



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

4B



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

Category# 18 Entry # 156737
Sub (a-f) B
Subcategory APA
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE 20.5
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 15

Bottle Inspection ok

ScoreSheet Instructions
Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 smelling - overly malty
Hops no significant hops aroma
Fermentation _____
Other _____

5 12

Appearance

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

2 3

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

Flavor

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

13 20

Flavor

Malt None L M H Inappropriate overly malty, bit too sweet
Hops abit tropical but not obvious
Bitterness _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet too sweet for style
Other _____

9 20

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

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

Mouthfeel

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

2 5

Overall

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

3 10

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

Bit too malty & the carbonation was too low.
Nice colour on it though !!

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

Category# 18 Entry# 156737
 Sub (a-f) B
 Subcategory APA
 Special Ingredients —

Position In flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 20.5
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
 Hops
 Fermentation
 Other _____
Caramelly. Sadly lacking no esters

5
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
20

Flavor

None L M H Inappropriate
 Malt
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____
Mild caramel, somewhat sweet. Lacking. Hints of light citrus, earth quite low. Muddled, soapy. Nothing dominates. Very slight bitterness.

8
20

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

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

Mouthfeel

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

1
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.
Somewhat of a 'nothing' beer, neither hops or malt dominate, both quite restrained, misses the mark. Look at your hops + general recipe

20
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC Date 8/6/19

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

Category# 18 Entry# 176763
Sub (a-f) B
Subcategory (spell out) American Pale Ale
Special Ingredients _____

Position in flight _____
Entry _____
of _____

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

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

Bottle Inspection ok slight gull

Aroma

None L M H Inappropriate

Malt bready toasty

Hops moderate citrus

Fermentation low phenolics

Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Other

Clarity Other

Head Other

Retention Other

Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13
20

Flavor

None L M H Inappropriate

Malt bready biscuit

Hops low a. try note

Bitterness moderate harsh

Fermentation phenolics (plastic spicy)

Balance Hoppy Malty

Finish/Aftertaste dry

Other _____

11
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body

None L M H Inappropriate

Carbonation

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other _____

3
5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

4
10

Good attempt at style
unfortunately some
sanitation ferment flaws
check on these

28
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLEIGH

Date 08/06/19

Judge Name Rob McDonald
 BJCP ID & Rank _____
 Email mcdrob@gmail.com

Category# 18 Entry# 176763
 Sub (a-f) B
 Subcategory Am PALE ALE
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 4

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate low malt
 Hops None L M H Inappropriate abundant tropical hops
 Fermentation None L M H Inappropriate no ferment character
 Other _____

8
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate medium malt slight bread
 Hops None L M H Inappropriate medium hop flavor citrus
 Bitterness None L M H Inappropriate low bitterness
 Fermentation None L M H Inappropriate pleasant spicy
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other _____

10
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 13
 Malt None L M H Inappropriate Wheat. Subtle grainy notes
 Hops None L M H Inappropriate OK for style
 Bitterness None L M H Inappropriate Way too high for style
 Fermentation None L M H Inappropriate Banana, Low Clove. Hint of bubblegum

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

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

Mouthfeel

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

4
5

Overall

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

6
10

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

31
50

Judge Total

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

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

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

Category# 18 Entry # 211253
 Sub (a-f) D
 Subcategory APA
 Special Ingredients —

Position in flight Entry _____
 Advanced to MINI-BOS _____
 PLACE _____
13.5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK

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

Aroma

Malt None L M H Inappropriate Big, Sweet, honey,
 Hops None noticable over malt
 Fermentation Some medicinal character
 Other _____

3₁₂

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 _____

1.5₃

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

Flavor

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

Flavor

Malt None L M H Inappropriate Sweet, caramel, cloying
 Hops Almost non-existent.
 Bitterness med-high.
 Fermentation Far too malty
 Balance Hoppy Malty Sweet Inappropriate Needs more hops.
 Finish/Aftertaste Dry Sweet Inappropriate Cloying
 Other _____

5₂₀

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

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

Mouthfeel

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

1₅

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.

3₁₀

Sadly far too sweet in the aroma + flavour, hop character completely overtaken, not to style at all. Look at your recipe, ensure fermentation is done

13₅₀

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 Kate Lourey
 BJCP ID & Rank _____
 Email Katelourey@gmail.com

Category# 18 Entry# 211253
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 15

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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**₁₂₀

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

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 Sweet like overripe fruit.

Hops not there.

Fermentation Smells like overripe fruit.

Other Overall didn't smell inviting.

3₁₂

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 _____

1₃

Flavor

Malt None L M H Inappropriate

Hops couldn't get any of this.

Bitterness plasticity + overripe fruit.

Fermentation plasticity + overripe fruit.

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

6₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth Inappropriate

Creaminess Inappropriate

Astringency Inappropriate

Other _____

2₅

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.

2₁₀

Judge Total **14**₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Burlington Date 8/6/19

Judge Name Lachlan Johnston
BJCP ID & Rank _____
Email _____

Category# 18 Entry# 231278
Sub (a-f) B
Subcategory A PA
(Spell out)
Special Ingredients _____

Position in flight 3
Entry of _____
Advanced to MINI-BOS _____
PLACE 30
CONSENSUS SCORE 30
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt sweet
Hops citrus, low
Fermentation _____
Other _____

5
12

Appearance

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

2
3

Flavor

None L M H Inappropriate
Malt caramel, biscuit
Hops _____
Bitterness up front
Fermentation _____
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

16
20

Mouthfeel

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

3
5

Overall

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

6
10

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

Missing to style hop character
Try to match malt intensity

32
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
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		Sulfur	
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.	

4 B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC Date 2/19

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

Cary MacDonald

Category# 18 Entry # 255789
 Sub (a-f) B
 Subcategory America Pale Ale
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt low bready

Hops none

Fermentation butter/soak

Other Rutherfordal laminates

6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes 13₂₀

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clev. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt bready biscuit

Hops oatmeal

Bitterness very high

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

11₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3₅

Overall

Classic Example _____ _____ _____ _____ _____ _____

Flawless _____ _____ _____ _____ _____ _____

Wonderful _____ _____ _____ _____ _____ _____

Not to Style _____ _____ _____ _____ _____ _____

Significant Flaws _____ _____ _____ _____ _____ _____

Lifeless _____ _____ _____ _____ _____ _____

5₁₀

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

Good attempt at style though high diacetyl check sanitation and consider diacetyl rest raise temp 2°C and allow few days before packaging

28₅₀

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLEIGH Date 08/06/19

Judge Name Rob Medonkus
 BJCP ID & Rank _____
 Email medrob@gmail.com

Category# 18 Entry # 255789
 Sub (a-f) B
 Subcategory (Spell out) AM PALE ALE
 Special Ingredients _____

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

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

Bottle Inspection ok _____

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

Aroma

None L M H Inappropriate
 Malt _____ low malt
 Hops _____ big fruit / tropical aroma
 Fermentation _____ low diacetyl
 Other _____
10 / 12

Appearance

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

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

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

Flavor

None L M H Inappropriate
 Malt _____ _____ low malt biscuit character
 Hops _____ _____ hop flavor overwheled by bitterness
 Bitterness _____ _____
 Fermentation _____ _____ possible low diacetyl
 Balance Hopy _____ Malty _____
 Dry _____ Sweet _____
 Finish/Aftertaste _____
 Other _____
8 / 20

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

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

Mouthfeel

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

Overall

Classic Example _____ _____ Not to Style _____
 Flawless _____ _____ Significant Flaws _____
 Wonderful _____ _____ Lifeless _____
6 / 10
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
bitterness overwheled other
characteristics of this ale
harsh
possible diacetyl
29 / 50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Burleigh Date 8/6/19

Judge Name Lachlan Johnston
 BJCP ID & Rank _____
 Email _____

Category# 18 Entry# 288836
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate
 Malt sweet
 Hops orange, citrus
 Fermentation _____
 Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity Other _____
 Other _____
 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
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Cleave. Hint of bubblegum

13
20

Flavor

None L M H Inappropriate
 Malt Bready
 Hops grassy
 Bitterness Tasting
 Fermentation _____
 Balance well balanced
 Finish/Aftertaste _____
 Other some oxidation

12
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>2</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

4
5

Overall

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

5
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
well balanced malt-hops
slight oxidization
some astringency

31
50

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCo Date 8/6/19

Judge Name MICHAEL MCGOVERN
 BJCP ID & Rank _____
 Email BLACKHOPS

Category# 1B Entry # 288836
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
low hop aroma
some sweet malt

6
12

Appearance

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

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

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

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____
moderate hop
aroma, bitterness
a little astringent
some fermentation
phenolics

12
20

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

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

Mouthfeel

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

generally well made
some mild oxidation
detracts from hop
aroma

29
50

Judge Total

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

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Kate Lourey
 BJCP ID & Rank _____
 Email katelourey@gmail.com

Category# 10B Entry# 358744
 Sub (a-f) _____
 Subcategory (Spell out) APA
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 15

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

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

Flavor 13/20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	<input checked="" type="checkbox"/>
Diacetyl	<input checked="" type="checkbox"/>	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

Bottle Inspection OK not quite full.

Malt None L M H Inappropriate nice sweetness not overpowering
 Hops None L M H Inappropriate Spicy could smell it as soon as it opened.
 Fermentation None L M H Inappropriate _____
 Other background coffee or caramel

5/12

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 almost like a coffee/stout flavor w low but there
 Hops None L M H Inappropriate a bit astringent
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Sweet Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other _____

5/20

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 _____

2/10

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

I enjoyed this beer. Nice coffee/caramel, nice mouthfeel, but just not to style. Rebrand?

16/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

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

Category# 18 Entry# 358744
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Scoresheet Instructions

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

Aroma

Malt None L M H Inappropriate Quite low, slight sweetness.

Hops None L M H Inappropriate Spicy, earthy

Fermentation None L M H Inappropriate Almost coffee/choc hints

Other None L M H Inappropriate Plastic, medicinal

diacetyl

4/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Other _____ Texture _____

3/3

Flavor

Malt None L M H Inappropriate Sweet, some choc,

Hops None L M H Inappropriate Very little noticeable

Bitterness None L M H Inappropriate med-high

Fermentation None L M H Inappropriate almost coffee like

Balance Hoppy Malty Sweet Inappropriate toward malt, muddled.

Finish/Aftertaste Dry Sweet Inappropriate too sweet, muddled.

Other _____

4/20

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 _____

1/5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

2/10

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

Many problems here unfortunately. Possibly infected - has plastic/medicinal Acetaldehyde in buckets. Look at your fermentation practices + yeast selection.

14/50

Judge Total

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLINGHAM Date 08/07/19

Judge Name Rob McDonald
BJCP ID & Rank _____
Email medrob@gmail.com

Category# 18 Entry# 359927
Sub (a-f) B
Subcategory Am PALE ALE
Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 4

Scoresheet Instructions

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

Bitterness None L M H Inappropriate Way too high for style

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

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate low malt

Hops None L M H Inappropriate little hop aroma

Fermentation None L M H Inappropriate possible spicy phenols

Other _____

7/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Lasting Other _____

Texture long lasting light bubbles

Other very clear

3/3

Flavor

Malt None L M H Inappropriate low med malt character

Hops None L M H Inappropriate medium hops lacking a new world character

Bitterness None L M H Inappropriate low bitterness for style

Fermentation None L M H Inappropriate possible spice phenols

Balance Hoppy Malty Inappropriate lacking hop character

Finish/Aftertaste Dry Sweet Inappropriate _____

Other _____

10/20

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 _____

4/5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

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

7/10

overall not bad but lacking vibrant hop flavor

Judge Total 31
50

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC Date 8/6/19



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

Category# 18 Entry # 372714
Sub (a-f) 3
Subcategory America Pale Ale
Special Ingredients _____

Position in flight 1
Entry _____
of _____

Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE 36 1/2
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

Hops None L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
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
biscuit doughy low caramel

Hops None L M H Inappropriate
low citrus grassy

Fermentation None L M H Inappropriate
clean

Other _____

8₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Other _____

Clarity Brilliant Hazy Opaque Inappropriate
Other _____

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

Other _____

Texture _____

3₃

Flavor

Malt None L M H Inappropriate
breadly biscuit low caramel

Hops None L M H Inappropriate
moderate citrus hops

Bitterness None L M H Inappropriate
mod high

Fermentation None L M H Inappropriate
clean

Balance Happy Maltly Inappropriate
nice malt backbone

Finish/Aftertaste Dry Sweet Inappropriate
to support hop bitterness

Other _____

15₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

4₅

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

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

7₁₀

Great attempt at style
not messed up at all
Hop presence
look at hopping rates
age, times etc

Judge Total 37₅₀

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location DURVEIGH Date 08/07/19

Judge Name Rob Misonau
 BJCP ID & Rank _____
 Email medrob@gmail.com

Category# 18 Entry# 372716
 Sub (a-f) B
 Subcategory (Spell out) Am PALE ALE
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 6

Bottle Inspection OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

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

Aroma

Malt None L M H Inappropriate low biscuity malt
 Hops None L M H Inappropriate fruit hop aroma
 Fermentation None L M H Inappropriate clean aroma
 Other _____

9
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate low malt
 Hops None L M H Inappropriate low hop flavor/character
 Bitterness None L M H Inappropriate sharp astringent
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
medium body adding pleasant mouth feel

13
20

Mouthfeel

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

4
5

Overall

Classic Example _____ _____
 Flawless _____ _____
 Wonderful _____ _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
lacking character

7
10

Scoring Guide

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

36
50

4B.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC Date 8/6/19

Judge Name Kath e Lourey
BJCP ID & Rank _____
Email Kathelourey@gmail.com

Category# 18 Entry # 456172
Sub (a-f) B
Subcategory APA
Special Ingredients _____

Position in Flight Entry _____
Advanced to MINI-BOS _____
PLACE 40
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 15

Bottle Inspection Carbonated +

Aroma
None L M H Inappropriate
Malt background notes
Hops Piney + sound !!
Fermentation _____
Other pine apple !!

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 _____
Texture had nice head

2
3

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

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

13
20

Flavor
None L M H Inappropriate
Malt enough to support -
Hops strong pine great bal.
Bitterness moderate + pleasant
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

16
20

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

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

Mouthfeel
Thin M Full Inappropriate
Body _____
Carbonation None L M H _____
Warmth _____
Creaminess None L M H _____
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.
I really enjoyed this beer great work. I think you've done a great job here.

41
50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

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

Category# 18 Entry# 456172
 Sub (a-f) B
 Subcategory (Spell out) APA
 Special Ingredients _____

Position in flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
40
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13₂₀

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

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

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

Bottle Inspection

OK

Aroma

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Not much noticeable
Hops	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	Pineapple, tropical,
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	None noticeable
Other	_____				

10₁₂

Appearance

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

3₃

Flavor

Malt	None L	M	H	Inappropriate	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Very low, slight sweetness
Hops	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	Pineapple, melon, tropical, stone fruit.
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	medium.
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	None noticeable
Balance	Hoppy	Malty			Favors hops/bitterness
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Finish/Aftertaste	Dry	Sweet			Slightly sweet, tropical
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____				

15₂₀

Mouthfeel

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

4₅

Overall

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

7₁₀

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

A very well-made beer. Tropical fruits, balance toward the hops, classic APA aroma.

Great job!

Judge Total

39₅₀

4B.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Burlington Date 8/6/19

Judge Name Lachlan Johnston
BJCP ID & Rank _____
Email _____

Category# 18 Entry # 513522
Sub (a-f) B
Subcategory APA
Special Ingredients _____

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

Non-BJCP Qualifications
Cicerone Rank Bar server
Pro Brewer Brewery Black Hops
Industry Describe _____
Judging Years 1

Bottle Inspection ok _____

Aroma

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

9₁₂

Appearance

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

2₃

Flavor

None L M H Inappropriate
Malt sweet
Hops citrus
Bitterness pleasant
Fermentation clean
Balance Good
Finish/Aftertaste clean
Other _____

18₂₀

Mouthfeel

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

4₅

Overall

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

8₁₀

41₅₀

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13₂₀

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCo Date 8/6/19

Judge Name MICHAEL MCGOVERN
BJCP ID & Rank _____
Email BLACKHOPS

Category# 18 Entry# 513522
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 41
CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

pleasant hop aroma of citrus & pine & stone fruit

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 _____
Other _____ Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate
Malt None L M H Inappropriate
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
Other _____

nice balance of hop and malt and bitterness clean finish

17
20

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

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

Mouthfeel

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

4
5

Overall

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

8
10

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

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	

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC

Date 8/6/19

Judge Name Katie Lourey
 BJCP ID & Rank _____
 Email KatieLourey@gmail.com

Category# 18 Entry# 524286
 Sub (a-f) B Subcategory APA
 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 15

Bottle Inspection ok touch under

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

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other smell oxidized unfortunately

3₁₂

Appearance

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

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

Texture _____

3₃

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

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

13₂₀

Flavor

None L M H Inappropriate
 Malt _____
 Hops good line
 Bitterness _____
 Fermentation I think something has gone wrong here
 Balance dry finish, but lasts
 Finish/Aftertaste _____
 Other Astringent & murky

4₂₀

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

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

Mouthfeel

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

 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

1₅

Overall

Classic Example _____ _____
 Flawless _____ _____
 Wonderful _____ _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

2₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
unfortunately I think something hasn't quite worked here.
Don't be put off though keep going

13₅₀

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13 ²⁰

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

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

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

Category# 18 Entry# 524286
Sub (a-f) B
Subcategory APA
Special Ingredients _____

Position In flight Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 13
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Bottle Inspection OK

Aroma

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	Sweet mat, Caramel.
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	None.
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Estery, cardboard, Sherry.
Other					

2 ¹²

Appearance

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

3 ³

Flavor

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	Very Sweet, Musty, harsh.
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Hardly noticeable
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	med-high
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Estery.
Balance	Hoppy	Malty			
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Finish/Aftertaste	Dry	Sweet			
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Very Sweet.
Other					

3 ²⁰

Mouthfeel

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

2 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.

Sadly badly oxid. sed, which has masked most of the other characteristics.
Look at points of oxygen ingress, sanitation,

Judge Total

17

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Laehlan Johnston
 BJCP ID & Rank _____
 Email _____

Category# 18 Entry# 534277
 Sub (a-f) B
 Subcategory (Spell out) APA
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank Bear Server
 Pro Brewer Brewery Black Hops
 Industry Describe _____
 Judging Years 1

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt Sweet
 Hops Citrus
 Fermentation Fruity
 Other _____

10₁₂

Appearance

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

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt Biscuit,
 Hops _____
 Bitterness enjoyable
 Fermentation Some Fruity
 Balance Happy Maltly _____
 Finish/Aftertaste Dry Sweet slightly underattenuated
 Other _____

15₂₀

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

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

Mouthfeel

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

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

3₅

Overall

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

7₁₀

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

Nice beer.
slight sweetness from under-attenuation
undesirable.

37₅₀

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 BBCO Date 8/6/19

Judge Name MICHAEL MCGOVERN
BJCP ID & Rank _____
Email BLACK HOPS

Category# 18 Entry# 534277
Sub (a-f) B
Subcategory _____
Special Ingredients _____

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

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

Bottle Inspection ok _____

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

7
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____
Clarity Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate _____
Retention Quick Lasting Other _____
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 grainy malt
Hops None L M H Inappropriate clean hop
Bitterness None L M H Inappropriate slight sweetness
Fermentation None L M H Inappropriate possibly anaerobic
Balance Hoppy M Malty Inappropriate ated
Finish/Aftertaste Dry Sweet _____
Other _____

14
20

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

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

Mouthfeel

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

4
5

Overall

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

7
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
well made sweetness
lingers detracting from
hop character

Scoring Guide

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

34
50

Judge Total

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURBANK

Date 08/06/18

Judge Name Rob Misonau
 BJCP ID & Rank _____
 Email medrob@gmail.com

Category# 1B Entry# 613928
 Sub (a-f) B
 Subcategory (Spell out) Am PALE ALE
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 4

Bottle Inspection _____

Aroma

None L M H Inappropriate
 Malt medium malt
 Hops medium aroma Only
 Fermentation _____
 Other _____

10
12

Appearance

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

2
3

Flavor

None L M H Inappropriate
 Malt medium malt aroma
 Hops medium Only hops
 Bitterness _____
 Fermentation slight yeast impact
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

12
20

Mouthfeel

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

4
5

Overall

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

7
10

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

overall a pleasant drinking beer, lacking a hop bitter backbone to be in style

35
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
20

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC Date 8/6/19



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

Category# 18 Entry# 613928
Sub (a-f) B
Subcategory American Pale Ale
Special Ingredients _____

Position
in flight
Entry
of

Advanced to
MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of
judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13/20

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

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

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt bready doughy biscuit
Hops citrus
Fermentation clean
Other _____

7/12

Appearance

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

2/3

Flavor

None L M H Inappropriate
Malt bready doughy
Hops citrus
Bitterness low
Fermentation clean
Balance neither dominant
Finish/Aftertaste _____
Other _____

14/20

Mouthfeel

Thin M Full Inappropriate
Body Creaminess
Carbonation Astringency
Warmth Other medium bit mouth feel

3/5

Overall

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

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

8/10

Actually really enjoyed this beer though it hits the mark on style increase hop presence and bitterness.

Judge Total

31/50

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Lachlan Johnston
 BJCP ID & Rank _____
 Email _____

Category# 18 Entry# 644362
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank Beer Server
 Pro Brewer Brewery Black Hops
 Industry Describe _____
 Judging Years 1

Bottle Inspection or _____

Aroma

None L M H Inappropriate
 Malt sweet biscuit
 Hops mandarin
 Fermentation
 Other _____

9₁₂

Appearance

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
 None L M H Inappropriate
 Malt Wheat. Subtle grainy notes **13**₂₀
 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 resiny
 Bitterness lingering
 Fermentation clean
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet bitter lasting
 Other slight oxidation

16₂₀

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

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

Mouthfeel

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

3₅

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

7₁₀

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

Good example but some sweetness and oxidation undesirable.
Not far off excellent.

37₅₀

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 BBCO Date 8/6/19

Judge Name MICHAEL MCGOVERN
BJCP ID & Rank _____
Email BLACK HOPS

Category# 18 Entry# 644362
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
37.0
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 _____
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate _____
Other _____

orange/mandarin and pine needles

8
12

Appearance

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

2
3

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

Flavor

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

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

13
20

Flavor

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

well balanced some lingering sweet notes minor oxidation

16
20

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

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

Mouthfeel

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

4
5

Overall

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

8
10

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

well made some minor flaws

38
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



4B

Location _____

Date _____

Judge Name Nick Barnes.
 BJCP ID & Rank E14L7
 Email nwbarnes@gmail.com

Category# 1B Entry# 728363
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 14
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection

Aroma

Malt None L M H Inappropriate Sweet, caramel.
 Hops Slight citrus
 Fermentation Metalllic, Estery
 Other Solventy.

3₁₂

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 _____

3₃

ScoreSheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate Earthy muddled, soapy
 Hops Very slight citrus, lemon.
 Bitterness Very high
 Fermentation Estery
 Balance Hoppy Maltly Sweet Very sweet
 Finish/Aftertaste Very Astringent Aftertaste
 Other _____

3₂₀

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth
 Creaminess Inappropriate
 Astringency 2₅
 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.

2₁₀

Sadly, has major issues. Estery, metallic, highly astringent. Overcarbonated. Look at your process. Potential bottle contamination

13₅₀

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 BB C Date 8/6/19

Judge Name Katie Lowrey
 BJCP ID & Rank _____
 Email Katelowrey@gmail.com

Category# _____ Entry# 728363
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry _____
 Advanced to MINI-BOS _____
 PLACE 14
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 15

Bottle Inspection

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
Sweet hit upfront but nice
Almost lemony
4₁₂

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 _____
3₁₃

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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
13₂₀

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other very distinct metallic twang
NO obvious sweetness
too bitter for style
4₂₀

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

Acetaldehyde		Metallic	<u>M</u>
Alcoholic / Hot		Musty	
Astringent	<u>H</u>	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 to Astringent
2₅

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
2₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Had a metallic over tone
and Astringent mouthfeel
Sorry !!
15₅₀

Judge Total 15₅₀

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

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BRCo Date 8/6/19

Judge Name MICHAEL MCGOVERA
BJCP ID & Rank _____
Email BLAU HOPS

Category# 18 Entry # 844365
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in Flight Entry _____ of _____
Advanced to MINI-BOS _____
PLACE 18
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 diacetyl overpowers
Hops aroma
Fermentation _____
Other _____

3₁₂

Appearance

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

2₃

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

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

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

Flavor

None L M H Inappropriate
Malt mild malt
Hops clean hop
Bitterness butter scooter
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

8₂₀

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

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

Mouthfeel

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

Warmth _____
Creaminess None L M H Inappropriate

Astringency _____
Other _____

3₅

Overall

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

3₁₀

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

other than diacetyl
the beer is well
made unfortunately
it is a major fault.

19₅₀

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

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC Date 8/6/19



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

Category# 18 Entry# 865322
Sub (a-f) B
Subcategory (spell out) American Pale Ale
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

8/12

Appearance

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

3/3

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate biscuit, bready
Hops None L M H Inappropriate citrus, mandarin
Bitterness None L M H Inappropriate med. dry
Fermentation None L M H Inappropriate clean
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate med. dry
Other _____

12/20

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

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

Mouthfeel

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

4/5

Overall

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

7/10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Great attempt at style
look some bitterness
more hop presence

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

34/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLINGHAM Date 02/06/19

Judge Name Rob Peterson
BJCP ID & Rank _____
Email mpetrob@gmail.com

Category# 18 Entry# 865327
Sub (a-f) B
Subcategory Am PALE ALE
Special Ingredients _____

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

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 14

Aroma

Bottle Inspection ok _____

Malt None L M H Inappropriate Lowest malt

Hops None L M H Inappropriate Low hop aroma

Fermentation None L M H Inappropriate Low sweet

Other _____

8
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 Retention Quick Lasting Other _____

Texture _____

Other very quickly dissipating head

3
3

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

Flavor

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

Flavor

Malt None L M H Inappropriate Low biscuity malt

Hops None L M H Inappropriate Low hop flavour

Bitterness None L M H Inappropriate Low bitterness out of style

Fermentation None L M H Inappropriate clean ferment.

Balance Hoppy Malty Other _____ well balanced lacking flavour

Finish/Aftertaste Dry Sweet Other _____ clean aftertaste

Other lacking hop flavour

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 _____ ye _____ Not to Style _____

Flawless _____ ye _____ Significant Flaws _____

Wonderful _____ ye _____ Lifeless _____

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

7
10

Scoring Guide

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

pleasant drinking beer
in being out of character. But overall a
good beer

33
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC Date 8/6/19

Judge Name Katie Loney
BJCP ID & Rank _____
Email katieloney@gmail.com

Category# 18 Entry# 895369
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE 235
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 15

Bottle Inspection ok overfilled

Aroma

Malt None L M H Inappropriate appropriate
Hops None L M H Inappropriate piny + pleasant
Fermentation None L M H Inappropriate _____
Other _____

7
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 _____
Texture good head

2.5
3

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

Flavor

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

Flavor

Malt None L M H Inappropriate might be a bit low not bal.
Hops None L M H Inappropriate hop forward, piny
Bitterness None L M H Inappropriate very bitter
Fermentation None L M H Inappropriate _____
Balance Hoppy Malty Inappropriate overall well balanced
Finish/Aftertaste Dry Sweet Inappropriate _____
Other bit sulphur/vinegar in back ground

7
20

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

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

Mouthfeel

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

3
5

Overall

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

4
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
apart from the background it was pretty good

23.5
150

Judge Total

Scoring Guide

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

4B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCo Date 8/6/19

Judge Name MICHAEL MCGOVERN
 BJCP ID & Rank _____
 Email BLACK HOPS

Category# 18 Entry # 898827
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position In (light) Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 33
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
high hop aroma of grapefruit

8₁₂

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

2₃

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

Flavor

Malt None L M H Inappropriate
 Hops 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

13₂₀

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Happy M Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____
balanced malt sweetness and hop bitterness
very low diacetyl

14₂₀

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

3₅

Overall

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

7₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Well made, some oxidation and diacetyl present but hop character still shows

34₅₀

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Burlington Date 8/6/19

Judge Name Lachlan Johnston
BJCP ID & Rank _____
Email _____

Category# 18 Entry# 895827
Sub (a-f) B
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank Beer Server
Pro Brewer Brewery Black Hops
Industry Describe _____
Judging Years 1

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate caramel
Hops None L M H Inappropriate Citrus, lime, grapefruit
Fermentation None L M H Inappropriate diacetyl
Other _____

7₁₂

Appearance

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate biscuit, caramel
Hops None L M H Inappropriate grapefruit
Bitterness None L M H Inappropriate up front, not imposing
Fermentation None L M H Inappropriate slight diacetyl
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate
Other _____

14₂₀

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

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

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 _____

3₅

Overall

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

5₁₀

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

Nicely to style. Hop aroma could be more noticeable.
Slight diacetyl. try controlling fermentation to reduce diacetyl.

31₅₀

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



4B

Judge Name ROD MASONARD
 BJCP ID & Rank _____
 Email rodrob@gmail.com

Category# 18 Entry # 955946
 Sub (a-f) B
 Subcategory Am PALE ALE
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 4

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt medium bunsweet malt

Hops medium hoppy aroma

Fermentation clean ferment

Other _____

8 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other head disappears too quickly

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes **13** ₂₀

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low clove. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt medium malt

Hops medium hop one dimensional

Bitterness well bittered as target

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

12 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4 ₅

Overall

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

Flawless _____ _____ _____ _____ _____ _____ _____ _____ _____ _____

Wonderful _____ _____ _____ _____ _____ _____ _____ _____ _____ _____

Not to Style _____ _____ _____ _____ _____ _____ _____ _____ _____ _____

Significant Flaws _____ _____ _____ _____ _____ _____ _____ _____ _____ _____

Lifeless _____ _____ _____ _____ _____ _____ _____ _____ _____ _____

7 ₁₀

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

well brewed beer. malty, but lacking a characterful hop flavour. Presents as one dimensional flavoured profile. Spicy perhaps out of character

34 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 _____

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

Cary MacDonald

Category# 18 Entry# 955940
Sub (a-f) B
Subcategory (Spell out) American Pale Ale
Special Ingredients _____

Position in flight _____
Entry _____
of _____

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

Non-BJCP Qualifications

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

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

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13₂₀

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

Bottle Inspection OK

None L M H Inappropriate

Malt biscuit bready low score

Hops low

Fermentation low spicy notes

Other _____

7₁₂

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 _____

3₃

Flavor

None L M H Inappropriate

Malt low med biscuit bready

Hops low other notes

Bitterness med high

Fermentation low spicy phenols

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

11₂₀

Mouthfeel

Thin M Full Inappropriate

Body Creaminess None L M H Inappropriate

Carbonation Astringency None L M H Inappropriate

Warmth Other _____

3₅

Overall

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

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

5₁₀

Great attempt at
style (notes)
too estery and
diacetyl
low phenol notes

29₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

4B



Location _____ Date _____

Judge Name Nick Barnes Category# 18 Entry# 991151

BJCP ID & Rank E1427 Sub (a-f) B

Email nibarnese@gmail.com Subcategory APA

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE 12

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other _____

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

3

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H _____

Astringency _____

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.

10

Badly infected bottle.

Unfortunately, undrinkable.

Look at your sanitation urgently!

Judge Total 13

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	H.
Astringent	H.	Oxidized	H.
Brettanomyces	H.	Plastic	H.
Diacetyl		Solvent / Fusel	H.
DMS	H.	Sour / Acidic	H.
Estery	H.	Smoky	H.
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	H.	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 BBC Date 8/6/19

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

Category# 18 Entry# 991151
Sub (a-f) B
Subcategory APA
Special Ingredients _____

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

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 15

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

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13 (20)

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H

Warmth _____

Creaminess None L M H

Astringency _____

Other _____

Overall

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

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

Sorry, this beer is infected I can't judge it fairly because I can't drink it.
Hopefully it was just this bottle.

Judge Total **11** (50)

Scoring Guide

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