



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Category# 29 Entry# 131796  
Sub (a-f) A  
Subcategory FRUIT  
(Spell out) RAS  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**26.5**  
CONSENSUS SCORE  
may not be an average of judge's individual scores

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

None L M H Inappropriate  
Malt     \_\_\_\_\_  
Hops     \_\_\_\_\_  
Fermentation     \_\_\_\_\_  
Other SOUR, ACIDIC, VERY LOW RASPBERRY 6<sub>12</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color        \_\_\_\_\_  
Clarity     Other \_\_\_\_\_  
Head White Ivory Beige Tan Brown Inappropriate  
Retention     Other \_\_\_\_\_  
Texture FOAMY \_\_\_\_\_  
Other SLIGHT CUSH ON OPENING NO RASP. COLOUR 2<sub>3</sub>

**Flavor**

None L M H Inappropriate  
Malt     \_\_\_\_\_  
Hops     \_\_\_\_\_  
Bitterness     \_\_\_\_\_  
Fermentation     \_\_\_\_\_  
Balance Hoppy  Malty \_\_\_\_\_  
Dry  Sweet \_\_\_\_\_  
Finish/Aftertaste \_\_\_\_\_  
Other MEDICINAL RASPBERRY 8<sub>20</sub>

**Mouthfeel**

Thin M Full Inappropriate  
Body     \_\_\_\_\_  
Carbonation None L M H Inappropriate  
    \_\_\_\_\_  
Warmth     \_\_\_\_\_  
Creaminess None L M H Inappropriate  
    \_\_\_\_\_  
Astringency     \_\_\_\_\_  
Other \_\_\_\_\_  
4<sub>5</sub>

**Overall**

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

APPEARS TO HAVE POTENTIAL, BUT HARD TO GET PAST THE OVERWHELMING MEDICINAL TASTE

Judge Total 24<sub>50</sub>**Scoresheet Instructions**

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

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

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

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

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVE NOBLE  
 BJCP ID & Rank E3553 PENDING  
 Email NOBLE, STEVE@HOTMAIL.COM

Category# 29 Entry# 131796  
 Sub (a-f) A  
 Subcategory (Spell out) SAISON CHERRY  
 Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**

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

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

None L M H Inappropriate  
 Malt  LIGHT PILGRIM  
 Hops  FLORAL HOP  
 Fermentation  WELL ATTENUATED  
 Other \_\_\_\_\_

8  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  HEAD  
 Clarity  QUICK  
 Other \_\_\_\_\_  
 Retention  LASTING  
 Texture  CAITRAK PRESENT

2  
3

**Scoresheet Instructions**

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

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

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

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

**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  MALT NOTE (PHONOINCE)  
 Hops  FLORAL HOP CHARACTER  
 Bitterness  BETTER NIPS APPARENT  
 Fermentation  WELL ATTENUATED  
 Balance  NOT FULLY BALANCED  
 Finish/Aftertaste  DRY DRY AFTERTASTE  
 Other \_\_\_\_\_

9  
20

**Mouthfeel**

Thin M Full Inappropriate  
 Body  CREAMINESS  
 Carbonation  ASTRINGENCY  
 Warmth  OTHER

3  
5

**Overall**

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

7  
10

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

CHERRY COLOR NOT APPARENT  
THE BALANCE BETWEEN HOP, MALT &  
FRUIT UNBLENDED BETTER APPROPRIATE THAN  
IT NOT PLEASANT THE TANNINS IN  
THE FINISH MAY HAVE CONTRIBUTED  
TO THIS

29  
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



Karl Robinson

BJCP #E1956

qdbassk@gmail.com

Version \_\_\_\_\_

Location \_\_\_\_\_

Date \_\_\_\_\_

Category# 31 Entry # 132429  
 Sub (a-f) A  
 Subcategory (Spell out) Red Eye Vienna Lager  
 Special Ingredients \_\_\_\_\_

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

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

CONSENSUS SCORE 13.5  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

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	

### Bottle Inspection

### Aroma

None L M H Inappropriate

Malt     Solid malt sweet.  $\ddot{u}$  choc/roast.  
 Hops     Supportive  
 Fermentation     clean.  
 Other \_\_\_\_\_

10<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

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

Head     Inappropriate

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

Texture     Lack of head.  
 Other \_\_\_\_\_

2<sub>3</sub>

### Flavor

None L M H Inappropriate

Malt     Good flavor of rye/old to grainy.  
 Hops     Supportive.  
 Bitterness     Supportive.  
 Fermentation     clean good Attoral.  
 Balance     Good balance / slight spice.  
 Finish/Aftertaste     lasty spice / choc / roast  
 Other \_\_\_\_\_

18<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

Body

Carbonation

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other \_\_\_\_\_

5<sub>5</sub>

### Overall

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

9<sub>10</sub>

### Feedback

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

An excellent attempt at the style  
 Good balance of ingredients well  
 aged/matured. pleasure to  
 Judge!  $\ddot{u}$  Head retention  
 a little lacking for style.  
 (hard full of wheat?)  
 Judge Total 44<sub>50</sub>

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 SHARON DEENAN  
 BJCP ID & Rank E1960 CELEST.  
 Email sharondeenan@gmail.com

Category# 31 Entry # 132429  
 Sub (a-f) A.  
 Subcategory RED EYE VIENNA LAGER  
 Special Ingredients RYE

Position in flight Entry of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 43.5  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

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

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

## Aroma

None L M H Inappropriate  
 Malt     SWEET, TOAST, SLIGHT CHOC. / ROAST.  
 Hops     SPICY  
 Fermentation     CLEAN  
 Other \_\_\_\_\_

10  
12

## Appearance

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

2  
3

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13  
20

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

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

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

## Flavor

None L M H Inappropriate  
 Malt     TART, CARAMEL, SLIGHT SPICE / PEPPER  
 Hops     SPICY  
 Bitterness     APPROPRIATE FOR STYLE.  
 Fermentation     CLEAN  
 Balance Hoppy Malty    MALT FORWARD  
 Finish/Aftertaste Dry Sweet    BITTERNESS IN AFTERTASTE BUT NOT TOO MUCH!  
 Other \_\_\_\_\_

17  
20

## Mouthfeel

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

9  
10

CREAT BEER. JUST A LITTLE TOO MUCH CARAMEL ON THE FLAVOUR. BEAUTIFUL BALANCE WITH THE RYE MALT + THE FERMENTATION PROFILE IS PERFECT. EXCELLENT.

Judge Total 43  
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 \_\_\_\_\_

Category# 29 Entry # 177161  
 Sub (a-f) C  
 Subcategory (Spell out) SPECIALTY FRUIT  
 Special Ingredients GINGER, LIME  
LEMON GRASS

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 40.5  
may not be an average of judge's individual scores



**Brian McRae**  
 Certified  
 BJCP ID # E1426  
 brian.p.mcrae@gmail.com

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

### Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ GINGER - BIG  
 Hops  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ LIME  
 Fermentation  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ PEPPER  
 Other \_\_\_\_\_ FLORAL

11  
12

### Appearance

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

3  
3

### Flavor

None L M H Inappropriate  
 Malt  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ "UNUSUAL"  
 Hops  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ GINGER + LIME COME TOGETHER  
 Bitterness  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ IN A UNFAMILIAR COMBO  
 Fermentation  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ SLIGHT SOAPY CHARACTER  
 Balance  Hoppy  Malty  \_\_\_\_\_ VANILLA?  
 Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_ BISCUIT/MALT  
 Other \_\_\_\_\_ PHENOLIC / COVE COCONUT

14  
20

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

13  
20

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

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

### Mouthfeel

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

5  
5

### Overall

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

5  
10

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

GINGER + LIME PROVIDE AN INTRIGUING COMBO WELL-CRAFTED / BALANCED BUT SPECIALTY ITEMS OVERWHELM "BEER" CHARACTER, AT ODDS WITH STYLE GUIDELINES

30  
50

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

NICE TO TRY, BUT NOT "MORE-IS-MORE"  
TOP MARKS FOR CREATIVITY



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



6

Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVE NOBLE  
 BJCP ID & Rank E3553 PENDING  
 Email NOBLE.STEVE@HOTMAIL.COM

Category# 29 Entry# 177161  
 Sub (a-f) C  
 Subcategory BEER CIGAR LINE  
 Special Ingredients \_\_\_\_\_

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

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

**40.5**

**Non-BJCP Qualifications**

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

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

**Aroma**

None L M H Inappropriate

Malt  PILSNER

Hops  NEUTRAL

Fermentation  CITRUS, CORN, COCONUT  **11**

Other \_\_\_\_\_

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  PALE

Clarity  BRILLIANT

Other \_\_\_\_\_

Head White Ivory Beige Tan Brown Inappropriate

Retention  QUICK

Texture \_\_\_\_\_

**3**

**Scoresheet Instructions**

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

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

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

Flavor

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  LIGHT MALT PROFILE

Hops  LIGHT NEUTRAL

Bitterness  MEDIUM BITTERNESS

Fermentation  CITRUS W/ CORN & COCONUT

Balance  HOppy  Malty

Finish/Aftertaste  Dry  Sweet

Other COCONUT

**17**

**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	<input checked="" type="checkbox"/>
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate

Body  Thin

Carbonation  High

Warmth  High

Other \_\_\_\_\_

None L M H Inappropriate

Creaminess  High

Astringency  High

Other \_\_\_\_\_

**4**

**Overall**

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

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

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

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

**8**

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

THE CITRUS DOMINANCE & IS SLIGHTLY CUT BY THE LINE. THE BEER IS REFRESHING & CARRIES A SLIGHT PHENOLIC AFTERTASTE.

Judge Total

**43**









# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



6

Location \_\_\_\_\_

Date \_\_\_\_\_



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Category# 34 Entry # 235886  
Sub (a-f) A  
Subcategory CLONE  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**29.25**  
CONSENSUS SCORE  
may not be an average of judge's individual scores

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

## Aroma

None L M H Inappropriate  
Malt     BERRY, STRAWBERRY  
Hops     CITRUS, GUAVA  
Fermentation     CHERRY  
Other \_\_\_\_\_  
**10**<sub>12</sub>

## Appearance

Yellow Amber Copper Brown Black Inappropriate  
Color       PINK  
Head       NO HEAD ON STRAIGHT POUR  
Clarity     BRILLIANT  
Retention     OK  
Other MINIMAL TO Texture \_\_\_\_\_  
**25**<sub>3</sub>

## Flavor

None L M H Inappropriate  
Malt     GRAPEFRUIT  
Hops     STRONG BITTER IMPRESSION  
Bitterness     CITRUS PEEL  
Fermentation     MALT PRESENT TO  
Balance     BALANCE, BUT DOMINATED  
Finish/Aftertaste     SLIGHT SALTINESS  
Other HOT REALLY GETTING  
"TART BERRY FLAVOUR"  
**18**<sub>20</sub>

## Mouthfeel

Thin M Full Inappropriate  
Body     THIN  
Carbonation     OK  
Warmth     WARM  
Creaminess     OK  
Astringency     OK  
Other \_\_\_\_\_  
**4**<sub>5</sub>

## Overall

Classic Example      OK  
Flawless     OK  
Wonderful     OK  
Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifless \_\_\_\_\_  
**7**<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
NICO HOPPY / BITTER ALE  
BUT HOPS OVERWHELM FRUIT  
CHARACTER, SO OUT OF  
BALANCE BASED ON ENTRY  
GOOD FRUIT CHARACTER &  
AROMA  
**31.5**<sub>50</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.  
Flavor  
None L M H Inappropriate  
Malt     Wheat. Subtle grainy notes  
Hops     OK for style  
Bitterness     Way too high for style  
Fermentation     Banana, Low Clove, Hint of bubblegum  
**13**<sub>20</sub>

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

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

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 STEVE NOBLE  
 BJCP ID & Rank E 3553 PENDING  
 Email NOBLE.Steve@HOTMAIL.COM

Category # 34 Entry # 295886  
 Sub (a-f) A  
 Subcategory CLONE  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 201.25  
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 LIGHT  
 Hops  None L  M  H  Inappropriate FLORAL  
 Fermentation  None L  M  H  Inappropriate WELL ATTENDED  
 Other \_\_\_\_\_

9.12

**Appearance**

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

2.3

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

**Flavor**

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

13.20

**Flavor**

Malt  None L  M  H  Inappropriate LIGHT BERRY MALT  
 Hops  None L  M  H  Inappropriate LIGHT FLORAL NOTES UNBALANCED  
 Bitterness  None L  M  H  Inappropriate GENERAL MEDICINAL TOO HIGH  
 Fermentation  None L  M  H  Inappropriate MEDICINAL PASTE AFTER 10  
 Balance  Hoppy  Maltly  Inappropriate NOT BALANCED  
 Finish/Aftertaste  Dry  Sweet  Inappropriate DRY AFTERTASTE & MEDICINAL  
 Other \_\_\_\_\_

10.20

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

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

**Mouthfeel**

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

2.5

**Overall**

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

4.10

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

FERMENTATION ISSUE & SWITZER ISSUE PROMINENT  
MEDICINAL & PASTIC AFTER TASTE  
THAT IS UNCLE ON THE TONGUE  
AROMA GOOD!

27.50

**Scoring Guide**

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



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Category# 29 Entry # 254/431  
Sub (a-f) A  
Subcategory FRUIT  
Special Ingredients AM IPA w  
GRAPEFRUIT

Position In flight  
Entry \_\_\_\_\_  
of \_\_\_\_\_

Advanced to MINI-BOS  
PLACE  
**38**

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

Bottle Inspection  OK

### Aroma

None L M H Inappropriate

Malt     GRAPEFRUIT ✓✓

Hops     \_\_\_\_\_

Fermentation     \_\_\_\_\_

Other \_\_\_\_\_

**8**  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

Clarity     \_\_\_\_\_

Other \_\_\_\_\_

Head        \_\_\_\_\_

Retention     \_\_\_\_\_

Texture \_\_\_\_\_

**3**  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes **13**<sub>20</sub>

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

### Flavor

None L M H Inappropriate

Malt     BITTER - DOMINANT, HOT UNPLEASANT LINGERS

Hops     MALT PRESENT BUT THIN

Bitterness     \_\_\_\_\_

Fermentation     RESINY FINISH

Balance     ALMOST CLOYING

Finish/Aftertaste     NOT COMPLEX, NOT FULLY BALANCED

Other \_\_\_\_\_

**14**  
20

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

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

### Mouthfeel

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation     \_\_\_\_\_

Warmth     \_\_\_\_\_

None L M H Inappropriate

Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

**5**  
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.

!!! JUST MISSED  
GRAPEFRUIT / HOPPY WELL REPRESENTED  
BUT UNBALANCED  
IM WANTING A BIT MORE  
MALT OR LESS

**36**  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVE NOBLE  
 BJCP ID & Rank E3553 PENDING  
 Email NOBLE\_STEVE@HOTMAIL.COM

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13 <sub>20</sub>

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

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

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

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

Category# 29 Entry# 254431  
 Sub (a-f) A  
 Subcategory Flux  
 Special Ingredients AMERICAN IPA

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

Bottle Inspection  OK

### Aroma

Malt  None L  M  H  Inappropriate  LIGHT CARAMEL MALT  
 Hops  None L  M  H  Inappropriate  CITRUS NEW WORLD  
 Fermentation  None L  M  H  Inappropriate  FRUITY ESTER  
 Other \_\_\_\_\_

10 <sub>12</sub>

### Appearance

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

3 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate  CARAMEL  
 Hops  None L  M  H  Inappropriate  CITRUS FRUIT & RESIN  
 Bitterness  None L  M  H  Inappropriate  LOW IBU  
 Fermentation  None L  M  H  Inappropriate  CITRUS FRUITY  
 Balance  Hoppy  Malty  Inappropriate  BANG ON  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  SOME SWEET & LIGHT SPICY & HOP CRESS  
 Other \_\_\_\_\_

16 <sub>20</sub>

### Mouthfeel

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

4 <sub>5</sub>

### Overall

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

7 <sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
PRESENT REFINISHED BEER  
A BIT OF GRASSY HOP CRESS  
EVIDENT. SPICY AFTER TASTE  
WHICH MAY BE DIFFUSED THROUGH  
MALT SELECTION.

4 <sub>50</sub>

Judge Total 45 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVE NOBLE  
 BJCP ID & Rank E 3553 PENDING  
 Email NOBLE-STEVE@HOTMAIL.COM

Category# 29 Entry# 311472  
 Sub (a-f) B  
 Subcategory (Spell out) Fruit & Spice  
 Special Ingredients RASPBERRY & Dry Hops

Position in flight Entry of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 38.5  
 CONSENSUS SCORE  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

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

**Aroma**

None L M H Inappropriate  
 Malt  Light Malt  
 Hops  Herbaceous Hops  
 Fermentation  Spicy and little sour  
 Other \_\_\_\_\_

**Appearance**

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

**Scoresheet Instructions**

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

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

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

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

**Flavor**

None L M H Inappropriate  
 Malt  Light Malt  
 Hops  Light hop of little/subtle tart  
 Bitterness  Bitterness appropriate  
 Fermentation  Phenolic spicy  
 Balance  Apparent balance  
 Finish/Aftertaste  Watersy spicy/phenolic sweet  
 Other \_\_\_\_\_

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

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

**Mouthfeel**

Thin M Full Inappropriate  
 Body  Thin  
 Creaminess  Thin  
 Carbonation  Thin  
 Astringency  Thin  
 Warmth  Thin  
 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.

THE BODY IS TOO THIN & IS A BIT WATERY. A VEGETAL AROMA & AFTER TASTE. THE SPICE DOES SHINE THROUGH HOWEVER THE FINISH IS A POOR SECOND.

**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 36



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Category# 29 Entry # 311 472  
 Sub (a-f) B  
 Subcategory (Spell out) FRUIT + SPICE  
 Special Ingredients WEISS RASP, HIBISCUS

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**385**  
 CONSENSUS SCORE  
 may not be an average of judge's individual scores

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

### Aroma

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

MILD ACID / VINOUS  
YEAST  
LIGHT BREADY MALT  
PRESERVED FLORAL / HIBISCUS

**9**  
12

### Appearance

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

WATER METAL  
SLIGHT PINK PHENOLIC  
SPICE CORIANDER

**3**  
3

### Flavor

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

COMPLEX  
FRUIT / TART / MALT  
ALL AT ONCE, RATHER  
THAN SEQUENTIAL  
NICELY BALANCED

**17**  
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.  
WELL-CRAFTED, SESSIONABLE BEER  
BALANCE IS GOOD + COMPLEX

**8**  
10

**41**  
50

Judge Total

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

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



red Version

Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name  
BJCP ID & Rank  
Email

**Karl Robinson**  
BJCP#E1956  
qdabassk@gmail.com

Category# 29 Entry# 34 2228  
Sub (a-f) A  
Subcategory Kalle Sour  
Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS  
**345**  
PLACE  
**CONSENSUS SCORE**

may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

Malt	None L	M	H	Inappropriate	Wheat. Subtle grainy notes	<b>13</b> <sub>20</sub>
Hops	<input checked="" type="radio"/>			<input type="checkbox"/>	OK for style	
Bitterness	<input type="radio"/>		<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>	Banana. Low Clove. Hint of bubblegum	

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

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

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

### Bottle Inspection

OK

### Aroma

Malt	None L	M	H	Inappropriate	Slight sweet
Hops	<input checked="" type="radio"/>			<input type="checkbox"/>	low
Fermentation	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>	Clear
Other	_____				

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

### Appearance

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

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

### Flavor

Malt	None L	M	H	Inappropriate	Solid
Hops	<input checked="" type="radio"/>			<input type="checkbox"/>	low
Bitterness	<input type="radio"/>		<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Strong Bitterness
Fermentation	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>	Well attenuated
Balance	Hoppy			Malty	Dab towards the berry
Finish/Aftertaste	Dry			Sweet	Slight medicinal / cloying with head/berry synergy.
Other	Slight spice				

**15**<sub>20</sub>

### Mouthfeel

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

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

### Overall

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

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

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

A good attempt, somewhat imbalanced with fruit dominance. Full bitterness profile & clashing Aftertaste. Some medicinal notes & astringency.

**36**<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



6

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

Judge Name SHANNON DREWAN  
 BJCP ID & Rank E1960 CERT.  
 Email shannondrewan@gmail.com

Category# 29 Entry# 342228  
 Sub (a-f) A  
 Subcategory KETTLE SOUR  
 Special Ingredients \_\_\_\_\_

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

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

**34.5**  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

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

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

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

9  
12

**Appearance**

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

2  
3

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

**Flavor**

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

13  
20

**Flavor**

Malt: None L M H  Sweet  
 Hops:  \_\_\_\_\_  
 Bitterness:  \_\_\_\_\_  
 Fermentation:  \_\_\_\_\_  
 Balance: Hoppy Malty  Medicinal, Cloving, Lactic Acid  
 Finish/Aftertaste: Dry Sweet  Finish is harsh.

13  
20

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

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

**Mouthfeel**

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

3  
5

**Overall**

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

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

6  
10

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

GOOD EFFORT. THE BEER HAS A MEDICINAL CHARACTER GOING ON - CHECK SANITATION & FERMENTATION TEMP. THE ASTRINGENCY MAY BE FROM SEEDS IN THE BERRIES BUT IT MAKES THE FINISH HARSH.

33  
50

**Judge Total**

**Scoring Guide**

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SHANNON DREMAN  
 BJCP ID & Rank E1960 CERT.  
 Email shamondreman@gmail.com

Category# 32 Entry# 396224  
 Sub (a-f) A  
 Subcategory BLACK IPA  
 Special Ingredients MESQUITE SMOKE

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

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

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

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

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

### Aroma

Malt: None L  M  H  Inappropriate Roast, Smoke  
 Hops:  None L  M  H   Inappropriate Resin  
 Fermentation:  None L  M  H   Inappropriate Clean  
 Other \_\_\_\_\_

9 <sub>12</sub>

### Appearance

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

3 <sub>3</sub>

### Flavor

Malt: None L  M  H  Inappropriate Roast but smoke dominates  
 Hops:  None L  M  H   Inappropriate Pine Resin  
 Bitterness:  None L  M  H   Inappropriate High bordering on harsh  
 Fermentation:  None L  M  H   Inappropriate Clean  
 Balance: Hoppy  Malty  \_\_\_\_\_  
 Finish/Aftertaste: Dry  Sweet  \_\_\_\_\_  
 Other \_\_\_\_\_

14 <sub>20</sub>

### Mouthfeel

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

4 <sub>5</sub>

### Overall

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

7 <sub>10</sub>

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

Good effort. I think the balance is the wrong way around. The smoke malt dominate instead of the roast malt character

37 <sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Karl Robinson  
BJCP#E1956  
qdabask@gmail.com

ed Version

Location

Date

Category# 32 Entry# 396824  
 Sub (a-f) A  
 Subcategory Black IPA  
 Special Ingredients Maskee malt, chocolate, cinnamon

Position in flight  
 Entry  
 of

Advanced to MINI-BOS  
 PLACE

36.5  
 CONSENSUS SCORE

may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Aroma

Malt  None L  M  H  Inappropriate  
 Big smoke

Hops  None L  M  H  Inappropriate  
 Schlat hops

Fermentation  None L  M  H  Inappropriate  
 Clean

Other \_\_\_\_\_

9/12

### Appearance

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

Clarity  Brilliant  Hazy  Opaque  Other  
 Retention  Quick  Lasting  Other

Other \_\_\_\_\_

3/3

### Flavor

Malt  None L  M  H  Inappropriate  
 Smoke dominant

Hops  None L  M  H  Inappropriate  
 Chook pines underneath smoke

Bitterness  None L  M  H  Inappropriate  
 High

Fermentation  None L  M  H  Inappropriate  
 Chew No Yeasts

Balance  Hoppy  Malty  Inappropriate  
 Off balance w/ missing

Finish/Aftertaste  Dry  Sweet  Inappropriate  
 Dry as

Other \_\_\_\_\_

14/20

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
 Creaminess  None L  M  H  Inappropriate

Carbonation  None L  M  H  Inappropriate  
 Astringency  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate  
 Other \_\_\_\_\_

4/5

### Overall

Classic Example  None L  M  H  Inappropriate  
 Not to Style

Flawless  None L  M  H  Inappropriate  
 Significant Flaws

Wonderful  None L  M  H  Inappropriate  
 Lifeless

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

6/10

A good ambient and the smoke needs to be brought back to support the roast malt/choc sweetness. -> Tasty to be ashy / must character.

Judge Total 36 / 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name STEWIE NOBLE  
 BJCP ID & Rank E3553 PENDING  
 Email NOBLE.STEWIE@HOTMAIL.COM

Category# 34 Entry# 442619  
 Sub (a-f) C  
 Subcategory EXPERIMENTAL  
 Special Ingredients RASPBERRY SMOOTHIE

Position in flight Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 46  
**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 BISCUITY  
 Hops     LITTLE TO NONE  
 Fermentation     RASPBERRY VANILLA  
 Other \_\_\_\_\_

11  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        Head       Retention     Texture \_\_\_\_\_  
 Clarity      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** None L M H Inappropriate  
 Malt     Wheat. Subtle grainy notes  
 Hops     OK for style  
 Bitterness     Way too high for style  
 Fermentation     Banana. Low Clove. Hint of bubblegum

13  
10

### Flavor

None L M H Inappropriate  
 Malt     LIGHT MALT-BISCUITY  
 Hops     FLORAL  
 Bitterness     LITTLE TO NONE  
 Fermentation     BERRY SOUL LIGHT NOTE OF VANILLA  
 Balance     SAFANE OK  
 Finish/Aftertaste     AFTER TASTE OF VANILLA & TART SIDL  
 Other \_\_\_\_\_

17  
20

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

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

### Mouthfeel

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

4.5  
5

### Overall

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

9  
10

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

NOTE BALANCE OF MALT & HOP  
W/FLORAL (P) WITH BERRY SOUL  
IN A LIGHT VANILLA

46.5  
50

**Judge Total**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Category# 34 Entry# 442 619  
 Sub (a-f) C  
 Subcategory EXPERIMENTAL  
 Special Ingredients RASPBERRY VANILLA

Position in flight 46  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores



**Brian McRae**  
 Certified  
 BJCP ID # E1426  
 brian.p.mcrae@gmail.com

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

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 <sub>20</sub>

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana, Low Clove. Hint of bubblegum

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

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

### Aroma

None L M H Inappropriate

Malt     TART

Hops     SLIGHT VEGETAL

Fermentation     LIGHT FRUIT OR WARMING

Other \_\_\_\_\_

10 <sub>12</sub>

### Appearance

None L M H Inappropriate

Color          ROSY

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

Head       PINK

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

Texture     FOAMY

3 <sub>3</sub>

### Flavor

None L M H Inappropriate

Malt     NICE BERRY UP FRONT

Hops     FOLLOWED BY BALANCED TART

Bitterness     LACTOSE / MALT

Fermentation     SWEET COMPLEMENT

Balance     OVERALL NICE BALANCE

Finish/Aftertaste     WITH FRUIT UP FRONT

Other NOT DETECTING VANILLA

18 <sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

Body     Creaminess

Carbonation     Astringency

Warmth     Other \_\_\_\_\_

5 <sub>5</sub>

### Overall

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

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

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

9 <sub>10</sub>

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

BEAUTIFUL BEER  
FRUIT PRESENT UP FRONT  
AS IT SHOULD BE  
EVERYTHING WELL BALANCED

45 <sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

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

13 <sup>20</sup>

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

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

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

Category# 33 Entry # 443663  
Sub (a-f) B  
Subcategory WOOD-AGED  
Special Ingredients BIS - SHIRAZ  
AGED

Position in flight \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
CONSENSUS SCORE 37.5  
may not be an average of judge's individual scores

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

### Aroma

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	FRUIT - CHERRY PRUNES
Hops	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	FIG, RAISINS
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	ALCOHOL, SHIRAZ
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	LUSCIOUS

10 <sup>12</sup>

### Appearance

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

3 <sup>3</sup>

### Flavor

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	FULL-ACIDIC, COFFEE
Hops	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	SHIRAZ/WINE
Bitterness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	COMES THROUGH
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	BUT NOT BENEFICIAL
Balance	Hoppy	Malty			ACIDIC BALANCE
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	(AT LEAST NOW)
Finish/Aftertaste	Dry	Sweet			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	

16 <sup>20</sup>

### Mouthfeel

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

4 <sup>5</sup>

### Overall

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

7 <sup>10</sup>

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

A NICE + INTERESTING BEER BUT THE BALANCE IS OFF WINE/ACIDITY + COFFEE/ACIDITY NOT PAIRED W MALT/BODY ... JUST MISSEY

40 <sup>50</sup>

Judge Total

6



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVE NOBLE  
 BJCP ID & Rank E 3553 PENITAD  
 Email NOBLE\_STEVE@HOTMAIL.COM

Category# 33 Entry# 443663  
 Sub (a-f) B  
 Subcategory SPECIALTY WOOD ACID  
 Special Ingredients RIP ACID  
IN SHAZ

Position in flight 1  
 Advanced to MINI-BOS   
 PLACE 37.5  
 CONSENSUS SCORE 37.5  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Score sheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

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

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

Bottle Inspection  OK

### Aroma

Malt  None L  X  H  Inappropriate CARAMEL / TORROR  
 Hops   X   HERBAL & FLORAL  
 Fermentation   X   STRAW CARBON  
 Other \_\_\_\_\_

9/12

### Appearance

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

9/3

### Flavor

Malt  None L  X  M  H  Inappropriate WHEAT CRISP / COFFEE NOTES  
 Hops   X   FLORAL  
 Bitterness   X   LOW TRU  
 Fermentation   X   COFFEE DRIP / HUE  
 Balance  Hoppy  X  Malty  ROASTY MALTS  
 Finish/Aftertaste  Dry  X  Sweet  DALIC PRESENCE of TANNIN PRESEN  
 Other \_\_\_\_\_

14/20

### Mouthfeel

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

3/5

### Overall

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

7/10

### Feedback

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

THE BODY, MALT & HOP CONTRIBUTION  
IF WANTING STAY IN NEIGH  
A BALANCE. THE WIND NOTES  
ARE PRESENT & PLEASANT. A SLIGHT  
OXIDIZATION IS PRESENT

35/50

Judge Total

6



# BEER SCORESHEET

AHA/B.JCP Sanctioned Competition Program



Karl Robinson

BJCP#E1956

qdabassk@gmail.com

BJCP 8

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

Category# 30 Entry# 479626  
 Sub (a-f) A  
 Subcategory Just Stout  
 Special Ingredients Coffee

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

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor** 13/20

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

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate Social media / food coffee  
 Hops  None L  M  H  Inappropriate Appropriate / clean  
 Fermentation  None L  M  H  Inappropriate clean  
 Other \_\_\_\_\_

9/12

### Appearance

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

2/3

### Flavor

Malt  None L  M  H  Inappropriate lacking  
 Hops  None L  M  H  Inappropriate Appropriate  
 Bitterness  None L  M  H  Inappropriate Appropriate  
 Fermentation  None L  M  H  Inappropriate Highly filtered  
 Balance  Hoppy  Malty  Inappropriate Appropriate  
 Finish/Aftertaste  Dry  Sweet  Inappropriate Tending to sweet  
 Other Coffee lacking ->

12/20

### Mouthfeel

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

2/5

### Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
A good attempt at the style.  
-> lacky coffee! Cold brew  
& add coffee beans add oil  
& acidness. Some tolong.

5/10

BJCP Total 30/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Shamond Drenan  
BJCP ID & Rank EAGS CELEST.  
Email shamondrenan@gmail.com

Category# 30 Entry # L79626  
Sub (a-f) A  
Subcategory (Spell out) IRISH STOUT  
Special Ingredients COFFEE

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 \_\_\_\_\_

**Scoresheet Instructions**

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

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

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

Flavor

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate OK for style

Bitterness  None L  M  H  Inappropriate Way too high for style

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

13/20

**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 ROAST, COFFEE, CHOCOLATE

Hops  None L  M  H  Inappropriate NONE

Fermentation  None L  M  H  Inappropriate CLEAN

Other \_\_\_\_\_

8/12

**Appearance**

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

Clarity  Brilliant  Hazy  Opaque  Inappropriate \_\_\_\_\_

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

Retention  Quick  Lasting  Inappropriate \_\_\_\_\_

Texture \_\_\_\_\_

2/3

**Flavor**

Malt  None L  M  H  Inappropriate ROAST, A BIT WATERY

Hops  None L  M  H  Inappropriate GOOD HOP FLAVOUR

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

Fermentation  None L  M  H  Inappropriate HIGHLY ATTENUATED

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

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

Other NOT MUCH COFFEE, ACID.

10/20

**Mouthfeel**

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

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

Warmth  None L  M  H  Inappropriate \_\_\_\_\_

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

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

Other \_\_\_\_\_

2/5

**Overall**

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

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

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

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

DIDN'T REALLY GET MUCH COFFEE  
IN THIS BEER, THE BEER WAS TOO THIN  
FOR A STOUT + THE FLAVOUR WAS A  
BIT WATERY. YOU MAY HAVE A SLIGHT  
INFECTION IN THE BEER.

Judge Total

27/50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



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

Judge Name: **Karl Robinson**  
 BJCP # & Rank: **BJCP#E1956**  
 Email: **qdabassk@gmail.com**

Category# 29 Entry# 544963  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients maize / pineapple

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

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

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

## Aroma

Malt  None  L  M  H  Inappropriate Tropical / Pineapple / Sourish / Hard acid  
 Hops  None  L  M  H  Inappropriate Tropical  
 Fermentation  None  L  M  H  Inappropriate clean  
 Other \_\_\_\_\_

## Appearance

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

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

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

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

## Flavor

Malt  None  L  M  H  Inappropriate Solid / Sweet over /  
 Hops  None  L  M  H  Inappropriate Tropical little strong  
 Bitterness  None  L  M  H  Inappropriate Modestly strong  
 Fermentation  None  L  M  H  Inappropriate clean  
 Balance  Hoppy  Malty  Inappropriate hop balanced  
 Finish/Aftertaste  Dry  Sweet  Inappropriate Slight medicinal / fruit tannins  
 Other Slight astringency / some tropical fruit mango

## Mouthfeel

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

## Overall

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

Feedback: Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
An excellent base beer / No mango  
some astringency / tannins / hopping  
note / bitterness a little chunky  
fruit addition, good bl.  
fine tuning on balance.

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

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

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SHANNON DRENAN  
 BJCP ID & Rank E1960 CERT.  
 Email shannondrenan@gmail.com

Category# 29 Entry # 544963  
 Sub (a-f) A.  
 Subcategory \_\_\_\_\_  
 Special Ingredients MANCO + PINEAPPLE

Position In flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 36.5  
may not be an average of judge's individual scores

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

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

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

Hops  None L  M  H  Inappropriate PINEAPPLE, TROPICAL FRUIT

Fermentation  None L  M  H  Inappropriate CLEAN

Other \_\_\_\_\_

**10** / **12**

**Appearance**

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

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

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

Other SOME FLOATIES IN BEER. Texture \_\_\_\_\_

**2** / **3**

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

**Flavor**

Malt  None L  M  H  Inappropriate SWEET, BREADY

Hops  None L  M  H  Inappropriate TROPICAL

Bitterness  None L  M  H  Inappropriate BALANCED TOWARD BITTERNESS

Fermentation  None L  M  H  Inappropriate CLEAN

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

Finish/Aftertaste  Dry  Sweet  Inappropriate DRY, SOME ASTRINGENCY.

Other SLIGHT MEDICINAL.

**14** / **20**

**Flavor**

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

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	M	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	L	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 \_\_\_\_\_  
 Flawless \_\_\_\_\_  
 Wonderful \_\_\_\_\_

Hot to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

**7** / **10**

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

GOOD EFFORT. DIDN'T REALLY GET MANCO AT ALL IN THE BEER. LOTS OF FLOATING DEBRIS IN THE BEER - TRY FILTERING. THE BALANCE OF THE BEER NEEDS SOME FINE TUNING. THE ASTRINGENCY CAN BE COMPOUNDED BY LEAVING THE BEER ON THE FRUIT TOO LONG.

**36** / **50**

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVE NOBLE  
 BJCP ID & Rank E3553 PENDING  
 Email NOBLE.STEVE@HOTMAIL.COM

Category# 30 Entry# SS8856  
 Sub (a-f) A  
 Subcategory SPECIAL BEER  
 Special Ingredients AMERICAN STOUT WITH COCONUT

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 458  
 CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Score sheet Instructions

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

### Example: How to fill in a Score sheet

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

Flavor 13/20

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

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

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

### Aroma

None L M H Inappropriate

Malt     DARK CHOC WITH COCO

Hops     NERBACTAL FLORAL

Fermentation     BALANCED PUFFED

Other \_\_\_\_\_

11/12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color     Other

Head      Other

Clarity     Other

Retention     Other

Texture \_\_\_\_\_

3/3

### Flavor

None L M H Inappropriate

Malt     Bitter CHOC of COFFEE

Hops     COMPLEX NERBACTAL

Bitterness     NERBACTAL

Fermentation     CHOC, COCO COMPLEX

Balance     WELL BALANCED

Finish/Aftertaste     SWEET-BITTER DRY

Other \_\_\_\_\_

19/20

### Mouthfeel

Thin M Full Inappropriate

Body

Carbonation

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other \_\_\_\_\_

4/5

### Overall

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

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

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

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

9/10

THE BALANCE OF FLAVOR NOTED  
ALL FRONT & CENTRE. SPICE IS  
NOT EVIDENT

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

46/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



red Version

Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name  
BJCP ID & Rank  
Email

**Karl Robinson**  
BJCP#E1956  
qdabassk@gmail.com

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

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

**Flavor**

Malt	None L	M	H	Inappropriate	Wheat. Subtle grainy notes	13/20
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style	
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Banana, Low Clove. Hint of bubblegum	

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

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

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

Category# 29 Entry # 573254  
 Sub (a-f) A  
 Subcategory Fruit Beer  
 Special Ingredients Rass / Saison

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

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

Bottle Inspection  OK

**Aroma**

Malt	None L	M	H	Inappropriate	Present
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	floral
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	clean
Other	<u>Some fruit, tannic</u>				

8/12

**Appearance**

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Head	White	Ivory	Belge	Tan	Brown	Inappropriate
Clarity	Brilliant	Hazy	Opaque	Other	Retention	Quick	Lasting	Other	Texture	Wispny				
Other	<u>Some pink/redish</u>													

2/3

**Flavor**

Malt	None L	M	H	Inappropriate	good base
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Some Earthy
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	moderately high Earthy, slight musty
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	clean
Balance	Hoppy	Malty			good balance on Saison
Finish/Aftertaste	Dry	Sweet			Floral / slight cloying / tannic
Other	<u>Fruit leads to L up / mouth water</u>				

14/20

**Mouthfeel**

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

4/5

**Overall**

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

6/10

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

A good attempt at the style  
fruit addition is dominant rather  
than supporting tannic with a cloying  
slightly medicinal finish.

34/50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SHANNAN DREWAN  
 BJCP ID & Rank E1960 CEET  
 Email shannandrewan@gmail.com

Category# 29 Entry # 573254  
 Sub (a-f) A  
 Subcategory RASP. SAISON  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 345  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

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

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

## Aroma

None L M H Inappropriate

Malt  SWEET  
 Hops  FLORAL SPICY  
 Fermentation \_\_\_\_\_  
 Other RASPBERRY, SLIGHT SOLVENT/FUSEL

8  
12

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  \_\_\_\_\_  
 Clarity  \_\_\_\_\_  
 Other PINK HUE

White Ivory Beige Tan Brown Inappropriate

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

2  
3

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor**

None L M H Inappropriate

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

## Flavor

None L M H Inappropriate

Malt  SWEET  
 Hops  FLORAL SPICY  
 Bitterness  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Balance  \_\_\_\_\_  
 Finish/Aftertaste  \_\_\_\_\_  
 Other \_\_\_\_\_

15  
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	M	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	L
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.

NOT A BAD EFFORT. THE BEER APPEARED A BIT ACIDIC BUT THE DRYNESS PROBABLY ADDED TO IT. NEEDED MORE SAISON CHARACTER. TRY LOWERING FERMENTATION TEMP TO ELIMINATE FUSEL AROMAS.

35  
50

**Judge Total**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Category# 30 Entry# 558 856  
 Sub (a-f) A  
 Subcategory (Spell out) SPICED  
 Special Ingredients AM STOUT + COCONUT

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 45.5  
may not be an average of judge's individual scores



**Brian McRae**  
 Certified  
 BJCP ID # E1426  
 brian.p.mcrae@gmail.com

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

Malt  None  L  M  H  Inappropriate  
DARK CHOCOLATE  
 Hops  None  L  M  H  Inappropriate  
COCONUT  
 Fermentation  None  L  M  H  Inappropriate  
COFFEE  
 Other \_\_\_\_\_  
**10** 12

### Appearance

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

Malt  None  L  M  H  Inappropriate  
ABSOLUTELY COCONUT  
 Hops  None  L  M  H  Inappropriate  
MOUNDS + ALMOND JOY BARS  
 Bitterness  None  L  M  H  Inappropriate  
COFFEE  
 Fermentation  None  L  M  H  Inappropriate  
CHOCOLATE  
 Balance  Hoppy  Malty  Inappropriate  
MALT + BITTER BALANCED  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  
 Other \_\_\_\_\_  
**18** 20

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

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

### Mouthfeel

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

### Overall

Classic Example  \_\_\_\_\_  
 Flawless  \_\_\_\_\_  
 Wonderful  \_\_\_\_\_  
 Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_  
**9** 10

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

REALLY ENJOYING THIS EXCELLENT EXAMPLE OF SPECIALTY INGREDIENT LESS ON AROMA, TOP MARKS ON TASTE A VERY NICE BEER!  
**45** 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	

PLEASE SEND RECIPIE!



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name SHANNON OREJAN  
BJCP ID & Rank E1960 CEET.  
Email shannonorejan@gmail.com

Category# 30 Entry# 594674  
Sub (a-f) A  
Subcategory (Spell out) STOUT  
Special Ingredients MINT

Position in flight Entry \_\_\_\_\_ of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 42-5  
CONSENSUS SCORE \_\_\_\_\_

may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

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

### Aroma

Malt  None L  M  H  Inappropriate ROAST, DARK CHOCOLATE  
Hops  L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
Other DEFINITE PEPPERMINT

10  
12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_  
Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
Head Retention  White  Heavy  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
Other NO HEAD Texture \_\_\_\_\_

2  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor  None L  M  H  Inappropriate 13  
Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes  
Hops  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 ROAST, DARK CHOCOLATE.  
Hops  L  M  H  Inappropriate \_\_\_\_\_  
Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate GOOD CLEAN FERMENT  
Balance  Hoppy  Malt  M  Inappropriate MALT DOMINATE WITH GOOD SUPPORT FROM MINT  
Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
Other DEFINITE PEPPERMINT

18  
20

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

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

### Mouthfeel

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

9  
10

VERY GOOD BEER. OFTEN BEERS LIKE THIS GO TOO FAR ON THE PEPPERMINT & END UP LIKE TOOTHACHE PAST YOU HAVE BALANCED THIS BEER WELL, COULD DO WITH A BIT MORE BODY FOR A STOUT. WELL DONE!

43  
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

red Version



**Karl Robinson**  
BJCP#E1956  
qdabassk@gmail.com

Judge Name  
BJCP IC & Rank  
Email

Location \_\_\_\_\_ Date \_\_\_\_\_  
Category# 30 Entry # 594674  
Sub (a-f) A  
Subcategory Stout w/ Mint  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**42 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.

### Example: How to fill in a Scoresheet

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

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

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

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

### Aroma

None L M H Inappropriate  
Malt      Roast / Some Coffee / Chocolate  
Hops       
Fermentation      clean  
Other Solid mint Not overpowering good support of malt base  
**10**<sub>12</sub>

### Appearance

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

### Flavor

None L M H Inappropriate  
Malt      Good roast, mint supports w/out overpowering  
Hops      Appropriate  
Bitterness      Appropriate  
Fermentation      Good clean w/out loss little  
Balance  Hoppy  Malty  Good with mint  
Finish/Aftertaste  Dry  Sweet  Mint lasts & flows through to the finish  
Other \_\_\_\_\_  
**18**<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate  
Body      
Carbonation  None L M H   Inappropriate  
Warmth      
Creaminess  None L M H   Inappropriate  
Astringency      
Other \_\_\_\_\_  
**4**<sub>5</sub>

### Overall

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

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

An excellent beer! Good balance between malt/roast/choc malt backbone, head: lacking a little (hardful of wheat) Body a little underdone  
Just have wash long by 10% headfull on two of wheat.  
well done!  
**42**<sub>50</sub>  
Judge Total

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVE NOBLE  
 BJCP ID & Rank E3553 PENDING  
 Email NOBLE.STEVE@HOTMAIL.COM

Category# 33 Entry# 637467  
 Sub (a-f) B  
 Subcategory INDUSTRIAL STOUT  
 Special Ingredients IN WHEAT & COFFEE

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 42.7  
 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 \_\_\_\_\_  
DARK W/ALT PROFILE  
CLARITY FLAVORS  
CHOC / COFFEE PROFILE  
COCONUT NOTES 11/12

### Appearance

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13/20

Malt  None L  M  H  Inappropriate  
Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate  
OK for style

Bitterness  None L  M  H  Inappropriate  
Way too high for style

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

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

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

### Flavor

Malt  None L  M  H  Inappropriate  
DARK ROASTY & COFFEE PROFILE

Hops  None L  M  H  Inappropriate  
FLAVOR HOPS

Bitterness  None L  M  H  Inappropriate  
IBU NOT OVER REARED

Fermentation  None L  M  H  Inappropriate  
ROASTY DARK CHOC / COFFEE 18/20

Balance  Hoppy  Maltly  Inappropriate  
NICE BALANCE

Finish/Aftertaste  Dry  Sweet  Inappropriate  
ROASTY FINISH WITH A BIT OF A GREEN UNPLEASANT/EMPHATIC REVIEW

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
 Creaminess  None L  M  H  Inappropriate 4.5/5

Carbonation  None L  M  H  Inappropriate  
 Astringency  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate  
 Other \_\_\_\_\_

### Overall

Classic Example  Not to Style \_\_\_\_\_  
 Flawless  Significant Flaws \_\_\_\_\_  
 Wonderful  Lifeless \_\_\_\_\_  
 Feedback 8/10

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

GREAT BEER THAT NEEDS A BIT MORE TIME TO MATURE  
THE COMPLETION OF THE BEER IS NOT YET DEVELOPED  
A WARM CINNAMY & PRESENT SOURNESS.

Judge Total 44.5/50

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	

6



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SHANNON DEANAN

BJCP ID & Rank E1962 CEST.

Email shannondenan@gmail.com

Category# 33 Entry# 637467

Sub (a-f) B

Subcategory IMPERIAL STOUT

Special Ingredients WHISKEY BARREL

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

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

PLACE \_\_\_\_\_

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

**Non-BJCP Qualifications**

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

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

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

Judging  Years \_\_\_\_\_

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

### Aroma

None L M H Inappropriate

Malt     DARK FRUIT

Hops     NONE

Fermentation     OAK

Other WHISKEY, VANILLA

11  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        Other

Head White Ivory Beige Tan Brown Inappropriate

Clarity     Other

Retention Quick Lasting  Other

Other \_\_\_\_\_ Texture \_\_\_\_\_

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

Malt     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     DARK FRUIT, ROAST

Hops     FRUITY

Bitterness    A LITTLE HARSH

Fermentation     CLEAN

Balance Hoppy Malty  Other

Finish/Aftertaste Dry Sweet  DRY WITH DRIED FRUIT

Other SLIGHTLY SOUR

16  
20

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

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

### Mouthfeel

Thin M Full Inappropriate

Body     Other

None L M H Inappropriate

Carbonation     Other

Warmth     Other

Creaminess     Other

Astringency     Other

4  
5

### Overall

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

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

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

8  
10

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

CREAT BEER. LACKS A LITTLE COMPLEXITY OF AN ACED RIS. THE DARK FRUIT OAK CHARACTER IS GREAT. LET IT AGE A FEW MONTHS - IT WILL BE GREAT.

42  
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

b



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Karl Klauson  
 BJCP ID & Rank E1956  
 Email kdabassk@gmail.com

Category# 33 Entry# 637467  
 Sub (a-f) B  
 Subcategory Imperial Stout  
 Special Ingredients Wheaty Barrel

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

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

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

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

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

**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	

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

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

**Aroma**

None L M H Inappropriate

Malt  None L  M  H  Inappropriate Fruit/Roast/Vinous/Plums  
 Hops  None L  M  H  Inappropriate Supplines  
 Fermentation  None L  M  H  Inappropriate clean  
 Other \_\_\_\_\_

10 <sub>12</sub>

**Appearance**

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

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

3 <sub>3</sub>

**Flavor**

None L M H Inappropriate

Malt  None L  M  H  Inappropriate Solid malt backbone  
 Hops  None L  M  H  Inappropriate Alcohol present good  
 Bitterness  None L  M  H  Inappropriate fruit slight sourness  
 Fermentation  None L  M  H  Inappropriate tendency to be young  
 Balance  Hoppy  Malty  Inappropriate choc/roast/vinous  
 Finish/Aftertaste  Dry  Sweet  Inappropriate thick  
 Other \_\_\_\_\_

17 <sub>20</sub>

**Mouthfeel**

Thin M Full Inappropriate

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

4 <sub>5</sub>

**Overall**

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

8 <sub>10</sub>

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

An excellent attempt at the style. A strong/vinous comforting Ale that is close on style, comments of youngness from the panel. Slight house hopping with subtle over time.

42 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

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

13 <sup>20</sup>

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

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

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

Category# 33 Entry# 637 467

Sub (a-f) B

Subcategory (Spell out) FMP STOUT

Special Ingredients WHISKY BARREL

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

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

PLACE 42.5

CONSENSUS SCORE 42.5  
may not be an average of judge's individual scores

Bottle Inspection  OK

### Aroma

Malt	None L	M	H	Inappropriate	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	RAISINS
Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	COFFEE
Fermentation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DEAT / SMOKE
Other	<u>NICE; NOT COMPLEX?</u>				

10 <sup>12</sup>

### Appearance

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

2.5 <sup>3</sup>

### Flavor

Malt	None L	M	H	Inappropriate	
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	BIG FULL MALTY
Hops	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	COCONUT
Bitterness	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	MEDICINAL
Fermentation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	WHISKY
Balance	Hoppy	Malty			VANILLA
	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Finish/Aftertaste	Dry	Sweet			BITTERNESS A BIT
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Other	<u>FLAT</u>				

17 <sup>20</sup>

### Mouthfeel

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

5 <sup>5</sup>

### Overall

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

8 <sup>10</sup>

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

A LITTLE YOUNG ?  
BEAUTIFUL Now, BUT WONDERFUL  
HOW IT WILL BE IN 6-12 MOS.

Judge Total 42.5 <sup>50</sup>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Karl Robinson  
BJCP#E1956  
qdabassk@gmail.com

ed Version

Location

Date

Category# 30 Entry # 692495  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients Coffee/Cacao/Whisk

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 19  
**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<sub>20</sub>

Hops     OK for style \_\_\_\_\_

Bitterness     Way too high for style \_\_\_\_\_

Fermentation     Banana. Low Clove. Hint of bubblegum \_\_\_\_\_

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

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

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

### Aroma

None L M H Inappropriate

Malt     Whisky sweet present / No roast. Some choc

Hops     \_\_\_\_\_

Fermentation     Clean \_\_\_\_\_

Other \_\_\_\_\_

8<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

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

Other all of style

White Ivory Beige Tan Brown Inappropriate

Head      \_\_\_\_\_

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

Texture all of style

1<sub>3</sub>

### Flavor

None L M H Inappropriate

Malt     malt present Some sweetness No koa

Hops     \_\_\_\_\_

Bitterness     Tending to bitter \_\_\_\_\_

Fermentation     Clean \_\_\_\_\_

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

Finish/Aftertaste     Tending to sweet \_\_\_\_\_

Other Some medicinal / clogging on the fish.

5<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

Body     \_\_\_\_\_

None L M H Inappropriate

Carbonation     \_\_\_\_\_

Warmth     \_\_\_\_\_

Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

3<sub>5</sub>

### Overall

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

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

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

3<sub>10</sub>

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

Not to style. A bit Albius for a stout. Not a bad beer, but 'out of style.' Whisky present / Coffee lacking / Some choc!!  
 Just wrong cat!!!

Judge Total

20<sub>50</sub>

6



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Shannon Drennan  
 BJCP ID & Rank E1960 CEET  
 Email shannondrennan@gmail.com

Category# 30 Entry# 692495  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients COFFEE, COCOA, IRISH WHISKEY

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

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 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 LOW FILL

### Aroma

Malt  None L  M  H  Inappropriate Bready, Crainy, NO ROAST OR COFFEE SOME COCOA

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

Fermentation  None L  M  H  Inappropriate CLEAN

Other WHISKEY

5/12

### Appearance

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

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

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

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

Other OUT OF STYLE Texture \_\_\_\_\_

1/3

### Flavor

Malt  None L  M  H  Inappropriate CRAINY, NO ROAST & COFFEE

Hops  None L  M  H  Inappropriate NO HOPS

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

Fermentation  None L  M  H  Inappropriate CLEAN

Balance  Hoppy  Malty  Sweet  Inappropriate MALT BALANCED

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

Other SLIGHT COCOA, WHISKEY

7/20

### Mouthfeel

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

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

Warmth  None L  M  H  Inappropriate \_\_\_\_\_

Creaminess  None L  M  H  Inappropriate 2

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

Other \_\_\_\_\_

5

### Overall

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

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

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

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

NOT TO STYLE. HAS NO ROAST COFFEE, MUSTY QUALITY OF AN OATMEAL STYLE AND COLOUR. WHITE STOUT SHOULD BE ENTERED IN THE EXPERIMENTAL CATEGORY

3/10

18/50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

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

Hops  None L  M  H  Inappropriate  
OK for style

Bitterness  None L  M  H  Inappropriate  
Way too high for style

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

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

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

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

Category# 29 Entry# 712777

Sub (a-f) A

Subcategory FRUIT

Special Ingredients STRAWBERRY

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

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

PLACE 38

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

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

### Aroma

Malt  None L  M  H  Inappropriate STRAWBERRY HOTCLEBS AS BEER WARMS

Hops  None L  M  H  Inappropriate

Fermentation  None L  M  H  Inappropriate YEASTY

Other  None L  M  H  Inappropriate LIGHT BREADY MALT + HOP FLORAL

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 \_\_\_\_\_

2 / 3

### Flavor

Malt  None L  M  H  Inappropriate BITTER DOMINATES SUGARS

Hops  None L  M  H  Inappropriate STRAWBERRY DETECTABLE

Bitterness  None L  M  H  Inappropriate SOME PHENOLIC, PEPPER

Fermentation  None L  M  H  Inappropriate W/OUT BISCUIT MALT

Balance  Hoppy  Malty

Finish/Aftertaste  Dry  Sweet

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 \_\_\_\_\_

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.

7 / 10

AN "OK" BEER

NO STAND-OUT FLAVORS

STRAWBERRY PRESENT

GOLDEN ALE CHARACTER

LARGELY MISSING

39 / 50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name STEWART NOBLE  
 BJCP ID & Rank E 3553 PENDING  
 Email NOBLE.STEWART@HOTMAIL.CO

Category# 29 Entry# 712777  
 Sub (a-f) A  
 Subcategory FLAVOR  
 Special Ingredients BLUESHIFT COLOSINI WENT STRAWBERRY

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

### Non-BJCP Qualifications

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

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

### Aroma

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate  
 Other \_\_\_\_\_  
BEERY  
NE-BACTERIAL FUSAL  
STRAWBERRY SWEET MALT  
BANANA

11  
12

### Appearance

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

2.5  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor  None L  M  H  Inappropriate  
 Malt  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 13  
 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 \_\_\_\_\_  
LIGHT MALT  
LIGHT CITRUS & FUSAL  
LIGHT IBU  
FARTY ESTERY  
FATIL  
FARTY AFTERTASTE of Lush Invl. Est.

14  
20

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

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

### Mouthfeel

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

3  
5

### Overall

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

THE BEER HAS A VERY THIN  
BODY & LIGHT FARTY STRAWBERRY  
NOTE. THE CARBONATION IS NOT  
APPROPRIATE TO LEFT THE FARTY  
ADDITION. BANANA AFTER TASTE  
AS BEER WARM.

365  
50

Judge Total

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SHAMON DREMAN  
 BJCP ID & Rank E1960 CERT  
 Email shamondreman@gmail.com

Category# 30 Entry# 723452  
 Sub (a-f) A  
 Subcategory Stout  
 Special Ingredients COFFEE + LACTOSE

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

### Non-BJCP Qualifications

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

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

### Scoresheet Instructions

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

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

Fermentation  None L  M  H  Inappropriate SLIGHTLY SWEET

Other \_\_\_\_\_

10 / 12

### Appearance

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

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

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

Texture \_\_\_\_\_

2 / 3

### Flavor

Malt  None L  M  H  Inappropriate DARK FRUIT, CHOCOLATE, COFFEE

Hops  None L  M  H  Inappropriate NONE

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

Fermentation  None L  M  H  Inappropriate CLEAN, NO DIACETYL

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

Finish/Aftertaste  Dry  Sweet  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.

8 / 10

A VERY NICE STOUT & THE COFFEE DOESN'T OVERPOWER THE BASE BEER. LACTOSE ENDT TO ROLD WHICH PREVENT CLOYING SWEETNESS, NEEDS A BIT MORE BODY FOR A STOUT.

40 / 50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name KAR KOKINSO  
 BJCP ID & Rank E1956  
 Email gdabassk@gmail.com

Category# 30 Entry# 23452  
 Sub (a-f) A  
 Subcategory Stout  
 Special Ingredients Cold drip & Peppermint coffee & lactose

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

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

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

**Flavor**

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

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

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

**Bottle Inspection** **Aroma**

Malt  None L  M  H  Inappropriate Choc / sweet / Some coffee  
 Hops     clean  
 Fermentation      
 Other \_\_\_\_\_

10<sub>12</sub>**Appearance**

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

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

Malt  None L  M  H  Inappropriate Roast / choc / coffee bitterness  
 Hops     Supportive  
 Bitterness     moderate  
 Fermentation     clean  
 Balance  Hoppy  Malty  Tending to malt  
 Finish/Aftertaste  Dry  Sweet  Sweet finish but tending to Dry  
 Other Coffee present & supportive of the beer style

16<sub>20</sub>**Mouthfeel**

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

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

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

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

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

An excellent attempt at the style a little lacking in the body aspects are supportive of each other. A good beer.  
At the body / wash temp by 1°C.

39<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



**Karl Robinson**  
BJCP#E1956  
qdabask@gmail.com

BJ  
8

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

Category# 34 Entry # 732742  
 Sub (a-f) C.  
 Subcategory Belgian Blond  
 Special Ingredients Galaxy

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 Wheat. Subtle grainy notes 13<sub>20</sub>

Hops  None L  M  H  Inappropriate OK for style

Bitterness  None L  M  H  Inappropriate Way too high for style

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

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

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

### Aroma

None L M H  Inappropriate

Malt  None L  M  H  Inappropriate Good malt / spiced / sweet to style

Hops  None L  M  H  Inappropriate Some tropical / Subtlety

Fermentation  None L  M  H  Inappropriate clean

Other \_\_\_\_\_

10<sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Other

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other

Other \_\_\_\_\_ Texture \_\_\_\_\_

2<sub>3</sub>

### Flavor

None L M H  Inappropriate

Malt  None L  M  H  Inappropriate modest grain, sweeter

Hops  None L  M  H  Inappropriate Spicy, light support

Bitterness  None L  M  H  Inappropriate Appropriate

Fermentation  None L  M  H  Inappropriate Slight esters / floral

Balance  Hoppy  Malty  Inappropriate

Finish/Aftertaste  Dry  Sweet  Inappropriate As style

Other \_\_\_\_\_

15<sub>20</sub>

### Mouthfeel

Thin M Full  Inappropriate

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

4<sub>5</sub>

### Overall

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

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

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

8<sub>10</sub>

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

A good attempt at the style  
Galaxy a little underwhelming  
Good base beer though  
Head lacking  
Just enter as a Belgian  
Blanche!

**Judge Total** 39<sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name SHANNON DREWAN  
 BJCP ID & Rank FA60 C-1  
 Email shannondrewan@gmail.com

**Non-BJCP Qualifications**

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

**ScoreSheet Instructions**

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

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

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

**Flavor**

None L M H  Inappropriate 13/20

Malt      Wheat. Subtle grainy notes

Hops      OK for style

Bitterness      Way too high for style

Fermentation      Banana, Low Clove. Hint of bubblegum

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

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

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

Category# 34 Entry # 732742  
 Sub (a-f) C  
 Subcategory BELGIAN BLEND  
 Special Ingredients GALAXY HOP

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

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

39

Bottle Inspection  OK

**Aroma**

None L M H  Inappropriate

Malt      SWEET

Hops      SLIGHT HOP, CITRUS

Fermentation      CLEAN, SPICY

Other \_\_\_\_\_

9

12

**Appearance**

Yellow Gold Amber Copper Brown Black  Inappropriate

Color  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

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

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

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

Other \_\_\_\_\_

Texture \_\_\_\_\_

2

3

**Flavor**

None L M H  Inappropriate

Malt      Creamy Sweet

Hops      SOME SPICY FLAVOUR, CITRUS

Bitterness      GOOD BITTERNESS

Fermentation      CLEAN

Balance  Hoppy  Malty   MORE HOPPY THAN MALTY

Finish/Aftertaste  Dry  Sweet  DRY WITH NICE CITRUS

Other \_\_\_\_\_

15

20

**Mouthfeel**

Thin M Full  Inappropriate

Body      Creaminess      Inappropriate

Carbonation      Astringency      Inappropriate

Warmth      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.

WELL MADE BEER. DIDN'T REALLY GET ANY GALAXY HOP CHARACTER FROM THE BEER. THIS BEER WOULD HAVE SCORED HIGHER IN THE BELGIAN CATEGORY. NO MAJOR FLAWS. THE SUBTLE ORANGE FLAVOUR & AROMA IS GREAT.

39

50

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

ed Version



Karl Robinson

BJCP#E1956

qdabask@gmail.com

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

Category# 27 Entry # 735166  
 Sub (a-f) A1  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 at \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 39.87  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

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

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

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate Tank/Spice/White Wine Aromas  
 Hops  L  M  H  Inappropriate honey/floral  
 Fermentation  None L  M  H  Inappropriate high alcohol/chem  
 Other  Inappropriate Searching for the command 10<sub>12</sub>

**Appearance**

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

**Flavor**

Malt  None L  M  H  Inappropriate low for style  
 Hops  L  M  H  Inappropriate low  
 Bitterness  L  M  H  Inappropriate low  
 Fermentation  None L  M  H  Inappropriate chem/well attenuated  
 Balance  Hoppy  M  Malty  Inappropriate Tending to sour little fruit  
 Finish/Aftertaste  Dry  Sweet  Inappropriate Salty/Sour/good spritz leading to dry  
 Other lemon

**Mouthfeel**

Body  Thin  M  Full  Inappropriate  
 Carbonation  None L  M  H  Inappropriate  
 Warmth  L  M  H  Inappropriate  
 Creaminess  None L  M  H  Inappropriate  
 Astringency  None L  M  H  Inappropriate  
 Other \_\_\_\_\_ 4<sub>5</sub>

**Overall**

Classic Example  L  M  H  Inappropriate  
 Flawless  L  M  H  Inappropriate  
 Wonderful  L  M  H  Inappropriate  
 Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_ 8<sub>10</sub>

**Feedback**

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
An excellent attempt at the style - lacks a little malt flavor + command for style but no faults, good spritz & equally to style.

Judge Total A1<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Shannon DREW  
 BJCP ID & Rank E1960 CERT.  
 Email shannondrew@gmail.com

Category# 27 Entry # 735166  
 Sub (a-f) A  
 Subcategory (Spell out) 1  
 Special Ingredients \_\_\_\_\_

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

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

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

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

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

## Aroma

None L M H Inappropriate

Malt     SWEET MALT

Hops     FLORAL

Fermentation     CLEAN

Other TART / SOUR

10  
12

## Appearance

Color X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Clarity X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Other \_\_\_\_\_

Head X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Retention X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Texture \_\_\_\_\_

3  
3

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

13  
20

## Flavor

None L M H Inappropriate

Malt     SWEET, BREADY

Hops     \_\_\_\_\_

Bitterness     \_\_\_\_\_

Fermentation     CLEAN DRY FINISH

Balance X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Finish/Aftertaste X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Other NICE SALTINESS

16  
20

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

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

## Mouthfeel

Thin M Full Inappropriate

Body X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Carbonation None L M H Inappropriate

Warmth X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Creaminess None L M H Inappropriate

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

4  
5

## Overall

Classic Example X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Flawless X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

Wonderful X Y Z W V U T S R Q P O N M L K J I H G F E D C B A Other

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

8  
10

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

Great effort at a difficult style.  
Need a little more of the bready!  
Doughy flavour & aroma, cardboard  
wasn't noticeable in aroma. No major  
flaws. Well done.

41  
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 \_\_\_\_\_



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

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

13 <sup>20</sup>

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

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

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

Category# 27 Entry# 735166  
Sub (a-f) A1  
Subcategory (Spell out) LAGER  
Special Ingredients \_\_\_\_\_

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

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

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

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

### Aroma

None L	M	H	Inappropriate	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	ACIDIC
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	FLORAL-ROSE

8 <sup>12</sup>

### Appearance

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

Other ICE INITIAL HEAD Texture SOFT

2.5 <sup>3</sup>

### Flavor

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

Other CLEAN + REFRESHING  
DRY, TART. FINISH  
SLIGHT SWEET / FLORAL  
ROSE WATER  
POSSIBLE SALT?  
VERY SLIGHT VEGETAL - CORRIANDEY?

17 <sup>20</sup>

### Mouthfeel

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

Other \_\_\_\_\_

5 <sup>5</sup>

### Overall

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

9 <sup>10</sup>

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

VERY PLEASANT, REFRESHING, SESSIONABLE  
NICE BALANCE - EVERYTHING  
COMES TOGETHER  
FRUIT RESTRAINED IN AROMA  
+ FLAVOR  
TART MORE THAN RESTRAINED

41.5 <sup>50</sup>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVIE NOBLE  
 BJCP ID & Rank E3553 PEWING  
 Email NOBLE, STEVE@HBMATH.COM

Category# 27 Entry# 735166  
 Sub (a-f) A1  
 Subcategory Goose  
 Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**

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

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

**Aroma**

None L M H Inappropriate  
 Malt     LIGHT BRESSY  
 Hops     LIGHT HOP  
 Fermentation     WELL FERMENTED  
 Other \_\_\_\_\_

8 <sub>12</sub>

**Appearance**

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

2 <sub>3</sub>

**Scoresheet Instructions**

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

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

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

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

**Flavor**

None L M H Inappropriate  
 Malt     LITTLE BRESSY  
 Hops     LITTLE HOP  
 Bitterness     NO BITTERNESS  
 Fermentation     FULLY ATTENUATED  
 Balance     WIDE BALANCE  
 Finish/Aftertaste     BITTER WITH ACIDIC & BAIT  
 Other \_\_\_\_\_

15 <sub>20</sub>

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

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

**Mouthfeel**

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

3 <sub>5</sub>

**Overall**

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

7 <sub>10</sub>

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

THE SALT & ACIDIC PROFILE SHOULD  
THROUGH BUT LACKS THE COLORED  
PRESENCE NOTE OF DIACETYL  
PRESENT & HAS LITTLE FLAVORS  
AS THE BEER WARM'S BUT NOT  
WELL POWERED.

35 <sub>50</sub>

**Judge Total**

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Category# 34 Entry# 746572  
 Sub (a-f) A  
 Subcategory CLONE  
 Special Ingredients DESCHUTES  
FRESH SQUEEZED IPA

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

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



**Brian McRae**  
 Certified  
 BJCP ID # E1426  
 brian.p.mcrae@gmail.com

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          
 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	Score	Description
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  
 Hops         
 Fermentation          
 Other          
NICE CITRUS Hop AROMA  
BACKED BY LIGHT MALT  
APPROPRIATE, BUT NOT COMPLEX, SUBTLE

8  
12

### Appearance

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

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

25  
3

### Flavor

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

BITTER DOMINANT,  
MEDICINAL + ASTRINGENT  
+ SLIGHTLY CLOYING,  
REASONABLE MALT  
PEPPERY PHENOLIC

12  
20

### Mouthfeel

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

4  
5

### Overall

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

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

OVERALL, NOT BALANCED  
BITTER + MALT BOTH  
PRESENT, BUT NOT

6  
10

Judge Total

**32.5**  
150



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name STEVE NOBLE  
 BJCP ID & Rank E3553 PENNING  
 Email NOBLE.STEVE@HOTMAIL.COM

Category# 34 Entry# 746572  
 Sub (a-f) A  
 Subcategory CLONE  
 Special Ingredients DEBUTING IPA

Position in Flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 32  
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  CARAMEL MALT  
 Hops  STONE FRUIT NEW WOOD  
 Fermentation  STONE FRUIT / CITRUS  
 Other \_\_\_\_\_

### 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 \_\_\_\_\_

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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  CARAMEL  
 Hops  MORE HOPS NEEDED  
 Bitterness  IBU IS LOW  
 Fermentation  SWIFT STONE FRUIT  
 Balance Hoppy Malty  
 Finish/Aftertaste Dry Sweet  
 Other \_\_\_\_\_

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

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

### Mouthfeel

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

### Overall

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

IT WAS WANTING IN HOP & MALT BALANCE. MORE HOPS WOULD ASSIST AND CONTRIBUTE HOP WINE HOP ADDITION & ARE ADDED DURING THE BOIL

**Judge Total** 32 50

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



**Karl Robinson**  
BJCP#E1956  
qdabassk@gmail.com

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

Category# 34 Entry# 748447  
Sub (a-f) C  
Subcategory Session IPA  
Special Ingredients 47oz

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

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### 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	

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

### Aroma

Malt  None L  M  H  Inappropriate Slight sweet grain.

Hops  None L  M  H  Inappropriate Subdued / fruity

Fermentation  None L  M  H  Inappropriate Sulphur / Bone esters /

Other Some medicinal 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 \_\_\_\_\_ 3/3

### Flavor

Malt  None L  M  H  Inappropriate Appropriate base

Hops  None L  M  H  Inappropriate Subdued

Bitterness  None L  M  H  Inappropriate Bitterness quite high V. earthy. powery.

Fermentation  None L  M  H  Inappropriate clean, good Attitude

Balance  Hoppy  Malty  Inappropriate

Finish/Aftertaste  Dry  Sweet  Inappropriate Tartly dry / bitter lashing. Hair's / pepp

Other \_\_\_\_\_ 14/20

### Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_ 3/5

### Overall

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

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

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

Feedback 6/10

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

A good attempt at the style  
suspected initial infection or  
washed ferment / bottle -> lots of  
sulphur. +

Judge Total 32 150



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Shannon Drenan  
 BJCP ID & Rank E1960 CERT.  
 Email shannondrenan@gmail.com

Category# 34 Entry# THE LILIT  
 Sub (a-f) C  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

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

**32**

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

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt      Wheat. Subtle grainy notes 13<sub>20</sub>

Hops      OK for style

Bitterness      Way too high for style

Fermentation      Banana. Low clove. Hint of bubblegum

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	M-H	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Esters	A	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	L	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 FUNNY RING AROUND TOP.

### Aroma

None L M H Inappropriate

Malt      SWEET, GRAINY

Hops      FRUITY

Fermentation      SUI PLUR, ESTERY, MEDICINAL 7<sub>12</sub>

Other \_\_\_\_\_

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

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

Head       \_\_\_\_\_

Retention      \_\_\_\_\_

Other \_\_\_\_\_ Texture \_\_\_\_\_

3<sub>3</sub>

### Flavor

None L M H Inappropriate

Malt      SWEET, Bready, SULFUR

Hops      FRUITY BUT NEEDS MORE

Bitterness      \_\_\_\_\_

Fermentation      SIGNIFICANT FLAWS 13<sub>20</sub>

Balance      \_\_\_\_\_

Finish/Aftertaste      DRY BUT ASTERJCENT

Other \_\_\_\_\_

### Mouthfeel

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation     \_\_\_\_\_

Warmth     \_\_\_\_\_

None L M H Inappropriate

Creaminess      \_\_\_\_\_

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

3<sub>5</sub>

### Overall

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

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

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 6<sub>10</sub>

THE BEER IS DOMINATED BY THE SULFUR, MEDICINAL CHARACTERS THE HOP ARE THERE BUT ARE DROWNED OUT. MAKE SURE YOU LEAVE THE BEER ON THE YEAST LONG ENOUGH TO CLEAN UP OFF FLAVORS. LAGERS TAKE TIME. POSSIBLE BOTTLE INFECTION WITH THE RING EVIDENT IN BOTTLE.

Judge Total 32<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Category# 32 Entry # 769362  
Sub (a-f) A  
Subcategory SMOKED  
Special Ingredients ALTBIER

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

may not be an average of judge's individual scores

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

Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

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

Hops  None L  M  H  Inappropriate  
OK for style

Bitterness  None L  M  H  Inappropriate  
Way too high for style

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate  
SMOKY, PEAT

Hops  None L  M  H  Inappropriate  
HONEY MOLT

Fermentation  None L  M  H  Inappropriate  
CLEAN FERMENT

Other \_\_\_\_\_

9<sub>12</sub>

### Appearance

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

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

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

Texture \_\_\_\_\_

3<sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate  
SMOKE - BACON

Hops  None L  M  H  Inappropriate  
SWEET - MAPLE

Bitterness  None L  M  H  Inappropriate  
SWEET LINGERS

Fermentation  None L  M  H  Inappropriate  
STRONG FLAVOURS

Balance  Hoppy  Malty  Inappropriate  
BUT CLEAN

Finish/Aftertaste  Dry  Sweet  Inappropriate  
SWEET CLOYING / NOT FULLY PLEASANT FOR ME

Other \_\_\_\_\_

15<sub>20</sub>

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
Creaminess  None L  M  H  Inappropriate

Carbonation  None L  M  H  Inappropriate  
Astringency  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate  
Other \_\_\_\_\_

4<sub>5</sub>

### Overall

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

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

6<sub>10</sub>

NOT BALANCED ON MY PALATE  
SWEET + MEDICINAL TASTE  
OVERWHELM AN  
OTHERWISE CLEAN  
PROFILE WITH APPROPRIATE  
SMOKE

37<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEWIE NOBLE  
BJCP ID & Rank E3553 PENDING  
Email NOBLE.STEWIE@HOTMAIL.COM

Category# 32 Entry# 769362  
Sub (a-f) A  
Subcategory ALTBIER  
Special Ingredients SMOKED

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 \_\_\_\_\_

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

### Aroma

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

MALT LIGHT CHOC  
HERBACEOUS  
SMOKY & SWEET NOTES

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 \_\_\_\_\_

2  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor  None L  M  H  Inappropriate \_\_\_\_\_  
Malt  None L  M  H  Inappropriate \_\_\_\_\_  
Hops  None L  M  H  Inappropriate \_\_\_\_\_  
Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate \_\_\_\_\_

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

13  
20

### Flavor

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

NICE LIGHT CHOC PROFILE  
HERBACEOUS & SPECY  
(LIGHTLY UPTIGHT & DRY)  
SMOKY & SWEET BALANCE  
OK  
NOTE SEMI AFFORDABLE & SPECY

15  
20

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

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

### Mouthfeel

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

3  
5

### Overall

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

7  
10

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

THE BITTERNESS & NONE OF  
DIACETYL DEFECTS. SPECY PHENOL  
THAT IS MORE PROMINENT AS THE  
BEER WARM'S.

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  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVE NOBLE  
 BJCP ID & Rank E3553 PENDING  
 Email NOBLE.STEVE@HOTMAIL.COM

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

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

**Flavor** 13/20

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate OK for style

Bitterness  None L  M  H  Inappropriate Way too high for style

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

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

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

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

Category# 34 Entry # 772497  
 Sub (a-f) C  
 Subcategory EXPERIMENTAL  
 Special Ingredients LEAVENED  
Comp.  
 Bottle Inspection  OK

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 29.5  
 CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Aroma**

Malt  None L  M  H  Inappropriate SMOKEY MALT

Hops  None L  M  H  Inappropriate CITRUS & FLORAL

Fermentation  None L  M  H  Inappropriate SMOKEY SWEET

Other \_\_\_\_\_

10/12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

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

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

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

Other \_\_\_\_\_

2/3

**Flavor**

Malt  None L  M  H  Inappropriate CITRUS CITRUS

Hops  None L  M  H  Inappropriate FLORAL

Bitterness  None L  M  H  Inappropriate LOW TIBU

Fermentation  None L  M  H  Inappropriate SWEET TO SWEET DRY

Balance  Hoppy  Malty  Sweet  Inappropriate NOT BALANCED MORE MALT

Finish/Aftertaste  Dry  Sweet  Inappropriate SWEET AFTER TASTE & DMS

Other \_\_\_\_\_

11/20

**Mouthfeel**

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

3/5

**Overall**

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

6/10

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

THE VEGETAL TASTE DOMINATED & THE SMOKEY MALT IS A SECONDARY. A GOOD TASTE IS APPARENT & NOT APPEALING

30/50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

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

13 / 20

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

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

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

Category# 34 Entry# 772497  
Sub (a-f) C  
Subcategory (Spell out) EXPERIMENTAL  
Special Ingredients LITHUANIAN III

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

Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
CONSENSUS SCORE 29.5  
may not be an average of judge's individual scores

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

### Aroma

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

SMOKY, PEATY

7 / 12

### Appearance

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

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

Texture \_\_\_\_\_

3 / 3

### Flavor

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

CRISP + REFRESHING,  
COMPLEX  
TART  
SMOKY, PEATY, EASY  
SLIGHT SWEET CLOTTING  
SOME GRAPE / BERRY

10 / 20

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
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.

UNUSUAL + NOT MOREISH  
POSSIBLY AN ACQUIRED TASTE?  
SMOKE/PRESENT  
HOT BALANCED

5 / 10

Judge Total 29 / 50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Category# 32 Entry # 775219  
 Sub (a-f) B  
 Subcategory SPECIALTY SMOKE  
 Special Ingredients AM. PORTER  
CHERRY WOOD SMOKE

Position In flight Entry of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**40.5**  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

Bottle Inspection  OK

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 <sub>20</sub>

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

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

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

### Aroma

None L M H Inappropriate

Malt     SMOKE

Hops     COFFEE

Fermentation     \_\_\_\_\_

Other     NOT COMPLEX

9 <sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color      \_\_\_\_\_

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

Head White Ivory Beige Tan Brown Inappropriate

Retention     \_\_\_\_\_

Other \_\_\_\_\_ Texture \_\_\_\_\_

3 <sub>3</sub>

### Flavor

None L M H Inappropriate

Malt     SMOKE

Hops     MALT

Bitterness     COFFEE

Fermentation     BITTER

Balance Hoppy Malty   ASTRINGENT

Finish/Aftertaste Dry Sweet   NICE PROGRESSION!

Other SLIGHT SWEET CLOYING ON FINISH  
COMPLEMENTED BY BITTER/MOOR

17 <sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

Body     \_\_\_\_\_

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

Warmth     \_\_\_\_\_

None L M H Inappropriate

Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

5 <sub>5</sub>

### Overall

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

8 <sub>10</sub>

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

... ALMOST PERFECT / THERE  
SMOKE UP FRONT, BUT IN BALANCE  
MALT PRESENT COULD BE MORE  
NICE COFFEE + BITTER  
DOESNT QUITE FILLY  
BLEND / MOOR

42 <sub>50</sub>

Judge Total

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

6



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name STEVE NOBLE  
 BJCP ID & Rank E 3553 PENDING  
 Email NOBLE.STEVE@HTMAIL.COM

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

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

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

Flavor  
 Malt  L  M  H  Inappropriate 13  
 Wheat, subtle grainy notes  
 Hops  L  M  H  Inappropriate OK for style  
 Bitterness  L  M  H  Inappropriate Way too high for style  
 Fermentation  L  M  H  Inappropriate Banana, Low Clove, Hint of bubblegum

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

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

**Scoring Guide**

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

Category# 32 Entry# 775719  
 Sub (a-f) B  
 Subcategory SPECIALTY SWEET  
 Special Ingredients AMERICAN PALER  
CHERRY WOODS SMILED  
 Position In flight Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 40.5  
 CONSENSUS SCORE may not be an average of judge's individual scores

**Aroma**

Malt  None L  M  H  Inappropriate MACT LIGHT CTOX SMOKEY  
 Hops  None L  M  H  Inappropriate FLORAL HERBAL  
 Fermentation  None L  M  H  Inappropriate FLAT  
 Other \_\_\_\_\_  
9<sub>12</sub>

**Appearance**

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

**Flavor**

Malt  None L  M  H  Inappropriate Small SWEET MACT  
 Hops  None L  M  H  Inappropriate PESINAW FLAT  
 Bitterness  None L  M  H  Inappropriate MDS TBU  
 Fermentation  None L  M  H  Inappropriate CHOC SMOKEY & OFF NOTE  
 Balance  Hoppy  Maltly  Other BALANCED  
 Finish/Aftertaste  Dry  Sweet  Inappropriate DENT SWEET, SPIES & METAL  
 Other \_\_\_\_\_  
16<sub>20</sub>

**Mouthfeel**

Body  Thin  M  Full  Inappropriate  
 Carbonation  None L  M  H  Inappropriate  
 Warmth  None L  M  H  Inappropriate  
 Creaminess  None L  M  H  Inappropriate  
 Astringency  None L  M  H  Inappropriate  
 Other \_\_\_\_\_  
4.5<sub>5</sub>

**Overall**

Classic Example  Not to Style \_\_\_\_\_  
 Flawless  Significant Flaws \_\_\_\_\_  
 Wonderful  Lifeless \_\_\_\_\_  
 Feedback 7<sub>10</sub>

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

WELL EXECUTED WITH BALANCE  
OF HOP & MACT NEARLY  
SMOKEY CHOC SLIGHT SPIES  
AFTER TASTE WITH METALIC  
 Judge Total 39.5<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Judge Name  
BJCP ID & Rank  
Email

Karl Robinson  
BJCP#E1956  
qdabassk@gmail.com

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

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

Hops  None L  M  H  Inappropriate <sub>20</sub> OK for style

Bitterness  None L  M  H  Inappropriate <sub>20</sub> Way too high for style

Fermentation  None L  M  H  Inappropriate <sub>20</sub> Banana. Low Clove. Hint of bubblegum

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

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

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

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

Category# 29 Entry # 783546

Sub (a-f) C

Subcategory Mass Sour

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

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

Advanced to MINI-BOS

PLACE 44

CONSENSUS SCORE

may not be an average of judge's individual scores

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

### Aroma

Malt  None L  M  H  Inappropriate <sub>20</sub> Presil malts

Hops  None L  M  H  Inappropriate <sub>20</sub> \_\_\_\_\_

Fermentation  None L  M  H  Inappropriate <sub>20</sub> clean

Other  None L  M  H  Inappropriate <sub>20</sub> Solid raspberry / Acidity / Slight but does not detract

10<sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate <sub>20</sub> Rd.

Clarity  Brilliant  Hazy  Opaque  Inappropriate <sub>20</sub> \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate <sub>20</sub> Pinkish

Retention  Quick  Lasting  Inappropriate <sub>20</sub> \_\_\_\_\_

Other  None L  M  H  Inappropriate <sub>20</sub> Some floccies

2<sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate <sub>20</sub> Presil good base

Hops  None L  M  H  Inappropriate <sub>20</sub> \_\_\_\_\_

Bitterness  None L  M  H  Inappropriate <sub>20</sub> low / supportive

Fermentation  None L  M  H  Inappropriate <sub>20</sub> good clean

Balance  Hoppy  Maltly  Sweet  Inappropriate <sub>20</sub> Excellent

Finish/Aftertaste  Dry  Sweet  Inappropriate <sub>20</sub> Good finish / Dry

Other  None L  M  H  Inappropriate <sub>20</sub> Good supportive savoring with fruit. HA balance. Some vanilla with shankery & cream.

18<sub>20</sub>

### Mouthfeel

Body  Thin  M  Full  Inappropriate <sub>20</sub> \_\_\_\_\_

Carbonation  None L  M  H  Inappropriate <sub>20</sub> \_\_\_\_\_

Warmth  None L  M  H  Inappropriate <sub>20</sub> \_\_\_\_\_

Creaminess  None L  M  H  Inappropriate <sub>20</sub> \_\_\_\_\_

Astringency  None L  M  H  Inappropriate <sub>20</sub> \_\_\_\_\_

5<sub>5</sub>

### Overall

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

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

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

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

Lifeless  \_\_\_\_\_

9<sub>10</sub>

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

An excellent abstr. of the style, well balanced mouth is supportive

No faults -> head retention a little lackie but overall a v. good beer

well done :)

Judge Total 44<sub>150</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name SHANNON DRENNAN  
 BJCP ID & Rank E1960 CELT  
 Email shannondrennan@gmail.com

Category# 29 Entry# 783546  
 Sub (a-f) C  
 Subcategory RASPBERRY KETTLE SOLE  
 Special Ingredients \_\_\_\_\_

Position In flight Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 44  
 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 CRUSHED ON OPENING

### Aroma

Malt  None L  M  H  Inappropriate SWEET  
 Hops  None L  M  H  Inappropriate FLORAL FRUITY  
 Fermentation  None L  M  H  Inappropriate CLEAN  
 Other SLIGHT VANILLA

11  
12

### Scoresheet Instructions

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

### Appearance

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

2  
3

### Example: How to fill in a Scoresheet

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

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

### Flavor

Malt  None L  M  H  Inappropriate SWEET, Bready  
 Hops  None L  M  H  Inappropriate FLORAL FLORAL  
 Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate GOOD CLEAN FLAVOUR  
 Balance  Hoppy  Maltly  Inappropriate NICE BALANCE  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 Other SLIGHT VANILLA FLAVOUR

17  
20

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

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

### Mouthfeel

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

5  
5

### Overall

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

9  
10

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

Great beer, no major flaws, the balance between the level of acidity & the raspberry is spot on, try to eliminate the raspberry debris from the beer next time. Reminds me of berry & cream lollies well done.

44  
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

40.5

Judge Name Karl Robinson  
 BJCP ID & Rank E1956  
 Email gdabussk@gmail.com

Category# 34 Entry# 794834  
 Sub (a-f) C  
 Subcategory Double RIS. 16%  
 Special Ingredients liquor cher / black malt / lignone / not

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

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

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     Sweet / choc / Alcohol  
 Hops     lignone / foetofad  
 Fermentation     clean / coffee / Roast  
 Other \_\_\_\_\_ molassis

**10**  
12

**Appearance**

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

**3**  
3

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

**Flavor**  
 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     Slid malt / Roast /  
 Hops     Appropriate  
 Bitterness     Appropriate  
 Fermentation     Clean  
 Balance Hoppy Malty     Decidedly malty  
 Finish/Aftertaste Dry Sweet    V. sweet - loss underattacked

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

**4**  
5

**Overall**

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

**8**  
10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
A.V. big beer, Some Underattacked  
V. complete V. sweet, Some Alc.

**Scoring Guide**

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

**42**  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SHANNON DREMAN  
 BJCP ID & Rank E196 CERT  
 Email shannadrema@gmail.com

Category# 34 Entry # 794834  
 Sub (a-f) C  
 Subcategory DOUBLE RIS 16%  
 Special Ingredients LICORIS ROOT, CHOC LIQUOR, BLACKWELLS

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

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate MOLASSES, LIQUORICE, DARK FRUIT, SWEET  
 Hops  None L  M  H  Inappropriate NONE  
 Fermentation  None L  M  H  Inappropriate SWEET, UNDER ATTENUATED  
 Other \_\_\_\_\_

**9** / 12

**Appearance**

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

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

**13** / 20

**Flavor**

Malt  None L  M  H  Inappropriate LIQUORICE, MOLASSES, SWEET, DARK FRUIT  
 Hops  None L  M  H  Inappropriate NONE  
 Bitterness  None L  M  H  Inappropriate SOME BITTERNESS BUT ALSO SWEET  
 Fermentation  None L  M  H  Inappropriate SEEMS UNDER ATTENUATED  
 Balance  Hoppy  Maltly  Sweet  Inappropriate MALT FORMAL  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

**16** / 20

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

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

**Mouthfeel**

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

**4** / 5

**Overall**

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

**8** / 10

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

CREAT BIG BEER! SEEMS A LITTLE UNDER ATTENUATED. GREAT FLAVORS + BODY. MAKE SURE YOU LET IT FULLY ATTENUATE - HARD WITH A 16% REEF.

**Scoring Guide**

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

**Judge Total** **40** / 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name: STEVE NOBLE  
 BJCP ID & Rank: E3553 PENDING  
 Email: NOBLE.STEVE@HOTMAIL.COM

Category# 34 Entry# 794834  
 Sub (a-f) C  
 Subcategory DOUBLE RED  
 Special Ingredients CIQUOR CHOC  
CONG SUBTLE BITTER WATERMELON

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

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

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

### Aroma

Malt: None L  M  H  Inappropriate  Strong PINEAPPLE  
 Hops: None L  M  H  Inappropriate  SUBTLE PINEAPPLE  
 Fermentation: None L  M  H  Inappropriate  SUBTLE CHOC & WATERMELON  
 Other \_\_\_\_\_

**10** / 12

### Appearance

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

**13** / 20

### Flavor

Malt: None L  M  H  Inappropriate  NEUR  
 Hops: None L  M  H  Inappropriate  NEUR  
 Bitterness: None L  M  H  Inappropriate  TOO LOW  
 Fermentation: None L  M  H  Inappropriate  NOT FULLY ATTENDED  
 Balance: Hoppy  Malty  Inappropriate  MULTI MALT THAN ADP  
 Finish/Aftertaste: Dry  Sweet  Inappropriate  LIQUORICE, MOLASSES, OVER POWER SWEET  
 Other \_\_\_\_\_

**17** / 20

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

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

### Mouthfeel

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

**4** / 5

### Overall

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

**7** / 10

Feedback: Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
A STR COMPLEX BEER THAT HAD SUFFERED AUTOXYDISED DURING THE FERMENTATION. DOWNWARDS & UNBALANCED IN MALT/HOP PROFILE.

**41** / 50

**Judge Total**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

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

Hops: None L  M  H  Inappropriate  OK for style

Bitterness: None L  M  H  Inappropriate  Way too high for style

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

13/20

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

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

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

Category# 34 Entry# 794834

Sub (a-f) 2X RIS

Subcategory (Spell out) 16 90

Special Ingredients CHOC, LIQ. ROOT, BLACK CURRANT

Bottle Inspection  OK

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

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

PLACE 39.5

CONSENSUS SCORE 39.5  
may not be an average of judge's individual scores

### Aroma

Malt: None L  M  H  Inappropriate  PRUNES

Hops: None L  M  H  Inappropriate  ALCOHOL

Fermentation: None L  M  H  Inappropriate  CHOC

Other \_\_\_\_\_

9/12

### Appearance

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

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

Head Retention: White  Ivory  Beige  Tan  Brown  Inappropriate  Other \_\_\_\_\_

Texture: Quick  Losing  Other \_\_\_\_\_

Other \_\_\_\_\_

3/3

### Flavor

Malt: None L  M  H  Inappropriate  BIG - COMPLEX

Hops: None L  M  H  Inappropriate  SWEET - BITTER BALANCED

Bitterness: None L  M  H  Inappropriate  CHOC SYRUP

Fermentation: None L  M  H  Inappropriate  YOUNG?

Balance: Hoppy  Malty  Other \_\_\_\_\_

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

COUGH-SYRUP POTENTIAL

LICORICE PRESENT, NOT OVERLOHER

16/20

### 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 LOWING

4/5

### Overall

Classic Example  Not to Style

Flawless  Significant Flaws

Wonderful  Lifeless

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

7/10

TOO MUCH SWEET

UNDER-ATTENUATED

AND/OR IMMATURE

VERY WARMING

NOT UNCLE SAM

BUT HOT THERE, YET?

39/50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name SHANNON DRENAN  
 BJCP ID & Rank E.1960 CELT.  
 Email shannondrenan@gmail.com

Category# 29 Entry# 797346  
 Sub (a-f) A  
 Subcategory TABLE SAISON  
 Special Ingredients WATERMELON + MINT

Position in flight Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 22  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

**Aroma**

Malt  None L  M  H  Inappropriate SWEET  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Other VEGETAL, BAND-AID, OLD CARDBOARD

5 / 12

**Appearance**

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

2 / 3

**Flavor**

Malt  None L  M  H  Inappropriate SWEET  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate CLEAN FERMENT  
 Balance  Hoppy  Maltly  Inappropriate \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 Other SOME MINT UP FRONT, VEGETAL

7 / 20

**Mouthfeel**

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

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.

UNFORTUNATELY THE VEGETAL + WET CARDBOARD DOMINATES THIS BEER. NOT SURE WHAT HAS COME WRONG. BE CAREFUL OF OXIDATION DURING PROCESS. MAKE SURE YOU USE FRESH INGREDIENTS & ONLY THE FRESH PARTS & NOT SEEDS.

20 / 50

**Judge Total**

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Judge Name: **Karl Robinson**  
 BJCP ID & Rank: **BJCP#E1956**  
 Email: **qdabassk@gmail.com**

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor** 13/20

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

Hops:  None L  M  H  Inappropriate OK for style

Bitterness:  None L  M  H  Inappropriate Way too high for style

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

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

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

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

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

Category# 29 Entry # 797346  
 Sub (a-f) A  
 Subcategory Saison  
 Special Ingredients Wahunkon / mint

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 22.  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

Bottle Inspection  OK little full.

### Aroma

Malt:  None L  M  H  Inappropriate Presid.

Hops:  None L  M  H  Inappropriate Nose.

Fermentation:  None L  M  H  Inappropriate Clean

Other: Vegetal. Wet / bread crudy / bit cardboard.

5/12

### Appearance

Color:  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity:  Brilliant  Hazy  Opaque  Other

Head Retention:  White  Ivory  Beige  Tan  Brown  Inappropriate

Texture:  Quick  Lasting  Other

Other: Whispy.

3/3

### Flavor

Malt:  None L  M  H  Inappropriate body / appropriate

Hops:  None L  M  H  Inappropriate

Bitterness:  None L  M  H  Inappropriate

Fermentation:  None L  M  H  Inappropriate clean.

Balance:  Hoppy  Malty

Finish/Aftertaste:  Dry  Sweet Slight Cling /

Other: Mint adds Vegetal / slight fishy / cardboard  
↳ suspecting "oxidation" / no wahunkon

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: Slight Cling.

3/5

### Overall

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

4/10

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

Misses the mark on additions.  
Mint adds on a vegetal / cardboard flavor  
the synergy of flavors wahunkon / mint  
maybe might style not really working.  
Some oxidized

24/50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Brian McRae**  
Certified  
BJCP ID # E1426  
brian.p.mcrae@gmail.com

Category# 29 Entry # 812411  
Sub (a-f) B  
Subcategory (Spell out) PRUIT + SPICE  
Special Ingredients CHOC PB STOUT

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

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

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     CHOC + PB PRESENT ✓  
Hops     SMOKE ROAST  
Fermentation     (PITENOMENTAL)  
Other \_\_\_\_\_

11 <sub>12</sub>

### Appearance

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

25 <sub>3</sub>

### Example: How to fill in a Scoresheet

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

Flavor

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

13 <sub>20</sub>

### 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     COFFEE OVERALL  
Hops     MIX OF UNBALANCED FLAVORS  
Bitterness     SWEET - LACTOSE  
Fermentation     ASTRINGENT - PULKED  
Balance  Hoppy  Malty  RAISINS, SHERRY, PRUNES  
Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
Other \_\_\_\_\_

12 <sub>20</sub>

### Mouthfeel

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

4 <sub>5</sub>

### Overall

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

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

NOT AN OVERALL PLEASANT TASTE  
AROMA PERFECT  
TASTE AT ODDS  
STRONG COFFEE TASTE & MAYBE  
ACIDS?  
!!! MISSEY

Judge Total 33.5 <sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name STEVE NOBLE  
 BJCP ID & Rank E 3553 PENDING  
 Email NOBLE.STEVE@ATTMAIL.COM

Category# 29 Entry # 812411  
 Sub (a-f) B  
 Subcategory FRUIT & SPICE  
 Special Ingredients CHOCOLATE PEANUT BUTTER STOUT

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate LIGHT CHOC  
 Hops  None L  M  H  Inappropriate LIGHT FLORAL  
 Fermentation  None L  M  H  Inappropriate SWEET PEANUT/CHOC  
 Other \_\_\_\_\_

10  
12

### Appearance

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

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

Malt  None L  M  H  Inappropriate NICE SMOULDY MALT  
 Hops  None L  M  H  Inappropriate LIGHT EARTH FLORAL  
 Bitterness  None L  M  H  Inappropriate LOW IBU  
 Fermentation  None L  M  H  Inappropriate VERY SWEET NOT FULLY ATTENDING  
 Balance  Hoppy  Maltly  Sweet  Inappropriate  
 Finish/Aftertaste  Dry  Sweet  Inappropriate VERY SWEET OTHER AFTER TASTE WITH LIGHT COFFEE NOTES  
 Other \_\_\_\_\_

11  
20

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

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

### Mouthfeel

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

4  
5

### Overall

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

6  
10

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

VERY SWEET & CARBONATED PEANUT BUTTER FLAVOR. EARTH HOPS WITH SLIGHT SMOULDY AFTER TASTE.

34  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



**Karl Robinson**  
BJCP#E1956  
qdabassk@gmail.com

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

Category# 31 Entry # 856371  
Sub (a-f) A.  
Subcategory American Lager  
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 \_\_\_\_\_

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  
Slight grainy } Support  
Hops  None L  M  H  Inappropriate Fruity  
Fermentation  None L  M  H  Inappropriate clean  
Other Balance good

**11** <sub>12</sub>

**Appearance**

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

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

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

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

**Flavor**

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

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

**Flavor**

Malt  None L  M  H  Inappropriate moderate grainy/grassy/Tannins  
Hops  None L  M  H  Inappropriate Piney/Slight spice  
Bitterness  None L  M  H  Inappropriate Appropriate Mod high  
Fermentation  None L  M  H  Inappropriate clean  
Balance  Hoppy  Maltly  Inappropriate Leads to  
Finish/Aftertaste  Dry  Sweet  Inappropriate Some astringency/Tannins

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

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

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

**Mouthfeel**

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

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

**Overall**

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

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

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

**Scoring Guide**

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

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

A good attempt at the style  
Bitterness appropriate but with  
backbone a little lacking/Tannins  
debatable (to hot sparge?)

**37** <sub>50</sub>

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SHANNAN DAGAN  
 BJCP ID & Rank E1960 CERT.  
 Email shannadre.nano@gmail.com

Category# 31 Entry# 856371  
 Sub (a-f) A.  
 Subcategory \_\_\_\_\_  
 Special Ingredients AMERICAN RYE PALE

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 \_\_\_\_\_

**Scoresheet Instructions**  
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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-M	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	L	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  
 SWEET, CREAMY.  
 Hops  None L  M  H  Inappropriate  
 TROPICAL FRUIT.  
 Fermentation  None L  M  H  Inappropriate  
 CLEAN.  
 Other SLIGHT PEPPER / SPICE.

11/12

**Appearance**

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

2/3

**Flavor**

Malt  None L  M  H  Inappropriate  
 SWEET, CREAMY, TANNING  
 Hops  None L  M  H  Inappropriate  
 TROPICAL FRUIT, PINEY, SPICY, CRAZY  
 Bitterness  None L  M  H  Inappropriate  
 APPROPRIATE.  
 Fermentation  None L  M  H  Inappropriate  
 CLEAN.  
 Balance  Hoppy  Malty  Other  
 Finish/Aftertaste  Dry  Sweet  Other  
 SLIGHTLY HARSH.

15/20

**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 \_\_\_\_\_ 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.

GOOD EFFORT. AROMA WAS AMAZING BUT FLAVOUR LET IT DRINK A BIT. HARDNESS & SLIGHT ASTRINGENCY - DON'T SPICE TOO HOT. CRAZY FLAVOUR COULD BE FROM DRY HOP - DON'T LEAVE ON DRY HOP TOO LONG. LACKS THE BALANCE FOR A PALE ALE. **Judge Total 37/50**