS _____
PLACE _____

22 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 _____

Scoresheet Instructions

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

Hops light phenol/plastic

Fermentation

Other _____

7 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Other _____

Clarity Other _____

Head Other _____

Retention Other _____

Texture _____

3 ₃

Example: How to fill in a Scoresheet

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

Flavor **13** ₂₀

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 Much too dominant

Hops Malt sweetness + under-attenuated.

Bitterness - Acrid bitterness

Fermentation

Balance

Finish/Aftertaste

Other wonderful esters however.

6 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other _____

3 ₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

Feedback **4** ₁₀

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

Out of balance mouthfeel + bitterness - being too high.

Lovely flavorful beer however

Judge Total **23** 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 GLADE

Date 8-6-19

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 25 Entry # 281199
Sub (a-f) B
Subcategory Sarsan
Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS _____
PLACE _____

16 1/4

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How 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	L
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	M
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 little to none, mild sweetness

Hops _____

Fermentation Slightly acidic brew itself **2**
12

Other Butts, slightly rinky

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture Huge bubbles

1.5
3

Flavor

None L M H Inappropriate

Malt Caramel, biscuit

Hops earthy

Bitterness _____

Fermentation Phenolic **4**
20

Balance _____

Finish/Aftertaste Underattenuated

Other Mild acidity

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other Sour

3
5

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

3
10

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

Not to style, overly acidic & too sweet

Judge Total

13.5
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Dominic Cooke
BJCP ID _____
& Rank _____
Email _____

Category# 25 Entry# 281199
Sub (a-f) B.
Subcategory _____
(Spell out)
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Aroma**

Malt None L M H Inappropriate very Fruity aroma. no
Hops None L M H Inappropriate spicy, oxidised.
Fermentation None L M H Inappropriate _____
Other _____
6 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____
Clarity Brilliant Hazy Opaque Other _____
Head Retention White Ivory Beige Tan Brown Inappropriate _____
Texture Quick Lasting Other _____
Other _____
1.5 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **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 very under-attenuated.
Hops None L M H Inappropriate combined with low
Bitterness None L M H Inappropriate carbonation +
Fermentation None L M H Inappropriate head retention led
Balance Hoppy Malty Inappropriate to a logy flavor.
Finish/Aftertaste Dry Sweet Inappropriate _____
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	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body Thin M Full Inappropriate _____
Carbonation None L M H Inappropriate _____
Warmth None L M H Inappropriate _____
Creaminess None L M H Inappropriate **3** ₅
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. **3** ₁₀

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

Under-attenuated skewed the flavor + put the beer out of character
18.5 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Sam MIDDLEK
BJCP ID & Rank _____
Email sam@ski@gmail.com

Category# 26 Entry# 293846
Sub (a-f) D
Subcategory _____
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 4 1/2
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 3

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt Rich, prunes, dark fruit, dark caramel
Hops _____
Fermentation Raisin, prunes, esters
Other Very pleasant, to style, rich & complex
10 / **12**

Appearance

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13** / **20**
Malt Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
Malt Rich malty, prunes, sweetness
Hops Spike, earth
Bitterness Supportive
Fermentation Misc. belgian character, balanced.
Balance Hoppy Maltly _____
Finish/Aftertaste Dry Sweet _____
Other Nicely balanced between sweet that fades to medium body, pruned, rich, complex malty alcohol warmth.
17 / **20**

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

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

Mouthfeel

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

Overall

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

Very nice example, well balanced,
great prune + malty sweetness balanced
with rich dark fruits and spike.
Well done.
42 / **50**



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 2b Entry# 293846
 Sub (a-f) D
 Subcategory Dark Strong
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS
 PLACE 4 1/2

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 Dark malts, Caramalts

Hops _____ _____

Fermentation _____ low fermentation

Other Plums, Winey, Vineous, Prunes

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture Good thick head.

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

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 Rich caramel with biscuit/toasted mal

Hops _____ Mild to moderate spiciness.

Bitterness _____ low-med bitterness!

Fermentation _____ spring/clone phenols.

Balance Hopy Malty malty flavor.

Finish/Aftertaste Dry Sweet medium sweet to dry finish.

Other plums, raisins + prunes. Roasted caramel.

17
20

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____ _____

None L M H Inappropriate

Creaminess _____

Astringency _____ _____

Other _____

4
5

Overall

Classic Example _____ _____ _____ _____ _____ _____ _____ _____ _____ _____ _____

Flawless _____ _____ _____ _____ _____ _____ _____ _____ _____ _____ _____

Wonderful _____ _____ _____ _____ _____ _____ _____ _____ _____ _____ _____

Not to Style _____ Significant Flaws _____
 Lifeless _____

8
10

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

Well proxided malt profile
Clear fermentation
Great bitterness

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

Judge Total 41
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



5

Judge Name Damien Cooke
BJCP ID & Rank _____
Email cookedamien3@gmail.com

Category# 23 Entry # 294197
Sub (a-f) B
Subcategory Euro Sour
Special Ingredients _____

Position In flight _____
Entry _____
of _____

Advanced to MINI-BOS _____
PLACE _____
285
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 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.

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate 13₂₀

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove. Hint of bubblegum

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

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

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

Aroma

None L M H Inappropriate

Malt smoked malt aroma.

Hops low fruit

Fermentation brett sourness.

Other Slightly smoked deli meat
Slightly euderic aroma(?)

7₁₂

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: _____

1.5₃

Flavor

None L M H Inappropriate

Malt Round malt character prominent

Hops low bitterness

Bitterness _____

Fermentation fruity citrus esters not

Balance wine like tang

Finish/Aftertaste _____

Other low fruit flavors, low sourness.
a little lacklustre & tastes a tad over-aged.

12₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation: None L M H Inappropriate

Warmth _____

Creaminess: None L M H Inappropriate

Astringency _____

Other _____

3.5₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

6₁₀

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

Lacking in aged red-wine character and is a tad lacklustre with smoked malt being a bit out of style. Wonderful to drink but doesn't like all the

BJCP
Judge Total 30₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GCABC

Date 8-6-19

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 23 Entry# 294197
Sub (a-f) B
Subcategory FLANDERS RED ALE
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 _____

Scoresheet Instructions

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

Example: How 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 13₂₀

Hops: OK for style

Bitterness: Way too high for style

Fermentation: Banana. Low clove. Hint of bubblegum

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

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

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

Aroma

Malt: None L M H Inappropriate Mild roast, slight biscuit/nutty

Hops: _____

Fermentation: Mild brett 5₁₂

Other: Slight oxidation. Mild esters aroma. Mild barrel character, slight vanillans. Low phenols.

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: Ring glass, light bubbles. 3₃

Flavor

Malt: None L M H Inappropriate Biscuit malt with noticeable roasted malt

Hops: _____

Bitterness: Light to med bitterness.

Fermentation: Light acidity (lactic), moderate brett 10₂₀

Balance: Hoppy Malty _____

Finish/Aftertaste: Dry Sweet Slightly oxidized.

Other: Light fruity plums, mild phenols. Barrel character evident

Mouthfeel

Body: Thin M Full Inappropriate _____

Carbonation: None L M H _____

Warmth: _____

Creaminess: None L M H Inappropriate _____

Astringency: _____

Other: _____

4₅

Overall

Classic Example _____ _____ Not to Style _____

Flawless _____ _____ Significant Flaws _____

Wonderful _____ _____ Lifeless _____

5₁₀

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

Roasted malt not to style. Lacks fruity aroma & flavour. Aftertaste is a bit dry for style.

Judge Total 27₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 26 Entry # 392842
Sub (a-f) C
Subcategory (Spell out) Triple
Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS _____
PLACE 36
CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
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 ₂₀

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	M	Musty	
Astringent	L	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 Mild malt sweet caramel.

Hops mild sprig hops

Fermentation Yeasty esters of fruits, stone

Other Fruits & citrus. Slightly puckery. 7 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Other _____

Clarity Other _____

Head Inappropriate

Retention Other _____

Texture Great head. 3 ₃

Flavor

None L M H Inappropriate

Malt soft caramel / honey like, slight bread

Hops Sprig / earthy

Bitterness Moderate to high bitterness

Fermentation Orange & clove phenols. 15 ₂₀

Balance Hoppy Maltly

Finish/Aftertaste Dry Sweet Alcohol warmth in aftertaste.

Other _____

Mouthfeel

Thin M Full Inappropriate

Body Creaminess None L M H Inappropriate

Carbonation Astringency None L M H Inappropriate

Warmth Other _____ 4 ₅

Overall

Classic Example Not to Style

Flawless Significant Flaws

Wonderful Lifeless 6 ₁₀

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

Fermentation phenols a bit overpowering to style. Alcohol warmth a little less evident.

35 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Danica Coakle
BJCP ID & Rank _____
Email _____

Category# 26 Entry# 392842
Sub (a-f) C
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 36
CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate _____
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate _____
Other _____
spicy, woody, fruity on finish, slight banana 8₁₂

Appearance

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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 _____
moderate to high phenols, but very balanced w/ malt flavors. Lingering b.t. cross 15₂₀

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

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

Mouthfeel

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

Overall

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

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

excellent example of style with, apart from the phenols, a very good leg 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	

Judge Total 37₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Sam MIDDLE
BJCP ID & Rank _____
Email samoski@gmail.com

Category# 28 Entry# 469385
Sub (a-f) B
Subcategory _____
Special Ingredients Passionfruit

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 18 1/2
CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 3

Bottle Inspection _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____ Esters green apple behind the passionfruit
Other Green passionfruit (slightly under-ripe pulp). Dominates the nose, although light.

5
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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

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

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

Flavor

None L M H Inappropriate
Malt _____ _____ _____ Almost non-existent
Hops _____ _____ _____
Bitterness _____ _____ _____
Fermentation _____ _____ _____ Green apple esters, very low solvent
Balance _____ _____ _____
Finish/Aftertaste _____ _____ _____ Drying, lightly oxidized, passionfruit.
Other Passionfruit and medium acidity dominate. Not punchy passionfruit, more fleshy.

6
20

Mouthfeel

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

3
5

Overall

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

3
10

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

Interesting beer, very one dimensional skewed toward green passionfruit flesh with light acidity. Unfortunately entered into wrong style category, would fair/belong better in 29A (as 28B isn't for fruit additions).

20
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 GCABC

Date 8-6-19



Aydan Rogers
Certified
Beer Judge
Brisbane
Australia
bjcpe1954@gmail.com
E1954

Category# 28 Entry# 459385
Sub (a-f) B
Subcategory Mixed fermentation sour
(Spell out)
Special Ingredients Passionfruit

Position in flight
Entry
of
Advanced to MINI-BOS
PLACE 18 1/2
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt X Wheat. Subtle grainy notes 13₁₀₀

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

Aroma

None L M H Inappropriate

Malt X Very mild

Hops X

Fermentation X Mild acidity

Other Green fleshy passionfruit, one dimensional aroma. 3₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X Other

Clarity Brilliant Hazy Opaque Other

Head X Other

Retention Quick Lasting Other

Texture Rings glass, tight bubbles 3₃

Flavor

None L M H Inappropriate

Malt X Crisp pale malts

Hops X

Bitterness X

Fermentation X High fleshy passionfruit flavour 5₂₀

Balance Hoppy X Malty

Finish/Aftertaste Dry Sweet Mild oxidisation

Other One dimensional flavour, low acidity

Mouthfeel

Thin M Full Inappropriate

Body Y

Carbonation None L X M H

Warmth Y

None L M H Inappropriate

Creaminess Y

Astringency Y

Other _____

3₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

3₁₀

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

Passionfruit character dominates aroma & flavour but tastes more like unripe passionfruit. Acidity slightly lacking. Wrong style, should be in 29A

Judge Total 17₅₀

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GCABC

Date 8-6-19

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 286 Entry# 542753
Sub (a-f) B
Subcategory Mixed Fermentation Svr
Special Ingredients Blended, oak staves

Position in flight Entry of _____
Advanced to MINI-BOS _____
PLACE 35
CONSENSUS SCORE 35
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	L	Oxidized	
Brettanomyces	L	Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	L
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 Mild biscuit malt
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate Sweet/low acidity, acetate
Other Mild plum fruits with little to none barrel aroma. 7 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____
Clarity Brilliant Hazy Opaque Other _____
Retention Head Quick Lasting Other _____
Texture Large bubbles 3 ₃

Flavor

Malt None L M H Inappropriate Biscuit & roasted malts. Slight chocolate
Hops None L M H Inappropriate _____
Bitterness None L M H Inappropriate Low to med/low bitterness.
Fermentation None L M H Inappropriate Lactic acidity up front
Balance Hoppy Malty Sweet Inappropriate Residual sweetness
Finish/Aftertaste Dry Sweet Inappropriate Viney/viscous character.
Other Mild bread & vanilla in aftertaste. mild cherry character. 13 ₂₀

Mouthfeel

Body Thin M Full Inappropriate _____
Carbonation None L M H Inappropriate _____
Warmth None L M H Inappropriate _____
Creaminess None L M H Inappropriate _____
Astringency None L M H Inappropriate _____
Other Mild malt astringency 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 _____
7 ₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Good fruit character & supporting malt flavours. Lacking barrel characteristics. bit to style.

Judge Total 34 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Damien Cooke
BJCP ID & Rank _____
Email _____

Category# 28 Entry# 542752
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position In flight Entry _____
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 _____

Scoresheet Instructions

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

Example: How 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 slightly oxidised carbon
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate acetic fruitiness.
Other dominant sour funk - low fruit + low red wine character. 7/12

Appearance

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

Flavor

Malt None L M H Inappropriate Malt flavors dominate
Hops None L M H Inappropriate the sour funk wine - 1.7.
Bitterness None L M H Inappropriate character slightly.
Fermentation None L M H Inappropriate low woodiness.
Balance Hoppy Malty Other _____
Finish/Aftertaste Dry Sweet Other _____
Other Balance is toward the malt.
Bitter orange + sour funk and moderate red wine character + fruitiness. 14/20

Mouthfeel

Body Thin M Full Inappropriate _____
Carbonation None L M H Inappropriate _____
Warmth None L M H Inappropriate _____
Creaminess None L M H Inappropriate _____
Astringency None L M H Inappropriate _____
Other _____ 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.
Slightly oxidised + slightly too
malt heavy tart a very good
flavours mixed with
Yucca's Also a little bit
more wood would be
great 7/10
Judge Total 36/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name SAM MIDDLEBURY
BJCP ID & Rank _____
Email samoski@gmail.com

Category# 26 Entry # 621655
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt light pit, grainy, sweet.
Hops Spicy, earthy
Fermentation esters, light phenols, clove
Other Very balanced, smells great.

10
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor Wheat. Subtle grainy notes **13**
Malt OK for style.
Hops Way too high for style.
Bitterness
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	
Esters	M	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
Malt Grainy sweetness, white bread, honey.
Hops Spice, earth.
Bitterness Solid + supporting.
Fermentation Nice marriage, light clove, pepper,
Balance well balanced.
Hoppy Well attenuated.
Dry Well balanced.
Finish/Aftertaste _____
Other _____

16
20

Mouthfeel

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

4
5

Overall

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

7.5
10

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

A very nice, well balanced tripel,
light vegetal, but otherwise very pleasant,
nice belgian characteristics.

40.5
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 Daniel Coetzee

BJCP ID & Rank _____

Email _____

Category# 26 Entry # 621655

Sub (a-f) C

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE 38³/₄

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How 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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt yeasty estery aroma

Hops with spicy notes

Fermentation lowish malt with

Other Some sweet complexity

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

Flavor

None L M H Inappropriate

Malt Very bad caramel ester

Hops + moody triel

Bitterness slightly too heavy

Fermentation white wine flavors with

Balance: Hoppy Malty

Finish/Aftertaste: Dry Sweet

Other dominant pepper phenols

15 20

Other - Bloody good.

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation: None L M H

Warmth

Creaminess: None L M H Inappropriate

Astringency

Other _____

4 5

Overall

Class 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.

Wonderful beer, just a tad out of balance, w.r.t. phenols + white wine.

7 10

37 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name SAM MIDLER
BJCP ID & Rank _____
Email samoski@gmail.com

Category# 25 Entry # 626814
Sub (a-f) A
Subcategory _____
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 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

Malt None L M H Inappropriate 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	L	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	L
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	L	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	L

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

Aroma

Malt None L M H Inappropriate light hop, sweetness (pils)

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate Ester, low fusel, honey

Other Strong ferment characteristics.

4/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Lasting Other _____

Texture _____

2/3

Flavor

Malt None L M H Inappropriate sweet pils

Hops None L M H Inappropriate low spice

Bitterness None L M H Inappropriate low

Fermentation None L M H Inappropriate Very ferment heavy. Phenolic,

Balance Hoppy M Malty Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate _____

Other Obvious ferment issues. light vegetal, astringency.

8/20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other light astringency.

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.

4/10

Clear fermentation issues, check yeast health and ferm temps. Phenolic, ester profile far too prominent (in a beer that's supposed to be subtle).

21/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GLAC Date 8-6-19

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 25 Entry# 626814
Sub (a-f) A
Subcategory (Spell out) Belgian Blonde
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 _____

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

Example: How 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 13²⁰

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 crystal malt.

Hops: None L M H Inappropriate

Fermentation: None L M H Inappropriate
Moderate banana.

Other: None L M H Inappropriate
Saw pine apple, vegetal.

2¹²

Appearance

Color: Yellow Gold Amber Copper Brown Black Inappropriate
Other _____

Clarity: Brilliant Hazy Opaque Other _____

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

Texture: low head.

2³

Flavor

Malt: None L M H Inappropriate
Caramel sweetness

Hops: None L M H Inappropriate
Spray

Bitterness: None L M H Inappropriate
low to moderate spicy

Fermentation: None L M H Inappropriate
high banana with pipe apple.

Balance: Hoppy Malt Other _____

Finish/Aftertaste: Dry Sweet Other _____

Other: fermentation dominates mouth & hops

18²⁰

Mouthfeel

Body: Thin M Full Inappropriate
Creaminess: None L M H Inappropriate
3⁵

Carbonation: None L M H Inappropriate
Astringency: None L M H Inappropriate
4⁵

Warmth: None L M H Inappropriate
Other _____

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

4¹⁰

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

Fermentation over, dominates. Lacks spicy/earthy characters. Mildly under attenuated. Low side of carbonation. Banana phenols not to style.

Judge Total 21⁵⁰



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name SAM MIDDLER
BJCP ID _____
& Rank _____
Email samoski@gmail.com

Category# 23 Entry# 658415
Sub (a-f) F
Subcategory _____
(Spell out)
Special Ingredients Peach

Position in flight Entry of 1
Advanced to MINI-BOS
PLACE
30.25
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13 20

Malt None L M H Inappropriate 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 sweetness
Hops None L M H Inappropriate none
Fermentation None L M H Inappropriate
Other Peach pit more dominant than flesh, Earthy, acetic.

7 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Other _____
Clarity Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate Other _____
Retention Quick Lasting Other _____
Other low carb, still. No carb. Texture _____

2 3

Flavor

Malt None L M H Inappropriate low wheat
Hops None L M H Inappropriate -
Bitterness None L M H Inappropriate -
Fermentation None L M H Inappropriate Acetic, earthy, hay, peach pit
Balance Hoppy Malty Other _____
Finish/Aftertaste Dry Sweet Other _____
Other Drying.
Fruit isn't as forward as would have liked, presents more "pit" forward which gives slight aldehydic flavour.

12 20

Mouthfeel

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

3 5

Overall

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

6.5 10

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

A nice example that perhaps misses the mark on a few areas. Specifically too acetic forward on lower presentation of desired fruit characteristics for a fruited hambi.

30.5 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GCABC

Date 8-6-19

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcp1954@gmail.com
E1954

Category# 23 Entry # 658415
Sub (a-f) F
Subcategory FRUIT LAMBIC
Special Ingredients PEACH

Position in flight
Entry
of
Advanced to MINI-BOS
PLACE
30-25
CONSENSUS SCORE
may not be an average of judge's individual scores

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

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

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

Flavor

Malt	None L	M	H	Inappropriate	Wheat. Subtle grainy notes	<u>13</u>
Hops	<input checked="" type="radio"/>				OK for style	
Bitterness			<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style	
Fermentation		<input checked="" type="radio"/>			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	<u>L</u>	Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	<u>H</u>
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Bottle Inspection OK

Aroma

	None L	M	H	Inappropriate	
Malt	<input checked="" type="radio"/>				Little to none
Hops	<input checked="" type="radio"/>				none
Fermentation			<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Strong acetate/lactic acid
Other					Mild peach aroma. Increased with warmth

7
12

Appearance

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

2
3

Flavor

	None L	M	H	Inappropriate	
Malt	<input checked="" type="radio"/>				Crisp malt
Hops	<input checked="" type="radio"/>				none
Bitterness	<input checked="" type="radio"/>				low bitterness
Fermentation			<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Strong lactic, mild acetate acid
Balance		<input checked="" type="radio"/>			Good bitterness/sour ratio
Finish/Aftertaste			<input checked="" type="radio"/>		Crisp savoriness
Other					Sweet peach character, mild butt aftertaste

11
20

Mouthfeel

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

4
5

Overall

Classic Example
Flawless
Wonderful
Not to Style
Significant Flaws
Lifeless

6
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
High acidity dominates aroma & flavor. No head retention at all. Peach flavor is muted & bitter high acidity.

30
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

5



Location _____

Date _____

Judge Name Sam Miodler
 BJCP ID & Rank _____
 Email samoski@gmail.com

Category# 23 Entry# 678677
 Sub (a-f) F
 Subcategory _____
 Special Ingredients Raspberries + Bugz

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____

24.75
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 3

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate light toasty
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate Missing "lambic" quality from bug blend, despite age
 Other Big raspberry, oak, vanilla, woody, lightly oxidized

7
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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	L
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

Malt None L M H Inappropriate light flendus characteristics
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate low brett character for style
 Balance Hoppy Maltly Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate Raspberry, carant, sweetness
 Other Oaky, raspberry, mineral character, but low on traditional lambic qualities.

9
20

Mouthfeel

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

3
5

Overall

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

3
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A decent mixed culture, BA beer, but unfortunately not to style as entered as a lambic when clearly appropriate. Would fair much better in 28C.

24.5
150

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Damien Cooke
BJCP ID & Rank _____
Email _____

Category# 23 Entry# 678677
Sub (a-f) F
Subcategory _____
Special Ingredients Raw Denies

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 24.75
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____ _____
Hops _____ _____
Fermentation _____ _____
Other dominant raspberries earthy aroma
Woody aroma. out of style!

4
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt _____ _____ Very sweet dominant
Hops _____ _____ raspberry character.
Bitterness _____ _____ very low sourness
Fermentation _____ _____ considerably age.
Balance Hoppy _____ Malty _____ very low lactic
Finish/Aftertaste Dry _____ Sweet _____ character + too
Other needs wood.

8
20

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

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

Mouthfeel

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

5
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.

Wonderfully zesty beer but would have done better in the special 28C wild specialty. The woodiness + low lactic sourness pushed this down, out of style. Shame, 'cos we loved it.

25
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GLASGOW

Date 8-6-19

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 26 Entry # 793249
Sub (a-f) 0
Subcategory Dark Strong
Special Ingredients _____

Position In flight _____
Advanced to MINI-BOS _____
PLACE 28³/₄
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate low caramel
Hops None L M H Inappropriate low spicyness
Fermentation None L M H Inappropriate Slight alcoholic
Other mild to none phen & propane

6₁₂

Appearance

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

15₃

Flavor

Malt None L M H Inappropriate Caramel malt, biscuit, slight roast
Hops None L M H Inappropriate earthy
Bitterness None L M H Inappropriate Moderate bitterness
Fermentation None L M H Inappropriate low to med phenols, clove
Balance Hoppy Maltly Other _____
Finish/Aftertaste Dry Sweet Other _____
Other _____

11₂₀

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 Slight alcoholic warmth

3₅

Overall

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

6₁₀

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

Missing flavor complexity, malt derived. Mild phenols detract overall flavor. Mild alcohol characteristics.

27.5₅₀

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on 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 Dawn Cozre
 BJCP ID _____
 & Rank _____
 Email _____

Category# _____ Entry # 793249
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 28³/₄
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 light aroma
 Malt _____ _____
 Hops _____ _____
 Fermentation _____ _____
 Other _____

6₁₂

Appearance

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

2₃

Flavor

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

12₂₀

Mouthfeel

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

4₅

Overall

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

6₁₀

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

Good beer but a bit too sweet + out of balance w.r.t. the b.H.s
Very thick

70₁₅₀

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location 926 Date 9/6/19

Judge Name Chris Roseman
BJCP ID & Rank N/1
Email _____

Category# 19 Entry # 833
Sub (a-f) A.
Subcategory _____
Special Ingredients _____

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

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

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 _____ Caramel / Fruity

Hops _____ Notes - Piney

Fermentation _____ Slight Honey

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

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

Flavor

None L M H Inappropriate

Malt _____ Wheat. Subtle grainy notes

Hops _____ OK for style

Bitterness _____ Way too high for style

Fermentation _____ Banana. Low Clove. Hint of bubblegum

13 ₂₀

Flavor

None L M H Inappropriate

Malt _____ Caramel Notes

Hops _____ _____

Bitterness _____ High Bitterness

Fermentation _____ _____

Balance: Hoppy, Malty _____

Finish/Aftertaste: Dry, Sweet _____

Other Oxidation

15 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

Carbonation: None L M H Inappropriate

Warmth _____ _____

Creaminess: None L M H Inappropriate

Astringency: _____ _____

Other _____

4 ₅

Overall

Classic Example _____ _____

Flawless _____ _____

Wonderful _____ _____

Not to Style _____

Significant Flaws _____

Lifeless _____

6 ₁₀

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

Nice Beer. Some astringency in the after taste. Maybe a bit too bitter for style. Slight Oxidation. Well Balanced.

37 ₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Standard Version



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Location _____ Date _____

Category# L9 Entry # 833926

Sub (a-f) A

Subcategory _____
(Spell out)

Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS _____

PLACE 39

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

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

Hops None L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate CARAMEL

Hops None L M H Inappropriate CITRUS

Fermentation None L M H Inappropriate

Other _____

10
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head Retention White Ivory Beige Tan Brown Inappropriate

Texture Quick Lasting Other

Other _____

3
3

Flavor

Malt None L M H Inappropriate MEDIUM CARAMEL

Hops None L M H Inappropriate CITRUS

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate

Balance Floppy M Malty Inappropriate

Finish/Aftertaste Dry M Sweet Inappropriate

Other _____

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 _____

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.

NICE BEER! NEEDS A LITTLE MORE CARAMEL

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	

41
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



S

Judge Name Damien Coakley
 BJCP ID & Rank _____
 Email _____

Location _____ Date _____
 Category# 28 Entry # 863836
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

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

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 malt.
 Hops None L M H Inappropriate Moderate flaved hop aromas.
 Fermentation None L M H Inappropriate Braised fruit
 Other None L M H Inappropriate light Brett character

8₁₂

Appearance

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

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

Flavor

Malt None L M H Inappropriate Raish-like flavors
 Hops None L M H Inappropriate blend with the alcohol
 Bitterness None L M H Inappropriate warmth. High malt
 Fermentation None L M H Inappropriate balanced bitterness
 Balance Hoppy Malt Inappropriate but Brett character
 Finish/Aftertaste Dry Sweet Inappropriate is a bit low, and medium
 Other alcohol boozy warmth.

15₂₀

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

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

Mouthfeel

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

5₅

Overall

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

8₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Damn good example.
Slightly too much boozy-warmth
+ slightly too low Brett
character. But really great
beer + example of style!

38.5
50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name SAM MIDDLEK
BJCP ID & Rank _____
Email samoski@gmail.com

Category# 28 Entry# 863836
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 3

Bottle Inspection Small overflow on opening

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation Ferthy, farmyard, light hay
Other Reasonable belgian / brett qualities

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention _____
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 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 Complex, raisins, sweet port quality, bruised fruit
Hops _____
Bitterness _____
Fermentation Belgian esters and light phenols supported with barn/hay qualities
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other Dubbel qualities with supporting brett character - slight alcohol warmth. Brett starting to dry it out a bit.

14
20

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

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

Mouthfeel

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

3
5

Overall

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

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A nice example of how a brett addition complements Dubbel well. Brett will continue to evolve the flavor profile, very Orval-esque. Slightly alcohol warmth.

35.5
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 SAM MIDDLER
BJCP ID & Rank _____
Email SAMOSKI@gmail.com

Category# 24 Entry# 941663
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
28 1/2
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 3

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 light toast, biscuit

Hops None L M H Inappropriate Spice

Fermentation None L M H Inappropriate Estery, light phenols (clove + pear)

Other Malt a little subdued and ferment heavy

7.5₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Inappropriate

Retention Head Quick Lasting Inappropriate

Texture _____

3₃

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

Flavor

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

13₂₀

Flavor

Malt None L M H Inappropriate light on malt for style

Hops None L M H Inappropriate low bitterness for style

Bitterness None L M H Inappropriate low

Fermentation None L M H Inappropriate Ester and phenolic driven pear + clove

Balance Hoppy Malt Sweet Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

Other A little unbalanced for the style (too ferment focused) lacking supportive malt structure for style

9₂₀

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

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

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

4₅

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

6₁₀

Scoring Guide

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

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

Not to style, requires more supporting malt presence to balance the esters and phenolic fermentation profile (pear + clove)

29.5₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Dan Cook
 BJCP ID & Rank _____
 Email _____

Category# 24 Entry # 941663
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 28 1/2

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____**Aroma**

None L M H Inappropriate

Malt _____ High esters, pear

Hops _____ low malt

Fermentation _____

Other _____

6 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

2.5 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **13** ₁₀₀

Malt _____ X _____ Wheat. Subtle grainy notes

Hops X _____ OK for style

Bitterness _____ X _____ Way too high for style

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

Flavor

None L M H Inappropriate

Malt _____ Fermentable + esters

Hops _____ put this out of balance with the

Bitterness _____ hop bitterness + malt

Fermentation _____ great pear flavor

Balance Hoppy _____ though

Finish/Aftertaste Dry _____ though

Other _____

8 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

5 ₁₅

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.

great beer just sternal
lovely the esters +
fermentable flavors.
great pear flavor but
just a tad unbalanced

7.75 ₁₅₀

Judge Total

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

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name SAM MIDDLEK
 BJCP ID & Rank _____
 Email samoski@gmail.com

Category# 26 Entry # 977676
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 30 1/2
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 3

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt Light toasted malt + honey
 Hops Floral + bit of spice
 Fermentation Tropist character, light perfume
 Other Light lavender perfume, subtle, smells good.

10
12

Appearance

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

1.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 Grainy, hints of honey toast.
 Hops light floral + spice.
 Bitterness light, supportive bitterness. A bit low
 Fermentation Pear, light perfume, light clove.
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Not dry enough for style
 Other _____

12
20

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

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

Mouthfeel

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

5
10

A reasonable example but misses a few key markers of the style due to being slightly imbalanced.

31.5
F

Judge Total




BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 26 Entry# 977676
Sub (a-f) A
Subcategory Single Trappist
Special Ingredients _____

Position in flight Entry of _____
Advanced to MINI-BOS _____
PLACE _____
30/2
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 Sweet caramalts
Hops Spray hops
Fermentation Spray / orange phenols
Other _____
9₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color Head White Ivory Beige Tan Brown Inappropriate
Clarity Hazy Opaque Other _____
Retention Quick Lost/Slippery Other _____
Other _____ Texture Dense head
1.5₃

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt Dry crystal, burnt notes
Hops Spray hops
Bitterness X Astringent
Fermentation Y Clove phenolics, Peppery
Balance Y Hoppy Maltly
Finish/Aftertaste Dry Astringent & clapping sweetness
Other Dry finish, slight soapy aftertaste
11₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
Body Creaminess None L M H
Carbonation Y M H Astringency X
Warmth Other Malt & Hop astringency
3₅

Overall

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

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

Roasted malts dominate. Tastes a bit under attenuated. Tastes overly astringent for style

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

Judge Total

29.5