



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Peter Wheldon  
 BJCP ID & Rank \_\_\_\_\_  
 Email cwbrenlo@gmail.com

Category# 2A Entry # 152896  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

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

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

### Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Fermentation  Big sulfur, chlorine, DMS  
 Other oxidized

6  
12

### Appearance

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

2  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**  
 None L M H Inappropriate  
 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	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	<input checked="" type="checkbox"/>
Astringent		Oxidized	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	<input checked="" type="checkbox"/>
Diacetyl		Solvent / Fusel	<input checked="" type="checkbox"/>
DMS	<input checked="" type="checkbox"/>	Sour / Acidic	
Estery		Smoky	
Grassy	<input checked="" type="checkbox"/>	Spicy	
Light-Struck		Sulfur	<input checked="" type="checkbox"/>
Medicinal	<input checked="" type="checkbox"/>	Vegetal	<input checked="" type="checkbox"/>

### Flavor

None L M H Inappropriate  
 Malt  Bit strong  
 Hops  medium high  
 Bitterness  High  
 Fermentation  DMS, acetaldehyde  
 Balance  Hoppy  Maltly  
 Finish/Aftertaste  Dry  Sweet

15  
20

### Mouthfeel

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

3  
5

### Overall

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

5  
10

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

DMS & acetaldehyde show but could work on boil & healthier yeast pitch.

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

Judge Total 31  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location B1411

Date 26/6/21

Judge Name Hansoo  
 BJCP ID & Rank \_\_\_\_\_  
 Email hansoo@rockstarbrews.com

Category# 2 Entry # 152896  
 Sub (a-f) A  
 Subcategory INDUSTRIAL LAGER  
 Special Ingredients \_\_\_\_\_

Position in flight 5  
 of 39  
 Advanced to MINI-BOS  
 PLACE 34  
 CONSENSUS SCORE  
may not be an average of judge's individual scores

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

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

## Aroma

None L M H Inappropriate  
 Malt  SLIGHT DMG OK  
 Hops  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Other \_\_\_\_\_

9/12

## Appearance

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

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

## Flavor

None L M H Inappropriate  
 Malt  GRAINY  
 Hops  \_\_\_\_\_  
 Bitterness  \_\_\_\_\_  
 Fermentation  ACETALDEHYDE  
 Balance  \_\_\_\_\_  
 Finish/Aftertaste  \_\_\_\_\_  
 Other \_\_\_\_\_

13/20

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

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

## Mouthfeel

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

3/5

## Overall

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

7/10

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

WELL BRAWED OVER BUT THERE WAS A SLIGHT GRAINY NOTE, SOME DMG AND SOME ACETALDEHYDE. MONITOR COIL TIME & FERMENTATION

35/50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 2 Entry# 152896  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

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

### ScoreSheet Instructions

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

### Example: How to fill in a ScoreSheet

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

Flavor 13

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

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

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

### Aroma

None L M H Inappropriate

Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Fermentation  Low DMS / Cardboard  
 Other \_\_\_\_\_

7 12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

White Ivory Beige Tan Brown Inappropriate

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

2 3

### Flavor

None L M H Inappropriate

Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Bitterness  \_\_\_\_\_  
 Fermentation  Slight vegetal note  
 Balance  \_\_\_\_\_  
 Finish/Aftertaste  \_\_\_\_\_  
 Other \_\_\_\_\_

16 20

### Mouthfeel

Thin M Full Inappropriate

Body  \_\_\_\_\_  
 Carbonation  \_\_\_\_\_  
 Warmth  \_\_\_\_\_

None L M H Inappropriate

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

3 5

### Overall

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

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

Very good example, hop character a bit high  
Low cardboard / oxidised  
check bottling conditions

Judge Total

35 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Brendon Gough  
 BJCP ID & Rank \_\_\_\_\_  
 Email brendon@gough.id.au

Category# 10 Entry# 101451  
 Sub (a-f) B  
 Subcategory Dunkles Weissbier  
 Special Ingredients \_\_\_\_\_

Position In flight Entry 36 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 34  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 3

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

## Aroma

None L M H Inappropriate  
 Malt  caramel  
 Hops  \_\_\_\_\_  
 Fermentation  phenolics as expected  
 Other \_\_\_\_\_

6<sub>12</sub>

## Appearance

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

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

3<sub>3</sub>

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

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

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

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

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

## Flavor

None L M H Inappropriate  
 Malt  More caramel  
 Hops  \_\_\_\_\_  
 Bitterness  low  
 Fermentation  phenolics, a little high  
 Balance  malt forward  
 Finish/Aftertaste  \_\_\_\_\_  
 Other \_\_\_\_\_

14<sub>20</sub>

## Mouthfeel

Thin M Full Inappropriate  
 Body  \_\_\_\_\_  
 Carbonation  \_\_\_\_\_  
 Warmth  \_\_\_\_\_

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

3<sub>5</sub>

## Overall

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

6<sub>10</sub>

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

Low carbonation compared to style. Phenolic aroma could be more inviting.

30<sub>50</sub>

**Judge Total**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Thomas Parker  
 BJCP ID & Rank \_\_\_\_\_  
 Email thomas.parker@stoneandwood.com.au

Category# 10 Entry # 161451  
 Sub (a-f) B  
 Subcategory Punkles Weissbier  
 Special Ingredients \_\_\_\_\_

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate marked

Hops     banana dominant

Fermentation     some undesirable farm chd

Other \_\_\_\_\_

7<sub>12</sub>

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

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

Head Retention  White  Ivory  Beige  Tan  Brown  Inappropriate

Texture  Quick  Lasting  Other \_\_\_\_\_

3<sub>5</sub>

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

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

Flavor 13

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

**Flavor**

Malt  None L  M  H  Inappropriate \_\_\_\_\_

Hops     \_\_\_\_\_

Bitterness     \_\_\_\_\_

Fermentation     \_\_\_\_\_

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

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

Other \_\_\_\_\_

16<sub>20</sub>

**Mouthfeel**

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

Carbonation     \_\_\_\_\_

Warmth     \_\_\_\_\_

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

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

3 1/2<sub>5</sub>

**Overall**

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

6 1/2<sub>10</sub>

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

low in carbonation - not effervescent - let down.  
great palate  
a sweet finish and some farm chd on down a only

36<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name HAWES  
BJCP ID & Rank \_\_\_\_\_  
Email hewes@rockstarbrewer.com

Category# 5 Entry # 193896  
Sub (a-f) \_\_\_\_\_  
Subcategory KOLSCH.  
Special Ingredients \_\_\_\_\_

Position in flight 25 of 39  
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 \_\_\_\_\_

**Scoresheet Instructions**

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

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

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

**Aroma**

None L M H Inappropriate

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
Hops  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
Other SWEET / OXIDIZED

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 \_\_\_\_\_  
Other Great Aroma

1/3

**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 \_\_\_\_\_  
Balance  Hoppy  Malty  Inappropriate \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
Other SWEET / OXIDIZED

7/20

**Mouthfeel**

Thin M Full Inappropriate

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

3/5

**Overall**

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

3/10

**Feedback**

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

VERY OLD OR VERY OXIDIZED BEER. WASCH BEER PROBABLY. SOME HIGH ALCOHOL. KEEP TRYING 😊

Judge Total 19 / 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Judge Name SMOKEY  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Location \_\_\_\_\_ Date \_\_\_\_\_  
Category# 5 Entry # 193 896  
Sub (a-f) B  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight 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 CUB  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13/20

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate OK for style

Bitterness  None L  M  H  Inappropriate Way too high for style

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

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

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

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

### Aroma

None L M H Inappropriate

Malt    \_\_\_\_\_

Hops    \_\_\_\_\_

Fermentation    Acetaldehyde strong

Other Plastic + paper (oxidised)

4/12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color      \_\_\_\_\_

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

Head White Ivory Beige Tan Brown Inappropriate

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

Texture Dense

1/3

### Flavor

None L M H Inappropriate

Malt     Very malty

Hops    \_\_\_\_\_

Bitterness    \_\_\_\_\_

Fermentation    lots of strong funk faults

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

Finish/Aftertaste  Dry  Sweet  Way too sweet.

Other \_\_\_\_\_

7/20

### Mouthfeel

Thin M Full Inappropriate

Body    \_\_\_\_\_

None L M H Inappropriate

Carbonation    \_\_\_\_\_

Warmth    \_\_\_\_\_

Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

1/5

### 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

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

Try a temp controlled ferment.  
I Very healthy yeast  
of strong pitch.

Judge Total

17/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2 Date 20/6/21

Judge Name GOVS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 3 Entry # 212875  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight of 12  
Advanced to MINI-BOS  
PLACE 34  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery ISH  
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 1 M H  Inappropriate  
Hops  None L 1 M H  Inappropriate  
Fermentation  None L 1 M H  Inappropriate low diacetyl  
Other \_\_\_\_\_

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

**Appearance**

Color  Yellow 1 Gold Amber Copper Brown Black  Inappropriate  
Clarity  Brilliant Hazy Opaque  Other \_\_\_\_\_  
Head Retention  Quick Lasting  Other \_\_\_\_\_  
Texture fading thin head

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

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

**Flavor**

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

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

**Flavor**

Malt  None L 1 M H  Inappropriate  
Hops  None L 1 M H  Inappropriate  
Bitterness  None L 1 M H  Inappropriate  
Fermentation  None L 1 M H  Inappropriate  
Balance  Hoppy Maltly  Other \_\_\_\_\_  
Finish/Aftertaste  Dry Sweet  Other \_\_\_\_\_  
Other \_\_\_\_\_

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

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

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

**Mouthfeel**

Body  Thin M Full  Inappropriate  
Carbonation  None L 1 M H  Inappropriate  
Warmth  None L 1 M H  Inappropriate  
Creaminess  None L 1 M H  Inappropriate  
Astringency  None L 1 M H  Inappropriate  
Other \_\_\_\_\_

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

**Overall**

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

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

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Very good example bit of a flat/lifeless finish

**Scoring Guide**

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

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Peter Whelden  
 BJCP ID & Rank \_\_\_\_\_  
 Email wbruce@comcast.net

Category# 3 Entry# 212875  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

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

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

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

**Aroma**

Malt  None  L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None  L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None  L  M  H  Inappropriate Bit of sulfur  
 Other \_\_\_\_\_

9<sub>12</sub>

**Appearance**

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

1<sub>3</sub>

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

**Flavor**

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

13<sub>20</sub>

**Flavor**

Malt  None  L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None  L  M  H  Inappropriate \_\_\_\_\_  
 Bitterness  None  L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None  L  M  H  Inappropriate Bit of sulfur again  
 Balance  Hoppy  Maltly  Inappropriate \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

15<sub>20</sub>

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>L</u>
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	<u>L</u>
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<sub>5</sub>

**Overall**

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

8<sub>10</sub>

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

Just a bit of DMS to style.  
Really good example otherwise  
Boil a bit longer. Try to quiche  
✓ lower ABV a bit

37<sub>50</sub>

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Hendoo  
BJCP ID & Rank \_\_\_\_\_  
Email hendoo@rockstarbrewers.com

Category# 3 Entry # 212875  
Sub (a-f) A  
Subcategory C2007 Lager  
Special Ingredients \_\_\_\_\_

Position In flight 12  
of 39

Advanced to MINI-BOS  
PLACE 34  
CONSENSUS SCORE  
may not be an average of judge's individual scores

## Non-BJCP Qualifications

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

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

## Aroma

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

7  
12

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color       \_\_\_\_\_  
Clarity      Other \_\_\_\_\_  
Head      Inappropriate  
Retention      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  
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     RIGHT ROASTY NOTE  
Hops     NOT INTENSE ENOUGH  
Bitterness     TOO LOW.  
Fermentation     ACETALDEHYDE.  
Balance     HOPPY  
Finish/Aftertaste     DRY  
Other \_\_\_\_\_

12  
20

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

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

## Mouthfeel

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

3  
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.

6  
10

NICE BEER JUST NOT  
HOPPY ENOUGH FOR STYLE.  
A LITTLE LIFELESS LACKING  
CHARACTER. CHECK WASH  
CHEMISTRY.

Judge Total

30  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name HENDO  
 BJCP ID & Rank \_\_\_\_\_  
 Email hendo@rockstarbrau.com

Category# 1 Entry # 215716  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight 1 of 39  
 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 Rockstar Brewery  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

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

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

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

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

**2**<sub>3</sub>**Scor sheet Instructions**

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

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

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

Flavor **13**  
 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	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery	<input checked="" type="checkbox"/>	Smoky	
Grassy		Sulfur	
Light-Struck		Vegetal	
Medicinal			

**Flavor**

None L M H Inappropriate  
 Malt    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Bitterness    \_\_\_\_\_  
 Fermentation    DIACETYL  
 Balance    Hoppy  Malty  
 Finish/Aftertaste    QUITE TALL BODICE  
 Other \_\_\_\_\_

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

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

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

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

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

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

Great beer brewed largely to style but the beer seems to have been oxidized causing diacetyl. Consider reviewing packaging process.

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Peter Wheldon  
 BJCP ID & Rank \_\_\_\_\_  
 Email wbruce@gmail.com

Category# 1 Entry # 215716  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight entry 1 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 WBS  
 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 higher than expected  
 Hops  X  \_\_\_\_\_  Inappropriate low to style  
 Fermentation  X  \_\_\_\_\_  Inappropriate diacetyl  
 Other Bit of corn but appropriate to style 4 <sub>12</sub>

### Appearance

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

### Example: How to fill in a Scoresheet

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

**Flavor** 13

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes  
 Hops  X  \_\_\_\_\_  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 longer, bit strong  
 Hops  X  \_\_\_\_\_  Inappropriate low of great bitterness  
 Bitterness  X  \_\_\_\_\_  Inappropriate awfully low  
 Fermentation  X  \_\_\_\_\_  Inappropriate clean but diacetyl  
 Balance  None L  M  H  Inappropriate right  
 Finish/Aftertaste  Dry  X  Sweet  Inappropriate to style  
 Other \_\_\_\_\_ 12 <sub>20</sub>

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

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

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
 Creaminess  None L  M  H  Inappropriate 3 <sub>5</sub>  
 Carbonation  None L  M  H  Inappropriate  
 Astringency  None L  M  H  Inappropriate  
 Warmth  None L  M  H  Inappropriate  
 Other \_\_\_\_\_

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_  
**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 7 <sub>10</sub>

I think it is solid. Happy to drink this. Missing the slight apple fruitiness but not a problem for mine. Diacetyl not full bodied.

Judge Total 29 <sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 1 Entry # 215716  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight entry 1  
 Advanced MINI-BOS  
 PLACE 29  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

Non-BJCP Qualifications  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery BH  
 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  
 Malt  Wheat. Subtle grainy notes  
 Hops  OK for style  
 Bitterness   Way too high for style  
 Fermentation  Banana. Low Clove. Hint of bubblegum

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

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

### Aroma

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate Sweet vegetal/Diac  
 Other \_\_\_\_\_

7  
12

### Appearance

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

2  
3

### Flavor

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

12  
20

### Mouthfeel

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

3  
5

### Overall

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

5  
10

Some minor flaws, look at finishing ferment warmer

Judge Total 29  
30

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 Hendo  
 BJCP ID & Rank \_\_\_\_\_  
 Email hendo@rocksterbrewer.com

Category# 2 Entry # 216192  
 Sub (a-f) B  
 Subcategory Amber Lager  
 Special Ingredients \_\_\_\_\_

Position In flight entry 11 of 39  
 Advanced Mini-BOS  
 PLACE 38  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

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

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

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

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

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

Other \_\_\_\_\_

10<sub>12</sub>

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate TOO DARK

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

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

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

Other TOO PALE FOR JUNE Texture \_\_\_\_\_

2<sub>3</sub>

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

**Flavor** 13

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate OK for style

Bitterness  None L  M  H  Inappropriate Way too high for style

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

**Flavor**

Malt  None L  M  H  Inappropriate \_\_\_\_\_

Hops  None L  M  H  Inappropriate NICE HERBAL NOTE

Bitterness  None L  M  H  Inappropriate SUGARLY AROMA NOTE

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

Balance  Happy  Malty  Other \_\_\_\_\_

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

16<sub>20</sub>

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

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

**Mouthfeel**

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

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

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

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

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

Other \_\_\_\_\_

4<sub>5</sub>

**Overall**

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

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

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

7<sub>10</sub>

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
CRAFT BEER COULD USE SOME ADDITIONAL COLOUR TO GIVE IT A RED/COOPER Hue.

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

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GOVS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 2 Entry # 216192  
Sub (a-f) B  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight of 11  
Advanced to MINI-BOS  
PLACE 38  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

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

### Aroma

Malt  None L  M  H  Inappropriate toast and caramel  
Hops  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate yeast phenolics  
Other \_\_\_\_\_

8<sub>12</sub>

### Appearance

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

2<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13<sub>20</sub>  
Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes  
Hops  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	<u>L</u>
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	<u>L</u>
DMS	<u>L</u>	Sour / Acidic	
Estery	<u>M</u>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	<u>L</u>	Vegetal	

### Flavor

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

15<sub>20</sub>

### Mouthfeel

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

3<sub>5</sub>

### Overall

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

7<sub>10</sub>

Good example, not clean enough  
Slight medicinal note  
(check water)

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

33<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Peter Wheldon  
BJCP ID & Rank \_\_\_\_\_  
Email cubrews@comcast.com

Category# 2 Entry # 216192  
Sub (a-f) B  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

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

Flavor 13/20

Malt  None  L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None  L  M  H  Inappropriate OK for style

Bitterness  None  L  X  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	L
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	L	Solvent / Fusel	
DMS	L	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	L

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

Malt  None  L  M  H  Inappropriate \_\_\_\_\_

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

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

Other odd aroma

8/12

**Appearance**

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

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

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

Texture \_\_\_\_\_

2/3

**Flavor**

Malt  None  L  M  H  Inappropriate \_\_\_\_\_

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

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

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

Balance  Hoppy  Malt  Sweet \_\_\_\_\_

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

Other little bit too sweet overall!

18/20

**Mouthfeel**

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

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

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

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

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

Other \_\_\_\_\_

4/5

**Overall**

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

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

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

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

7/10

Up the bitterness a bit to clean up the finish.

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very 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

39/50

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH11

Date 26/6/20

Judge Name Hanno  
 BJCP ID & Rank \_\_\_\_\_  
 Email hanno@cockshobrewer.com

Category# 3 Entry # 281499  
 Sub (a-f) B  
 Subcategory PAID CULIB PLS  
 Special Ingredients \_\_\_\_\_

Position in flight 14 of 39  
 Advanced to MINI-BOS  
 PLACE 34  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

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

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

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

8<sub>12</sub>

### Appearance

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

2<sub>3</sub>

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

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

### Flavor

None L M H Inappropriate  
 Malt     NICE malt SWEETNESS.  
 Hops     SOURDOP HOP FLAVOUR.  
 Bitterness     \_\_\_\_\_  
 Fermentation     Clean.  
 Balance     \_\_\_\_\_  
 Finish/Aftertaste     \_\_\_\_\_  
 Other \_\_\_\_\_

15<sub>20</sub>

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

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

### Mouthfeel

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

4<sub>15</sub>

### Overall

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

8<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
GOOD BEER. ABSENT OF MAJOR FLAULTS. LACK OF CHARACTER. WOULD LOVE HOP ADDITIONS & CRACK WARM CIDER BODY

37<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Peter Wheldon  
 BJCP ID & Rank \_\_\_\_\_  
 Email wbrewer@gmail.com

Category# 3 Entry # 281499  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

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

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

### Aroma

None L M H Inappropriate  
 Malt     bit low malt  
 Hops     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Other bit oxidised

8  
12

### Appearance

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

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  
10

### Flavor

None L M H Inappropriate  
 Malt     Nice flavor  
 Hops     Better hop selection  
 Bitterness     To style  
 Fermentation     \_\_\_\_\_  
 Balance  Hoppy  Malty  \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  little bit drying  
 Other \_\_\_\_\_

14  
20

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

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

Needs more carbs & better hop selection. Push towards a more SAAZ noble hop. Can be more forward. Hops a bit low but good effect.

34  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2 Date 26/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 3 Entry# 281499  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight of 14  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 34  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

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

### Aroma

None L M H Inappropriate  
 Malt 1  No Lacking malt  
 Hops 1  Lacking some hops  
 Fermentation 1  \_\_\_\_\_  
 Other \_\_\_\_\_

7  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color 1  \_\_\_\_\_  
 Clarity 1  \_\_\_\_\_  
 Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate  
 Head 1  \_\_\_\_\_  
 Retention 1  \_\_\_\_\_  
 Texture \_\_\_\_\_

2  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

None L M H Inappropriate  
 Malt 1  \_\_\_\_\_  
 Hops 1  \_\_\_\_\_  
 Bitterness 1  harsh bitterness  
 Fermentation 1  med-high ferment esters  
 Balance 1  \_\_\_\_\_  
 Finish/Aftertaste 1  \_\_\_\_\_  
 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	<input checked="" type="checkbox"/>
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	<input checked="" type="checkbox"/>	Vegetal	

### Mouthfeel

Thin M Full Inappropriate  
 Body 1  \_\_\_\_\_  
 Creaminess 1  \_\_\_\_\_  
 Carbonation 1  \_\_\_\_\_  
 Astringency 1  \_\_\_\_\_  
 Warmth \_\_\_\_\_  
 Other lingering bitterness

3  
5

### Overall

Classic Example 1  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless 1  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful 1  \_\_\_\_\_ Lifeless \_\_\_\_\_  
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Lacking rich maltiness  
and noble hops, some  
new yeast esters that  
unbalanced

6  
10

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

32  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Karam  
 BJCP ID & Rank \_\_\_\_\_  
 Email kk@bobstee.com

Category# PRXS Entry # 312613  
 Sub (a-f) \_\_\_\_\_  
 Subcategory New Zealand Pils  
 Special Ingredients \_\_\_\_\_

Position in flight entry 1/3  
 Advanced to MINI-BOS  
 PLACE 27  
 CONSENSUS SCORE  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

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

Flavor 13

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

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

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

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

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

None L M H Inappropriate

Malt  \_\_\_\_\_

Hops  \_\_\_\_\_

Fermentation  \_\_\_\_\_

Other \_\_\_\_\_

7 <sub>13</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  X  Hazy  Opaque  Other \_\_\_\_\_

Clarity  X  Head  Other \_\_\_\_\_

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

Texture \_\_\_\_\_

3 <sub>3</sub>

**Flavor**

None L M H Inappropriate

Malt  X  Herbaceous & yeasty

Hops  X  The beer is bitter.

Bitterness  X  Nice hoppiness in the

Fermentation  X  back palate.

Balance  Happy  Malty

Finish/Aftertaste  Dry  Sweet

Other \_\_\_\_\_

10 <sub>20</sub>

**Mouthfeel**

Thin M Full Inappropriate

Body  X  Creaminess  None L M H

Carbonation  X  Astringency  X

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

4 <sub>15</sub>

**Overall**

Classic Example  X  Not to Style

Flawless  X  Significant Flaws

Wonderful  X  Lifeless

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

5 <sub>10</sub>

Fermentation flavor, or wrong yeast strain. Would do well as a Belgian golden or ferment colder

Judge Total

29 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/06/21

Judge Name MAN FULFORD  
 BJCP ID & Rank \_\_\_\_\_  
 Email blowandbossbeer.com

Category# PRES Entry # 312613  
 Sub (a-f) \_\_\_\_\_  
 Subcategory NZ PILS  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 27  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

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

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

**Aroma**

None L M H Inappropriate

Malt  GRAINY

Hops  PROMINENT FLORAL

Fermentation  PEARL

Other \_\_\_\_\_

5  
13

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  \_\_\_\_\_

Clarity  \_\_\_\_\_

Other \_\_\_\_\_

White Hazy Beige Tan Brown Inappropriate

Head  \_\_\_\_\_

Retention  \_\_\_\_\_

Texture \_\_\_\_\_

3  
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** 13

Malt  X  Wheat. Subtle grainy notes

Hops  X  OK for style

Bitterness  X  Way too high for style

Fermentation  X  Banana, Low Clove. Hint of bubblegum

**Flavor**

None L M H Inappropriate

Malt  GRAIN, BREAD, CRACKER.

Hops  POTPOURRI, FLORAL

Bitterness  SOLID

Fermentation  ESTERY, CLOVE

Balance  Hoppy  Mojy

Finish/Aftertaste  Dry  Sweet

Other \_\_\_\_\_

11  
20

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body  \_\_\_\_\_

Carbonation  \_\_\_\_\_

Warmth  \_\_\_\_\_

None L M H Inappropriate

Creaminess  \_\_\_\_\_

Astringency  \_\_\_\_\_

Other \_\_\_\_\_

3  
15

**Overall**

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

Flawless \_\_\_\_\_

Wonderful  \_\_\_\_\_

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

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

Lifeless \_\_\_\_\_

5  
10

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

COOL DOWN! FERM TEMP/IMPROVE

YEAST HEALTH TO MINIMISE ESTER!

PHENOL PRODUCTION

27  
50

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name Ben Martens  
 BJCP ID & Rank E4106 Pending  
 Email benmartens@gmail.com

Category# PRX5 Entry# 312613  
 Sub (a-f) \_\_\_\_\_  
 Subcategory NZ Pils  
 Special Ingredients \_\_\_\_\_

Position In flight Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 27  
**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 grainy  
**Hops**  None L  M  H  Inappropriate little  
**Fermentation**  None L  M  H  Inappropriate cloves, yeasty, pear  
 Other \_\_\_\_\_

4<sub>13</sub>

### Appearance

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

3<sub>3</sub>

### Example: How to fill in a Scoresheet

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

**Flavor** 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	M	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 \_\_\_\_\_

5<sub>15</sub>

### Overall

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

5<sub>10</sub>

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

Great tasting beer but strong yeast flavour & aroma is not to style. Tastes more like an Australian sparkling ale.

**Judge Total** 25<sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SMOKEY  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 4 Entry # 313391  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
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 \_\_\_\_\_  
Pro Brewer  Brewery CUB  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

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

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

**Aroma**

None L M H Inappropriate

Malt    \_\_\_\_\_

Hops    \_\_\_\_\_

Fermentation    \_\_\_\_\_

Other Smoky acidic aroma.

6 <sub>12</sub>

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

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

Head Retention  White  Ivory  Beige  Tan  Brown  Inappropriate

Texture  Ducky  Lasting  Other \_\_\_\_\_

3 <sub>3</sub>

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

**Flavor**

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness    Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

13 <sub>20</sub>

**Flavor**

None L M H Inappropriate

Malt    \_\_\_\_\_

Hops    \_\_\_\_\_

Bitterness    \_\_\_\_\_

Fermentation     Autolysis

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

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

Other Very good beer flavor-wise.

16 <sub>20</sub>

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body    \_\_\_\_\_

Carbonation    \_\_\_\_\_

Warmth    \_\_\_\_\_

None L M H Inappropriate

Creaminess    \_\_\_\_\_

Astringency    \_\_\_\_\_

Other \_\_\_\_\_

4 <sub>5</sub>

**Overall**

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

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

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

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

Lifeless \_\_\_\_\_

6 <sub>10</sub>

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

Strong aromatic - perhaps light shade. Smoky. Acetic. Autolysis - remove beer off yeast earlier.

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

**Judge Total** 35 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2 Date 26/6/21

Judge Name GOVS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 4 Entry # 313391  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 18  
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 BH  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

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

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

**Aroma**

None L M H Inappropriate

Malt     \_\_\_\_\_

Hops     \_\_\_\_\_

Fermentation     Meaty phenolic

Other \_\_\_\_\_

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

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

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

Head Retention  White  Ivory  Beige  Tan  Brown  Inappropriate

Texture  Quick  Lasting  Other \_\_\_\_\_

Other \_\_\_\_\_

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

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

Flavor

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

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

**Flavor**

None L M H Inappropriate

Malt     \_\_\_\_\_

Hops     \_\_\_\_\_

Bitterness     \_\_\_\_\_

Fermentation     \_\_\_\_\_

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

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

Other \_\_\_\_\_

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

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation  None L  M  H  Inappropriate

Warmth     \_\_\_\_\_

Creaminess  None L  M  H  Inappropriate

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

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

**Overall**

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

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

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

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

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

**Scoring Guide**

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

**33** <sub>50</sub>

**Judge Total**





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Hendo  
BJCP ID & Rank \_\_\_\_\_  
Email hendo@rocketstobrewer.com

Category# 4 Entry # 313391  
Sub (a-f) 18  
Subcategory MUNICH WAGES  
Special Ingredients \_\_\_\_\_

Position in flight 18  
Entry of 39  
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

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

8  
12

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color       \_\_\_\_\_  
Clarity      \_\_\_\_\_  
Other \_\_\_\_\_  
Head      Inappropriate  
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     Bonono. 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	<input checked="" type="checkbox"/>
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	<input checked="" type="checkbox"/>
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  \_\_\_\_\_ 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.

NOT A BAD. BEER BUT  
THINK IF A LIGHT WITBEER  
NOTE - LITTLE SANITATION.  
ALSO AUTOLYSED MALT  
CITRUS YEAST HEAVY &  
PITCH ASSE.

32  
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 BH2

Date 26/6/21

Judge Name GOVS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 1 Entry# 334118  
Sub (a-f) D  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight of 2  
Advanced to MINI-BOS  
PLACE 27  
CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery BH2  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Other  Diacetyl overpowers malt and hops

7  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  \_\_\_\_\_  
Clarity  \_\_\_\_\_  
Other  \_\_\_\_\_  
Head White Hazy Beige Tan Brown Inappropriate  
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 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	<u>M</u>
Brettanomyces		Plastic	
Diacetyl	<u>M</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	<u>L</u>

### Flavor

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

12  
20

### Mouthfeel

Thin M Full Inappropriate  
Body  \_\_\_\_\_  
Carbonation  \_\_\_\_\_  
Warmth  \_\_\_\_\_  
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.

5  
10

Diacetyl detracts from this beer, look at finishing fermentation warmer

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very 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

29  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH11

Date 7/6/21

Judge Name Hendoo  
 BJCP ID & Rank \_\_\_\_\_  
 Email hendoo@rockstarbrewer.com

Category# 1 Entry# 334118  
 Sub (a-f) D  
 Subcategory American Wildcat  
 Special Ingredients \_\_\_\_\_

Position in flight entry 2 of 39  
 Advanced to MINI-BOS  
 PLACE 27  
 CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	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	

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  X  \_\_\_\_\_

Hops  X  Oxidized hops

Fermentation  X  Diacetyl

Other \_\_\_\_\_

5  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  X  \_\_\_\_\_

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

Head White Ivory Beige Tan Brown Inappropriate

Retention  X  Lasting

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

3  
3

### Flavor

None L M H Inappropriate

Malt  X  \_\_\_\_\_

Hops  X  Oxidized hops

Bitterness  X  \_\_\_\_\_

Fermentation  X  Diacetyl

Balance Hoppy  X  Malty

Finish/Aftertaste Dry  X  Sweet

Other \_\_\_\_\_

10  
20

### Mouthfeel

Thin M Full Inappropriate

Body  X  \_\_\_\_\_

Carbonation None L M H Inappropriate

Warmth  X  \_\_\_\_\_

Creaminess None L M H Inappropriate

Astringency  X  \_\_\_\_\_

Other \_\_\_\_\_

3  
5

### Overall

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

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

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

6  
10

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

Good example of the style  
 Good recipe but too bitter  
 and become oxidized causing  
 diacetyl and oxidized hop  
 character - review pack  
 process.

Judge Total 27  
50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name H. N. D.  
BJCP ID & Rank \_\_\_\_\_  
Email hendop@rochesterblaze.com

Category# 5 Entry# 338139  
Sub (a-f) \_\_\_\_\_  
Subcategory German Pils  
Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 36  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

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

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

### Aroma

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  Lacks hop aroma.  
Fermentation  H<sub>2</sub>S  
Other \_\_\_\_\_

6  
12

### Appearance

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

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  \_\_\_\_\_  
Bitterness  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Balance Hoppy  Malty \_\_\_\_\_  
Finish/Aftertaste Dry  Sweet  A little TAN.  
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	<u>L</u>
DMS		Sour / Acidic	<u>L</u>
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	<u>L</u>
Medicinal		Vegetal	

### Mouthfeel

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

4  
5

### Overall

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

8  
10

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

A pretty good example of the style. Some slight fusels and very slight astringent notes.

35  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH12

Date 26/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 5 Entry # 344176  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

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

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

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

### Aroma

None L M H Inappropriate  
 Malt     Pleasant, quite clean  
 Hops      
 Fermentation      
 Other \_\_\_\_\_

8/12

### Appearance

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

2/3

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

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

### Flavor

None L M H Inappropriate  
 Malt     Looking for an crispier flavour otherwise pleasant  
 Hops      
 Bitterness      
 Fermentation      
 Balance      
 Finish/Aftertaste      
 Other \_\_\_\_\_

14/20

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

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

### Mouthfeel

Thin M Full Inappropriate  
 Body     Creaminess     
 Carbonation     Astringency     
 Warmth     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.

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

Very good, fermentation could be cleaner

34/50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Max Rank  
 BJCP ID & Rank E2649  
 Email Rank\_M@GTX.DE

Category# 5 Entry # 344176  
 Sub (a-f) B  
 Subcategory Kölsch  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

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

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

### Aroma

Malt  None L  M  Inappropriate H Ready  
 Hops  None L  M  Inappropriate H \_\_\_\_\_  
 Fermentation  None L  M  Inappropriate H Pear  
 Other DMS

7  
12

### Appearance

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

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

Malt  None L  M  Inappropriate H Ready  
 Hops  None L  M  Inappropriate H Spicy  
 Bitterness  None L  M  H \_\_\_\_\_  
 Fermentation  None L  M  Inappropriate H Clean  
 Balance  Hoppy  Malty  Inappropriate \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 Other light residual sweetness

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

### Mouthfeel

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

4  
5

### Overall

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

7  
10

A great version of a challenging style to get right. No much residual sweetness

Judge Total

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 BH2

Date 26/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 6 Entry# 352697  
 Sub (a-f) A  
 Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 44  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

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

### Aroma

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

11<sub>12</sub>

### Appearance

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

2<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

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

19<sub>20</sub>

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

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

### Mouthfeel

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

3<sub>5</sub>

### Overall

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

9<sub>10</sub>

Pleasant caramel/bready notes, clean finish  
Very good beer

Judge Total 44<sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name H. Kenoo  
 BJCP ID & Rank \_\_\_\_\_  
 Email hendoo@redstonebrew.com

Category# 6 Entry # 352697  
 Sub (a-f) A  
 Subcategory MAGNETA  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 44  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

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

**Aroma**

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

**11**  
12

**Appearance**

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

**Flavor**

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

**17**  
20

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

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

**Mouthfeel**

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

**5**  
5

**Overall**

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

**9**  
10

WANDERFUL EXAMPLE OF THE STYLE. ABSENT OF MAJOR FLAULTS. GOOD BEER.

**Judge Total**

**44**  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2 Date 26/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 3 Entry # 388471  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position In flight Entry 13  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 34  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

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

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

### Aroma

None L M H Inappropriate  
 Malt    \_\_\_\_\_  
 Hops    Lacking, some hop  
 Fermentation    \_\_\_\_\_  
 Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color      \_\_\_\_\_  
 Brilliant Hazy Opaque Other \_\_\_\_\_  
 Clarity more amber  
 Head White Ivory Beige Tan Brown Inappropriate  
 Retention low head  
 Other \_\_\_\_\_

7  
3

### Flavor

None L M H Inappropriate  
 Malt    Pleasant balance  
 Hops    of flavours, slight  
 Bitterness    sourness  
 Fermentation    \_\_\_\_\_  
 Balance Happy Malty \_\_\_\_\_  
 Finish/Aftertaste Dry Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

14  
20

### Mouthfeel

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

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.  
Good example of style  
some minor flaws

7  
10

33  
50

Judge Total

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

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

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

13  
20

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Peter Wheldon  
BJCP ID & Rank \_\_\_\_\_  
Email wbrewco@gmail.com

Category# 3 Entry # 388471  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

None L M H Inappropriate

Malt     \_\_\_\_\_

Hops     \_\_\_\_\_

Fermentation     \_\_\_\_\_

Other \_\_\_\_\_

8  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color       \_\_\_\_\_

Clarity     \_\_\_\_\_

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head     \_\_\_\_\_

Retention     \_\_\_\_\_

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     Nice honey note in caramel

Hops     hard to med

Bitterness     Too low - needs more

Fermentation     \_\_\_\_\_

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

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

Other \_\_\_\_\_

15  
20

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation None L M H Inappropriate

Warmth     \_\_\_\_\_

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.

7  
10

I really like it. Maybe check another style. Think more bitterness.

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

35  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Hendo  
BJCP ID & Rank \_\_\_\_\_  
Email hendo@cochesterbrew.com

Category# 3 Entry # 388471  
Sub (a-f) A  
Subcategory Czech Lager  
Special Ingredients \_\_\_\_\_

Position in flight 13 of 39  
Advanced to MINI-BOS  
PLACE 34  
CONSENSUS SCORE  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

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

Malt  None L  M  H  Inappropriate LOW MALT FOR STYLE  
Hops  None L  M  H  Inappropriate LACKS HOP AROMA  
Fermentation  None L  M  H  Inappropriate CLEAN  
Other \_\_\_\_\_

7/12

**Appearance**

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

2/3

**Scoresheet Instructions**

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

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

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

Flavor  None L  M  H  Inappropriate 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
Esters	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

**Flavor**

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

15/20

**Mouthfeel**

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

3/5

**Overall**

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

7/10

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

A WELL BREWED BEER BUT LACKS BOTH HOP AND MALT CHARACTER. NO OTHER FLAWS.

34/50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GOVS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 1 Entry # 415351  
Sub (a-f) D  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight of 3  
Advanced to MINI-BOS  
PLACE 38  
CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13/20

Malt  None L  M  H  Inappropriate  
Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate  
OK for style

Bitterness  None L  M  H  Inappropriate  
Way too high for style

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate  
Hops  None L  M  H  Inappropriate  
Fermentation  None L  M  H  Inappropriate  
Other Slight oxidation (cardboard)

8/12

### Appearance

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

3/3

### Flavor

Malt  None L  M  H  Inappropriate  
Hops  None L  M  H  Inappropriate  
Bitterness  None L  M  H  Inappropriate  
Fermentation  None L  M  H  Inappropriate  
Balance  Hoppy  Malty  
Finish/Aftertaste  Dry  Sweet  
Other Bready and fruity  
moderate hop bitterness

17/20

### Mouthfeel

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

4/5

### Overall

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

8/10

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

Great example of style, very low oxidised character (possibly from bottling)

40/50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Pete Wilda  
BJCP ID & Rank \_\_\_\_\_  
Email ahw@ccjmad.com

Category# 4 Entry # 415351  
Sub (a-f) d  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

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

## Non-BJCP Qualifications

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

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

## Aroma

None L M H Inappropriate

Malt  \_\_\_\_\_  \_\_\_\_\_

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

Fermentation  \_\_\_\_\_  Banana

Other \_\_\_\_\_

8  
12

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  \_\_\_\_\_  \_\_\_\_\_

Clarity  \_\_\_\_\_  \_\_\_\_\_

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head  \_\_\_\_\_  \_\_\_\_\_

Retention  \_\_\_\_\_  \_\_\_\_\_

Texture \_\_\_\_\_

3  
3

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt  \_\_\_\_\_  Wheat. Subtle grainy notes

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

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

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

13  
120

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

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

## Flavor

None L M H Inappropriate

Malt  \_\_\_\_\_  Yum

Hops  \_\_\_\_\_  Good

Bitterness  \_\_\_\_\_  Good balanced

Fermentation  \_\_\_\_\_  Little banana & clove

Balance  \_\_\_\_\_  Good chlorophenol

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

Other \_\_\_\_\_

15  
20

## Mouthfeel

Thin M Full Inappropriate

Body  \_\_\_\_\_  \_\_\_\_\_

Carbonation  \_\_\_\_\_  \_\_\_\_\_

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

None L M H Inappropriate

Creaminess  \_\_\_\_\_  \_\_\_\_\_

Astringency  \_\_\_\_\_  \_\_\_\_\_

Other \_\_\_\_\_

3  
5

## Overall

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

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

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

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

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

Lifeless \_\_\_\_\_

7  
10

## Feedback

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

Pretty clean - Really balanced.  
Bit of medicinal I'd try  
get rid of chlorine in water.  
Tiny banana & clove. Good  
balance. Well done

36  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Bjcp

Date 26/6/21

Judge Name Habo  
BJCP ID & Rank \_\_\_\_\_  
Email habo@rockstarbrewer.com

Category# 1 Entry # 415351  
Sub (a-f) D  
Subcategory American Wheat  
Special Ingredients \_\_\_\_\_

Position in flight entry \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 38  
CONSENSUS SCORE 38  
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

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

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

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

### Aroma

None L M H Inappropriate

Malt  X  \_\_\_\_\_  
Hops  X  \_\_\_\_\_  
Fermentation  X  \_\_\_\_\_  
Other \_\_\_\_\_

10  
12

### Appearance

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

3  
3

### Flavor

None L M H Inappropriate

Malt  X   Dms  
Hops  X  \_\_\_\_\_  
Bitterness  X  \_\_\_\_\_  
Fermentation  X  \_\_\_\_\_  
Balance  Hoppy  Malty  \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
Other Slight Oxidation

13  
20

### Mouthfeel

Thin M Full Inappropriate

Body  X  \_\_\_\_\_  
Carbonation  None L M H  \_\_\_\_\_  
Warmth  X  \_\_\_\_\_

None L M H Inappropriate

Creaminess  X  \_\_\_\_\_  
Astringency  X  \_\_\_\_\_  
Other \_\_\_\_\_

4  
5

### Overall

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

7  
10

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

WELL BREWED BEER  
HOP CHOICE NOT OF AMERICAN  
ORIGIN. SLIGHT OXIDATION  
FROM PACKAGING.  
NOT BAD AT ALL 😊

37  
50

Judge Total

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Peter Wheeler  
 BJCP ID & Rank \_\_\_\_\_  
 Email wbrownc@gmail.com

Category# 2 Entry # 401255  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 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 WB  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

### Aroma

None L M H Inappropriate

Malt  X  \_\_\_\_\_  
 Hops  X  \_\_\_\_\_  
 Fermentation  X  some acetaldehyde  
 Other \_\_\_\_\_

10  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  X  \_\_\_\_\_  
 Clarity  X  \_\_\_\_\_  
 Other \_\_\_\_\_

White Hazy Buggy Beige Tan Brown Inappropriate

Head  X  \_\_\_\_\_  
 Retention  X  \_\_\_\_\_  
 Texture pretty flat try sparging

2  
3

### Flavor

None L M H Inappropriate

Malt  X  \_\_\_\_\_  
 Hops  X  \_\_\_\_\_  
 Bitterness  X  \_\_\_\_\_  
 Fermentation  X  acetaldehyde abt?  
 Hoppy  X  Malty  
 Balance  X  \_\_\_\_\_  
 Finish/Aftertaste  X  Sweet  
 Other \_\_\_\_\_

16  
20

### Mouthfeel

Thin M Full Inappropriate

Body  X  \_\_\_\_\_

None L M H Inappropriate

Carbonation  X  \_\_\_\_\_

Warmth  X  \_\_\_\_\_

None L M H Inappropriate

Creaminess  X  \_\_\_\_\_

Astringency  X  \_\_\_\_\_

Other \_\_\_\_\_

4  
5

### Overall

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

8  
10

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

Green note slightly too high. otherwise very good. Good bitterness. Well balanced & quite clean.

40  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Hewes  
 BJCP ID & Rank \_\_\_\_\_  
 Email hewes@cockerstock.com

Category# 2 Entry # 421255  
 Sub (a-f) A  
 Subcategory INT LAGER  
 Special Ingredients \_\_\_\_\_

Position in flight entry 6 of 39  
 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**

None L M H Inappropriate

Malt  \_\_\_\_\_

Hops  \_\_\_\_\_

Fermentation  \_\_\_\_\_

Other \_\_\_\_\_

8  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  \_\_\_\_\_

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** 13

Malt  \_\_\_\_\_  Wheat. Subtle grainy notes

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

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

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

**Flavor**

None L M H Inappropriate

Malt  \_\_\_\_\_  GARNT/OXIDISED

Hops  \_\_\_\_\_

Bitterness  \_\_\_\_\_

Fermentation  \_\_\_\_\_

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

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

Other SLIGHT CHLOROPHILLOUS

12  
20

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body  \_\_\_\_\_

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

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.

A WERE BARWOOD BEER THE CHLOROPHILLOUS COULD INDICATE WATER ISSUE. SLIGHT OXIDATION MIGHT BE PREVENTABLE.

33  
50

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location **BH2**

Date **26/6/21**

Judge Name **GOVS**  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# **2** Entry# **421255**  
 Sub (a-f) **A**  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight of **6**  
 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 **BH**  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_ **bit of green apple**  
 Other \_\_\_\_\_ **slight oxidized notes**

**7**<sub>13</sub>

### Appearance

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

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

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

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

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

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

### Mouthfeel

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

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

### Overall

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

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

**Some minor faults and a bit too bitter**

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

**35**<sub>50</sub>

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location B1411

Date 26/6/20

Judge Name HENNO  
 BJCP ID & Rank \_\_\_\_\_  
 Email henno@rockstarbrewery.com

Category# 1 Entry # 462564  
 Sub (a-f) 0  
 Subcategory INT LAGER  
 Special Ingredients \_\_\_\_\_

Position in flight Entry 7 of 39  
 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 \_\_\_\_\_

### Scoresheet Instructions

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

8  
12

### Appearance

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

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

3  
3

### Example: How to fill in a Scoresheet

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

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

### Flavor

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

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	
Esters	<u>M</u>	Smoky	
Grassy		Spicy	
Light-Struck	<u>L</u>	Sulfur	
Medicinal		Vegetal	

### Mouthfeel

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

4  
5

### Overall

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

6  
10

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

SAMPLE WAS HEAVY LIGHT STRUCK. QUOTE ESSENT.  
NOTION BEEN HAVING AND FERMENTATION.  
GOOD RECIPE.

33  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 2A Entry # 462564  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position In flight Entry 7 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 BH  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Other very low O2 cardboard  
Some sharp Sulphur

6<sub>12</sub>

### Appearance

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

3<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

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

24  
17<sub>20</sub>

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

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

### Mouthfeel

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

4<sub>5</sub>

### Overall

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

7<sub>10</sub>

Very good example of style (light struck)

Judge Total 37<sub>30</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/06/21

Judge Name RYAN FULLERTON  
 BJCP ID & Rank \_\_\_\_\_  
 Email Brewer@BBSBeer.com

Category# SC Entry # 479116  
 Sub (a-f) \_\_\_\_\_  
 Subcategory HELLES  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 43  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

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

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

## Aroma

None L M H Inappropriate  
 Malt  GRAINY, BREAD CRUST, CRACKER  
 Hops  CLEAN, FLORAL  
 Fermentation  SLIGHT SULFUR  
 Other \_\_\_\_\_

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

## Appearance

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

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

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

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

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

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

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

## Flavor

None L M H Inappropriate  
 Malt  BREAD, CRACKER, TOAST CRUST  
 Hops  FLORAL, POTPOURRI  
 Bitterness  STRUCTURED BUT SUBTLE  
 Fermentation \_\_\_\_\_  
 Balance  HOPPY  MEDLY  
 Finish/Aftertaste  Dry  SWEET  SULFUR  
 Other \_\_\_\_\_

**18**<sub>20</sub>

## Mouthfeel

Thin M Full Inappropriate  
 Body  Thin  
 Carbonation  Thin  
 Warmth  Thin

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

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

## Overall

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

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

SOLID HAND TO FAULT IN ANY WAY.  
ROBTS BALANCE, WONDERFUL RECIPE.

**9**<sub>10</sub>

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

Judge Total

**45**<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name Benn Martens  
 BJCP ID & Rank E4106 Pending  
 Email bennmartens@gmail.com

Category# 5 Entry# 479116  
 Sub (a-f) C  
 Subcategory Helles Exportbier  
 Special Ingredients \_\_\_\_\_

Position in flight entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 43  
 CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

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

### 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 grainy, cracker  
 Hops  None L  M  H  Inappropriate earthy  
 Fermentation  None L  M  H  Inappropriate clean  
 Other Slight sulphur - OK

10 <sub>12</sub>

### Appearance

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

2 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate grainy, bread  
 Hops  None L  M  H  Inappropriate slightly earthy/floral  
 Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate clean  
 Balance  Hoppy  Malty  Other \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Other \_\_\_\_\_

18 <sub>20</sub>

### Mouthfeel

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

5 <sub>15</sub>

### Overall

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

9 <sub>10</sub>

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

Amazing beer. Perfectly balanced and fits guidelines exactly. Only fault was lack of head retention. Well done!

Judge Total 44 <sub>50</sub>





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Karam  
 BJCP ID & Rank \_\_\_\_\_  
 Email k6@bobsbeer.com

Category# 5 Entry # 479116  
 Sub (a-f) C  
 Subcategory German Pilsner  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry of 1/3

Advanced to MINI-BOS  
 PLACE 43  
 CONSENSUS SCORE 39  
may not be an average of judge's individual scores

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

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

**Aroma**

Malt  None  L  M  H  Inappropriate Nice malt aroma  
 Hops       \_\_\_\_\_  
 Fermentation    \_\_\_\_\_  
 Other \_\_\_\_\_

Score: 10 / 12

### Scoresheet Instructions

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

**Appearance**

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

Score: 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** Score: 13

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 Lovely malt front  
 Hops       with a slight bitterness  
 Bitterness       bitterness  
 Fermentation     \_\_\_\_\_  
 Balance  Hoppy  Malty  \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
 Other \_\_\_\_\_

Score: 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
Esters	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

**Mouthfeel**

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

Score: 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.  
Slight excess malt intake initially but dissipated well. Glad about it.

Score: 7 / 10

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

Judge Total

39 / 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Max Rank  
BJCP ID & Rank E2649  
Email Rank\_M@BWX.DE

Category# 5 Entry # 494537  
Sub (a-f) D  
Subcategory German Pils  
Special Ingredients \_\_\_\_\_

Position in flight entry \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 76  
CONSENSUS SCORE 76  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

Bottle Inspection  ok \_\_\_\_\_**Scoresheet Instructions**

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

**Aroma**

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

6  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color        \_\_\_\_\_  
Clarity Brilliant Hazy Opaque  Other \_\_\_\_\_  
Head White Creamy Beige Tan Brown Inappropriate  
Retention     \_\_\_\_\_  
Other \_\_\_\_\_  
Texture None

2  
3

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

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

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

**Flavor**

None L M H Inappropriate  
Malt     \_\_\_\_\_  
Hops     Floral, rose-like  
Bitterness     \_\_\_\_\_  
Fermentation     \_\_\_\_\_  
Balance Hoppy    \_\_\_\_\_  
Finish/Aftertaste Dry    Sweet  
Other Too sweet overall, not clean

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

3  
15

**Overall**

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

5  
10

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

A good attempt at style but too sweet overall and clean enough

Judge Total

24  
50

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GONS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# S Entry # 494537  
Sub (a-f) D  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position In flight Entry \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 26  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

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

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

### Aroma

None L M H Inappropriate  
Malt  Medicinal phenolic  
Hops  diacetyl  
Fermentation   
Other \_\_\_\_\_

5  
12

### Appearance

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

2  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13  
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  Overpowering yeast /  
Hops  ferment off flavors  
Bitterness  (see flaws)  
Fermentation    
Balance  Happy  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	<input checked="" type="checkbox"/>	Oxidized	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	<input checked="" type="checkbox"/>
DMS	<input checked="" type="checkbox"/>	Sour / Acidic	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	<input checked="" type="checkbox"/>	Vegetal	

### Mouthfeel

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

3  
5

### Overall

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

5  
10

A few fermentation issues (maybe water)

Judge Total 27  
50

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	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 BH2 Date 26/6/21

Judge Name Benn Martens  
BJCP ID & Rank E4106 Pending  
Email bennmartens@gmail.com

Category# PRXS Entry # 526319  
Sub (a-f) \_\_\_\_\_  
Subcategory NZ Pils  
Special Ingredients \_\_\_\_\_

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

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate light grain  
Hops  None L  M  H  Inappropriate citrus, floral  
Fermentation  None L  M  H  Inappropriate clean  
Other \_\_\_\_\_

8<sub>12</sub>

**Appearance**

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

3<sub>3</sub>

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

**Flavor** 13

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 bread, crackers  
Hops  None L  M  H  Inappropriate floral  
Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate clean  
Balance  Hoppy  Malty  Inappropriate \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
Other slight DMS?

10<sub>20</sub>

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>L</u>	Sour / Acidic	
Estery		Smoky	
Grassy		Spley	
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 \_\_\_\_\_

5<sub>15</sub>

**Overall**

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

5<sub>10</sub>

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

Nice tasting beer. Hop flavour & bitterness is a bit low for style. Potential DMS - make sure you have a good rolling boil.

31<sub>50</sub>

Judge Total 31<sub>50</sub>

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

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

Category# PRXS Entry # 526319  
Sub (a-f) \_\_\_\_\_  
Subcategory NZ Pils  
Special Ingredients \_\_\_\_\_

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

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

### Non-BJCP Qualifications

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

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

### Aroma

None L M H Inappropriate

Malt     Nice subtle hop it  
Hops     the new hints of citrus  
Fermentation     \_\_\_\_\_  
Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

White Hazy Opaque Inappropriate

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

Better head retention would help

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

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

### Mouthfeel

Thin M Full Inappropriate

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

None L M H Inappropriate

Carbonation     \_\_\_\_\_  
Astringency     \_\_\_\_\_

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

4  
15

### 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.  
Slight flaw otherwise good

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.

Judge Total

35  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2 Date 26/06/21

Judge Name PHAN  
BJCP ID & Rank \_\_\_\_\_  
Email phanen@bobsbeer.com

Category# PRXS Entry# 526319  
Sub (a-f) \_\_\_\_\_  
Subcategory NZ ALS  
Special Ingredients \_\_\_\_\_

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate FRESH BREAD CRUST  
Hops  None L  M  H  Inappropriate CLASSIC NZ HOPS  
Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

**9** 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  White  Hoary  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
Texture  Quick  Lasting  Other \_\_\_\_\_

**3** 3

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

**Flavor** **13**

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

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

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

**Flavor**

Malt  None L  M  H  Inappropriate BREAD CRUST, CRACKLE  
Hops  None L  M  H  Inappropriate GENTLY FORMAL  
Bitterness  None L  M  H  Inappropriate BIT LOW  
Fermentation  None L  M  H  Inappropriate BIT OF SLICK BUTTERY CHARACTER  
Balance  Hoppy  Malty  Inappropriate \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

**13** 20

**Mouthfeel**

Body  Thin  M  Full  Inappropriate \_\_\_\_\_  
Carbonation  None L  M  H  Inappropriate \_\_\_\_\_  
Warmth  None L  M  H  Inappropriate \_\_\_\_\_  
Creaminess  None L  M  H  Inappropriate 4  
Astringency  None L  M  H  Inappropriate 1  
Other \_\_\_\_\_

**3** 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.  
GOOD MALT BUT BUT EXECUTION ISNT GREAT. DIAC IS A PROBLEM. NEEDS MORE BITTERNESS.

**4** 10

**Scoring Guide**

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

Judge Total **32** 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Hendo  
 BJCP ID & Rank \_\_\_\_\_  
 Email hendo@rockstarbrews.com

Category# 6 Entry# 527666  
 Sub (a-f) A  
 Subcategory MAERZEN  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 36  
 CONSENSUS SCORE 36  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

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

### Aroma

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

9  
12

### Appearance

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

### Flavor

None L M H Inappropriate  
 Malt    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Bitterness    \_\_\_\_\_  
 Fermentation    ACETALDEHYDE  
 Hoppy    \_\_\_\_\_  
 Maity    \_\_\_\_\_  
 Balance \_\_\_\_\_  
 Finish/Aftertaste Dry  Sweet  Too dry for style  
 Other \_\_\_\_\_

14  
20

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

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

### Mouthfeel

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

4  
5

### Overall

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

7  
10

GREAT BEER JUST LOOKS SOME MALT COMPLEXITY. CHECK FERMENTATION TO DEAL WITH ACETALDEHYDE.

Judge Total

36  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GOVS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 6A Entry # 527666  
Sub (a-f) \_\_\_\_\_  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 36  
CONSENSUS SCORE  
may not be an average of judge's individual scores

Non-BJCP Qualifications  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery BH1  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

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

### Scoresheet Instructions

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

### Aroma

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

8  
12

### Appearance

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

White Ivory Beige Tan Brown Inappropriate  
Head Retention    \_\_\_\_\_  
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 13  
Malt    Wheat. Subtle grainy notes  
Hops    OK for style  
Bitterness    Way too high for style  
Fermentation    Banana. Low clove. Hint of bubblegum

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

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

### Flavor

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

15  
20

### Mouthfeel

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

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

3  
15

### 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

Needs more malt

Judge Total

35  
50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Karam  
 BJCP ID & Rank \_\_\_\_\_  
 Email kb@bobsbeer.com

Category# 5 Entry # 536228  
 Sub (a-f) C  
 Subcategory German Keller  
 Special Ingredients \_\_\_\_\_

Position in flight 2 of 3  
 Advanced to MINI-BOS  
 PLACE 33  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		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**

None L M H Inappropriate

Malt  Not much nose.

Hops  Very Cloud.

Fermentation  \_\_\_\_\_

Other \_\_\_\_\_

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

None L M H Inappropriate

Color  X  Head  X

Clarity  X  Retention  X

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

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

None L M H Inappropriate

Malt  X  The front palate is

Hops  X  all malt! very

Bitterness  X  low hops.

Fermentation  X  Balance is out.

Balance  Hoppy  X  Malty

Finish/Aftertaste  Dry  X  Sweet

Other \_\_\_\_\_

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

Thin M Full Inappropriate

Body  X  Creaminess  X

None L M H Inappropriate

Carbonation  X  Astringency  X

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

3 <sub>15</sub>**Overall**

Classic Example  X  Not to Style

Flawless  X  Significant Flaws

Wonderful  X  Lifeless

6 <sub>10</sub>

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

The beer is too cloudy.  
Check mash temps. to low  
mash temp & to 1 again

30 <sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/06/21

Judge Name RUAN FULLERTON  
 BJCP ID & Rank \_\_\_\_\_  
 Email RHOWARD@BOSSBEER.COM

Category# SC Entry # 536228  
 Sub (a-f) \_\_\_\_\_  
 Subcategory HELES  
 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 \_\_\_\_\_  
 Pro Brewer  Brewery BOB  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate HONEY, BREAD CRUST  
 Hops  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Other \_\_\_\_\_

9 <sub>12</sub>

### Appearance

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

2 <sub>3</sub>

### Flavor

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

12 <sub>20</sub>

### Mouthfeel

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

3 <sub>15</sub>

### Overall

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

6 <sub>10</sub>

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

JUST TOO MALKY / NOT BITTER ENOUGH FOR STYLE. GREAT MALT BILLIHOUGH, BUT NEEDS BETTER BALANCE.

32 <sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2 Date 26/6/21

Judge Name Benn Martens  
 BJCP ID & Rank E4106 Pending  
 Email bennmartens@gmail.com

Category# 5 Entry # 536228  
 Sub (a-f) C  
 Subcategory Helles Exportbier  
 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 \_\_\_\_\_  
 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  Inappropriate H bread crust, honey  
 Hops  very little  
 Fermentation  clean  
 Other \_\_\_\_\_

8<sub>12</sub>

### Appearance

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

2<sub>3</sub>

### Example: How to fill in a Scoresheet

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

**Flavor** 13  
 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  Inappropriate H bread crust  
 Hops  very little  
 Bitterness  Way too high for style  
 Fermentation  clean  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  Dry  Sweet little sweet  
 Other \_\_\_\_\_

13<sub>20</sub>

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

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

### Mouthfeel

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

5<sub>15</sub>

### Overall

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

7<sub>10</sub>

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

Tasty, easy drinking beer, hop bitterness & flavour is a little low which puts the balance out for the style. Very close & easy to tune.

35<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location 26/6/21 ← Date B+12

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 2 Entry # 556282  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight Entry 8 of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE 21  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

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

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

### Scoresheet Instructions

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

### Aroma

None L M H Inappropriate  
 Malt  | | |   
 Hops  | | |   
 Fermentation  | | |  High medicinal notes (candle/solvent)  
 Other \_\_\_\_\_

4  
13

### 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 Hazy Texture thin head

1  
3

### Example: How to fill in a Scoresheet

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

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

### Flavor

None L M H Inappropriate  
 Malt  | | |   
 Hops  | | |   
 Bitterness  | | |  very bitter  
 Fermentation  | | |  medicinal/infected  
 Balance Happy Malty   
 Finish/Aftertaste Dry Sweet   
 Other \_\_\_\_\_

8  
20

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

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

### Mouthfeel

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

2  
5

### Overall

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

3  
10

Very strong/unpleasant medicinal notes (likely infected)

18  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Pete Walden  
 BJCP ID & Rank \_\_\_\_\_  
 Email ewalden@psnet.com

Category# 2 Entry # 556 282  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

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

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

## Aroma

None L M H Inappropriate  
 Malt    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Fermentation     Plastic & medicinal  
 Other \_\_\_\_\_

7  
12

## Appearance

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

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

2  
3

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13  
20

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

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

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

## Flavor

None L M H Inappropriate  
 Malt    \_\_\_\_\_  
 Hops     Too high  
 Bitterness     Too high  
 Fermentation     \_\_\_\_\_  
 Balance     Hoppy Malty  
 Finish/Aftertaste     Dry Sweet  
 Other Metallic finish - easy on the palate

8  
20

## Mouthfeel

Thin M Full Inappropriate  
 Body    \_\_\_\_\_  
 Carbonation    \_\_\_\_\_  
 Warmth    \_\_\_\_\_

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

1  
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.

Work on removing the acetaldehyde. Use a higher pitch. Better sanitisation & cleaning. Remove chlorine from water

21  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name HEAD  
 BJCP ID & Rank \_\_\_\_\_  
 Email head@rockstarbrewer.com

Category# 2 Entry # 556282  
 Sub (a-f) A  
 Subcategory INT LAGER  
 Special Ingredients \_\_\_\_\_

Position In flight 8 of 39  
 Advanced to MINI-BOS  
 PLACE 21  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

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

**Aroma**

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

6  
12

**Appearance**

Yellow Bold Amber Copper Brown Black Inappropriate  
 Color  \_\_\_\_\_  
 Clarity Brilliant Hazy Opaque  Other \_\_\_\_\_  
 Head 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  
 Malt  Wheat. Subtle grainy notes  
 Hops  OK for style  
 Bitterness  Way too high for style  
 Fermentation  Banana, Low Clove. Hint of bubblegum

**Flavor**

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

9  
20

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

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

**Mouthfeel**

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

2  
5

**Overall**

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

4  
10

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

GOOD BEER BUT BITTERNESS  
WNT HAZY AND LOTS OF  
CITRUS PHENOLIC.  
WATER CHEMISTRY WILL  
FIX BOTH ISSUES

23  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SMOKEY  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 4 Entry # 612945  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 22  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

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

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

## Aroma

None L M H Inappropriate

Malt  \_\_\_\_\_  \_\_\_\_\_  
 Hops  \_\_\_\_\_  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  Tomato sauce - Brett?  
 Other Cola & bread/did other too

6  
12

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

White Ivory Beige Tan Brown Inappropriate

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

1  
3

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate 13

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

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

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

## 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 \_\_\_\_\_

4  
10

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

Really need to look into head control, yeast health & sanitation.

20  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name HENDO  
BJCP ID & Rank \_\_\_\_\_  
Email hendo@rockstarbrewer.com

Category# 4 Entry # 612945  
Sub (a-f) A  
Subcategory MUNICH HEWES  
Special Ingredients \_\_\_\_\_

Position in flight Entry 19 of 39  
Advanced to MINI-BOS  
PLACE 72  
CONSENSUS SCORE  
may not be an average of judge's individual scores

## Non-BJCP Qualifications

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

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

## Scoresheet Instructions

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

## Aroma

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

5  
12

## Appearance

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

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

1  
3

## Example: How to fill in a Scoresheet

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

Flavor

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     ASTRANGENT  
Fermentation     PIENOLIC  
Balance     \_\_\_\_\_  
Finish/Aftertaste     \_\_\_\_\_  
Other \_\_\_\_\_

9  
20

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

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

4  
10

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

TOO DARK FOR STYLE.  
PIENOLIC/PLASTIC/MEDICINAL  
SMOKEY BROWN & FINISH.  
CHECK SANITATION & TASTE  
HEALTH.

72  
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	





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location 26/6/21 Date BH2

Judge Name GOVS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 4 Entry # 612945  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 19  
Advanced to MINI-BOS  
PLACE 22  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

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

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

### Scoresheet Instructions

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

### Aroma

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  off fermentation phenolics  
Other \_\_\_\_\_

6  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  \_\_\_\_\_  
Clarity  \_\_\_\_\_  
Other \_\_\_\_\_  
Head White Ivory Beige Tan Brown Inappropriate  
Retention Quick Lasting \_\_\_\_\_  
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** 13  
20

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

### Flavor

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

8  
20

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

Acetaldehyde	<input checked="" type="checkbox"/>	Metallic	<input checked="" type="checkbox"/>
Alcoholic / Hot		Musty	<input checked="" type="checkbox"/>
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	<input checked="" type="checkbox"/>
DMS	<input checked="" type="checkbox"/>	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 lingering bitterness

3  
5

### Overall

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

5  
10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Lacking cleanliness  
too much ferment  
character

24  
50

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GWS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 3 Entry # 658362  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight of 15  
 Advanced to MINI-BOS  
 PLACE 31  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery BH1  
 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	
		X			Wheat. Subtle grainy notes
Hops					OK for style
Bitterness			X		Way too high for style
Fermentation		X			Banana. Low Clove. Hint of bubblegum

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

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

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

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

### Aroma

Malt	None L	M	H	Inappropriate	
		/			lacking rich malt
Hops					1 base
Fermentation			X		Some light damage
Other					

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

### Appearance

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

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

### Flavor

Malt	None L	M	H	Inappropriate	
		/			A bit unbalanced
Hops					and thing, Needs
Bitterness			X		some more malt
Fermentation			/		flavour
Balance	Hoppy	Malty			
	/				
Finish/Aftertaste	Dry	Sweet			
Other					

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

### Mouthfeel

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

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

### Overall

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

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

lacking style characters  
some minor faults

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

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

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location RI+H Date 26/6/21

Judge Name Honus  
BJCP ID & Rank \_\_\_\_\_  
Email hondog@rocksbarbrower.com

Category# 3 Entry # 658362  
Sub (a-f) B  
Subcategory PREM CREAT PILS  
Special Ingredients \_\_\_\_\_

Position in flight entry 13 of 39  
Advanced to MINI-BOS  
PLACE 31  
CONSENSUS SCORE 31  
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 X M H  Inappropriate  
Hops:  None L M H  Inappropriate  
Fermentation:  None L M H  Inappropriate  
Other: LIGHT FRUITY

7<sub>12</sub>

**Appearance**

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

2<sub>3</sub>

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

**Flavor**

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

**Flavor**

Malt: X None L M H  Inappropriate  
Hops: X None L M H  LACKS DEPTH AND/OR  
Bitterness: X None L M H  LACKS BITTERNESS.  
Fermentation: X None L M H  Inappropriate  
Balance: Hoppy X Moly  Inappropriate  
Finish/Aftertaste: Dry X Sweet  Inappropriate  
Other: LIGHT FRUITY

12<sub>20</sub>

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

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

**Mouthfeel**

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

4<sub>15</sub>

**Overall**

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

7<sub>10</sub>

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
ASSET OF MASH PHASES  
JUST TOO HAZY AND LACKS  
TOP CHARACTER. CHECK  
HOPPING RATE & WATER  
CLARITY.

32<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Pete Wheldon  
 BJCP ID & Rank \_\_\_\_\_  
 Email wbrowco@gmail.com

Category# 3 Entry # 658362  
 Sub (a-f) B  
 Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight of \_\_\_\_\_  
 Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 31  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

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

**Scoresheet Instructions**

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

**Aroma**

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Other Oxidized a bit too much, light stuck 6<sub>12</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  \_\_\_\_\_  
 Clarity  \_\_\_\_\_  
 Other \_\_\_\_\_  
 Head White Ivory Beige Tan Brown Inappropriate  
 Retention  \_\_\_\_\_  
 Texture Dense 2<sub>3</sub>

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

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

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

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

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

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

**Flavor**

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Bitterness  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Balance Hoppy  Maltly \_\_\_\_\_  
 Finish/Aftertaste Dry  Sweet \_\_\_\_\_  
 Other Very oxidized 12<sub>20</sub>

**Mouthfeel**

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

**Overall**

Classic Example \_\_\_\_\_ X \_\_\_\_\_  
 Flawless \_\_\_\_\_ X \_\_\_\_\_  
 Wonderful \_\_\_\_\_ X \_\_\_\_\_  
 Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_  
 Feedback More hops please. 6<sub>10</sub>

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

Judge Total 30<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 2 Entry # 682168  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight of 9  
 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 BSH  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

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

## Aroma

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

low lvl cardboard 8<sub>12</sub>

## Appearance

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

Head White Hazy Beige Tan Brown Inappropriate  
 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** 13<sub>20</sub>

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

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

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

## Mouthfeel

Thin M Full Inappropriate  
 Body  \_\_\_\_\_  
 Carbonation  \_\_\_\_\_  
 Warmth  \_\_\_\_\_

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

3 5

## Overall

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

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

Good example of style  
some balance of flavour  
issues, so2/light

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

Judge Total

35 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Peter Wheldon  
 BJCP ID & Rank \_\_\_\_\_  
 Email cwbrownco@gmail.com

Category# 2 Entry # 682168  
 Sub (a-f) A  
 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 CVB  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

**Scoresheet Instructions**

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

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

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

**Flavor** 13/20

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

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

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

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

None L M H Inappropriate

Malt     \_\_\_\_\_  
 Hops     \_\_\_\_\_  
 Fermentation     bit of a dirty iodine  
 Other liverlike

9/12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

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

Clarity     \_\_\_\_\_

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

Retention    \_\_\_\_\_

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

3/3

**Flavor**

None L M H Inappropriate

Malt     bit strong  
 Hops     low - not low  
 Bitterness     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Balance  Hoppy  Malty  \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_

Other \_\_\_\_\_

13/20

**Mouthfeel**

Thin M Full Inappropriate

Body     \_\_\_\_\_

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

Warmth    \_\_\_\_\_

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

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

4/5

**Overall**

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

6/10

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

Just the aroma throws me off. Right at the start.

\_\_\_\_\_

\_\_\_\_\_

35/50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH11

Date 2/6/21

Judge Name Hawoo  
 BJCP ID & Rank \_\_\_\_\_  
 Email hawaoo@rocketbrewer.com

Category# 2 Entry# 682168  
 Sub (a-f) A  
 Subcategory INT LAGER  
 Special Ingredients \_\_\_\_\_

Position in flight entry 9 of 39  
 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

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

8  
12

### Appearance

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

3  
3

### Example: How to fill in a Scoresheet

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

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

### Flavor

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

15  
20

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

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

### Mouthfeel

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

3  
5

### Overall

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

7  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
GOOD BEER. ABSENT OF MAJOR FLAWS. JUST A LITTLE THIN. ADJUST WATER CHEMISTRY. IT'LL LIFT THIS BEER

36  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name SMOKEY  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 4A Entry # 738566  
 Sub (a-f) \_\_\_\_\_  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 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 CWS  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

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

## Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Fermentation  Vinager / Musty  
 Other \_\_\_\_\_

6<sub>12</sub>

## Appearance

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

1<sub>3</sub>

## Flavor

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

12<sub>20</sub>

## Mouthfeel

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

3<sub>5</sub>

## Overall

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

7<sub>10</sub>

29<sub>150</sub>

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

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

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

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/10/21

Judge Name Govs  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 4 Entry# 738566  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight of 20  
 Advanced to MINI-BOS  
 PLACE 33  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

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

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

## Aroma

None L M H Inappropriate  
 Malt /  Nice clean  
 Hops /  aroma  
 Fermentation /  (slight SO2/foxing)  
 Other \_\_\_\_\_

8<sub>12</sub>

## Appearance

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

2<sub>3</sub>

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

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

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

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

## Flavor

None L M H Inappropriate  
 Malt /  well balanced  
 Hops /  mild malt/graininess  
 Bitterness /  soft finish  
 Fermentation /  pleasant hop flavour  
 Balance /  very low percept.  
 Finish/Aftertaste /  \_\_\_\_\_  
 Other \_\_\_\_\_

15<sub>20</sub>

## Mouthfeel

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

3<sub>5</sub>

## Overall

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

8<sub>10</sub>

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

Excellent example of style

36<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name HAWOOD  
 BJCP ID & Rank \_\_\_\_\_  
 Email hawe@rocketstobrewer.com

Category# 4 Entry# 738566  
 Sub (a-f) A  
 Subcategory MUNICH HELES  
 Special Ingredients \_\_\_\_\_

Position in flight 26  
 of 39  
 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**

None L M H Inappropriate  
 Malt      
 Hops      
 Fermentation      
 Other MUNICH HELES

8  
12

**Appearance**

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

2  
3

**Scoresheet Instructions**

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

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

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

Flavor  
 None L M H Inappropriate  
 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	<u>L</u>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Flavor**

None L M H Inappropriate  
 Malt      
 Hops      
 Bitterness      
 Fermentation      
 Balance Hoppy   Malty   
 Finish/Aftertaste Dry  Sweet   
 Other Slight Dms + mild Carbon

14  
20

**Mouthfeel**

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

4  
5

**Overall**

Classic Example        
 Not to Style  
 Flawless        
 Significant Flaws  
 Wonderful        
 Lifeless

7  
10

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

VERY GOOD BEER. TOP  
MUCH DMS SO WASTE WORT  
BOTTING. SLIGHT MUNCHER  
(GARBAGE) SO CIDELE YEAST  
HAWOOD.

35  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 2/6/21

Judge Name COVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 5 Entry # 743923  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position In Flight Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 37  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

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

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

### Aroma

None L M H Inappropriate  
 Malt     Sweet bread of light fruit  
 Hops     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        \_\_\_\_\_  
 Clarity     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 13  
 Malt     Wheat. Subtle grainy notes  
 Hops     OK for style  
 Bitterness     Way too high for style  
 Fermentation     Banana, Low Clove, Hint of bubblegum

### Flavor

None L M H Inappropriate  
 Malt     \_\_\_\_\_  
 Hops     \_\_\_\_\_  
 Bitterness     \_\_\_\_\_  
 Fermentation     Sweet bubblegum  
 Balance     \_\_\_\_\_  
 Finish/Aftertaste     \_\_\_\_\_  
 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
Esters	Smoky
Grassy	Sply
Light-Struck	Sulfur
Medicinal	Vegetal

### Mouthfeel

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

3  
15

### 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

Clean, slightly oversweet

Judge Total

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 \_\_\_\_\_

Judge Name Max Rank  
 BJCP ID & Rank EZ 649  
 Email Rank-M@GAX.DE

Category# 5 Entry # 743923  
 Sub (a-f) B  
 Subcategory Kolsch  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

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

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

### Scoresheet Instructions

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

### Aroma

Malt  None L  M  H  Inappropriate light bread  
 Hops  None L  M  H  Inappropriate floral, spicy  
 Fermentation  None L  M  H  Inappropriate clean  
 Other \_\_\_\_\_

9/12

### Appearance

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

3/3

### Example: How to fill in a Scoresheet

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

Flavor 13  
 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 light bread  
 Hops  None L  M  H  Inappropriate floral, pleasant  
 Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  Malty  Other \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Inappropriate Dry enough  
 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	
Ester		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 \_\_\_\_\_

5/5

### Overall

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

8/10

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

Great beer, fits the style and not easy to get this down.

Judge Total

39/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name HERNDON  
 BJCP ID & Rank \_\_\_\_\_  
 Email herndon@rockstarbrew.com

Category# 3 Entry # 758765  
 Sub (a-f) B  
 Subcategory PAUM CRAFT PILS  
 Special Ingredients \_\_\_\_\_

Position In flight Entry 16 of 39  
 Advanced to MINI-BOS  
 PLACE 36  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

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

### Aroma

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

8  
12

### Appearance

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

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

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

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

### Flavor

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

15  
20

### Mouthfeel

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

3  
5

### Overall

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

7  
10

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

NICE BEER. GOOD HOP CHARACTER  
 BUT LACKS THE MALT &  
 BODY TO BACK IT UP. CHECK  
 WATER CHARACTER.

33  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Peter Whelden  
 BJCP ID & Rank \_\_\_\_\_  
 Email cubrewco@gmail.com

Category# 3 Entry # 788 765  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 36  
 CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

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

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

## Aroma

	None	L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	<u>bit low</u>
Hops	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>Great</u>
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>Clean</u>
Other	_____					

9  
12

## Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	_____
Clarity	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	_____
Other	_____							
	White	Long	Beige	Tan	Brown	Inappropriate		
Head	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	_____	
Retention	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	_____	
Texture	<u>Dense</u>							

3  
3

## Flavor

	None	L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	_____
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	<u>Needs more</u>
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	<u>Needs more - still good</u>
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>So clean - joy</u>
Balance	Hoppy		Malty		<input type="checkbox"/>	_____
Finish/Aftertaste	Dry		Sweet		<input checked="" type="checkbox"/>	_____
Other	_____					

16  
20

## Mouthfeel

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

4  
5

## Overall

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

7  
10

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

Just wants a bit more hop character, otherwise very good.

39  
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.

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

### 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 BH12

Date 26/6/21

Judge Name GOVS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 3 Entry# 758765  
Sub (a-f) B  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight of 16  
Advanced to MINI-BOS  
PLACE 36  
CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13/20

Malt  None L  M  Inappropriate Wheat. Subtle grainy notes

Hops  None L  M  Inappropriate OK for style

Bitterness  None L  M  Inappropriate Way too high for style

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

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

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

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

### Aroma

Malt  None L  M  Inappropriate Need more malt

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

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

Other \_\_\_\_\_

8/12

### Appearance

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

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

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

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

Texture Head fades quickly

2/3

### Flavor

Malt  None L  M  Inappropriate Well rounded

Hops  None L  M  Inappropriate Flavours, some oxidation detracts

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

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

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

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

Other \_\_\_\_\_

15/20

### Mouthfeel

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

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

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

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

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

Other Bitterness lingers

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.

7/10

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

Very well made example of style some minor faults. More malt richness

35/50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name BRIAN MYRAE  
 BJCP ID & Rank 51426 CEST  
 Email \_\_\_\_\_

Category# 10 Entry# 795263  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**

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

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

**Aroma**

Malt  None L  M  H  Inappropriate  
 Hops     Inappropriate  
 Fermentation     Inappropriate  
 Other \_\_\_\_\_  
MILD BREWED  
CLOVE, BUBBLEGUM

8  
12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  Other \_\_\_\_\_  
 Other \_\_\_\_\_  
 Texture MIN TO NONE

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     Inappropriate  
 Hops     Inappropriate  
 Bitterness     Inappropriate  
 Fermentation     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     Inappropriate  
 Bitterness     Inappropriate  
 Fermentation     Inappropriate  
 Balance  Hoppy  Malty  Other \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  
 Other \_\_\_\_\_  
HONEY MALT  
CLOVE, BUBBLEGUM

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

3  
5

**Overall**

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

7  
10

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

WELL CRAFTED & GENERALLY TO STYLE  
BUT NOT OUTSTANDING OVERALL  
DOES NOT QUITE BLEND TO  
SUBTLE / COMPLEX / DRINKABLE  
GIVES A BIT OVERWHELMING

32  
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 BH12 Date 2/6/6

Judge Name Jeremy J  
 BJCP ID & Rank non  
 Email beer@precinct

Category# 10 Entry# 795263  
 Sub (a-f) 9  
 Subcategory Wiesbier  
 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 Precinct  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

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

**Scoresheet Instructions**

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

**Aroma**

None L M H Inappropriate  
 Malt OK  
 Hops OK  
 Fermentation low yeast character  
 Other lower clove/banana ↑ bubblegum

7  
12

**Appearance**

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

1.5  
3

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

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

Flavor 13  
 Malt X  Wheat. Subtle grainy notes  
 Hops X  OK for style  
 Bitterness X  Way too high for style  
 Fermentation X  Banana. Low Clove. Hint of bubblegum

**Flavor**

None L M H Inappropriate  
 Malt to style ↑ caramel  
 Hops to style  
 Bitterness " "  
 Fermentation mild  
 Balance Happy  Malty   
 Finish/Aftertaste Dry  Sweet   
 Other \_\_\_\_\_

13  
20

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate  
 Body \_\_\_\_\_  
 Creaminess 3  
 Carbonation 2  
 Astringency \_\_\_\_\_  
 Warmth \_\_\_\_\_  
 Other \_\_\_\_\_

3  
15

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

6.5  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

lower foam character - maybe ↑ temp or ↓ pitch rate. low carbonation lacks gusto.

31  
31  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Hendo  
BJCP ID & Rank \_\_\_\_\_  
Email hendo@rockstarbrew.com

Category# 4A Entry # 835315  
Sub (a-f) \_\_\_\_\_  
Subcategory HEWEI  
Special Ingredients \_\_\_\_\_

Position in flight Entry 21 of 39  
Advanced to MINI-BOS  
PLACE 34  
CONSENSUS SCORE

may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt    \_\_\_\_\_  
Hops    \_\_\_\_\_  
Fermentation    BANANA - NOT APPROPRIATE  
Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color       \_\_\_\_\_  
Clarity      \_\_\_\_\_  
Other TOO DARK  
TOO HAZY

White Ivory Beige Tan Brown Inappropriate  
Head      \_\_\_\_\_  
Retention     \_\_\_\_\_  
Texture \_\_\_\_\_

1  
3

### Flavor

None L M H Inappropriate  
Malt    \_\_\_\_\_  
Hops    HOP FLAVOR TOO HIGH  
Bitterness    \_\_\_\_\_  
Fermentation    \_\_\_\_\_  
Balance    HOPPY MALTY  
Finish/Aftertaste    DRY SWEET  
Other \_\_\_\_\_

13  
20

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13  
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	L	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	L	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Thin M Full Inappropriate  
Body    \_\_\_\_\_  
Carbonation    \_\_\_\_\_  
Warmth    \_\_\_\_\_

None L M H Inappropriate  
Creaminess    \_\_\_\_\_  
Astringency    \_\_\_\_\_  
Other \_\_\_\_\_

3  
5

### Overall

Classic Example  \_\_\_\_\_ Not to Style  
Flawless  \_\_\_\_\_ Significant Flaws  
Wonderful  \_\_\_\_\_ Lifeless

7  
10

### Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

NICE BEER JUST LACKS MALT CHARACTER. INFO TOO MUCH HOP FLAVOR. LOWEST AROMAS USE HOP PROFILES & SALTINERT. MALT.

32  
50

Judge Total

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name SMOKEY  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 4 Entry# 835315  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position In flight entry of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE 34  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery CUB  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13  
 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	L
Esters	Smoky	
Grassy	Sply	
Light-Struck	Sulfur	
Medicinal	Vegetal	✓

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Other \_\_\_\_\_

9  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  \_\_\_\_\_  
 Clarity  \_\_\_\_\_  
 Other \_\_\_\_\_

White Body Beige Tan Brown Inappropriate  
 Head Retention  \_\_\_\_\_  
 Texture Dense

1  
3

### Flavor

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  Bitter low  
 Bitterness  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Balance  \_\_\_\_\_  
 Finish/Aftertaste  \_\_\_\_\_  
 Other \_\_\_\_\_

16  
20

### Mouthfeel

Thin M Full Inappropriate  
 Body  \_\_\_\_\_  
 Carbonation  \_\_\_\_\_  
 Warmth  \_\_\_\_\_

None L M H Inappropriate  
 Creaminess  \_\_\_\_\_  
 Astringency  \_\_\_\_\_  
 Other \_\_\_\_\_

3  
5

### Overall

Classic Example \_\_\_\_\_  
 Flawless \_\_\_\_\_  
 Wonderful \_\_\_\_\_

Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

7  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Colour needs work. Use a finer agent or lager longer

36  
50

Judge Total

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2 Date 26/6/21

Judge Name GONS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 4 Entry# 835315  
Sub (a-f) A  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 21  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 34  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery BH  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  Slight green apple & Bananas  
Other \_\_\_\_\_

7  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  \_\_\_\_\_  
Clarity  \_\_\_\_\_  
Head White Ivory Beige Tan Brown Inappropriate  
Retention Quick Lasting \_\_\_\_\_  
Other \_\_\_\_\_ Texture \_\_\_\_\_

2  
3

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor None L M H Inappropriate  
Malt  X  Wheat. Subtle grainy notes 13  
Hops  \_\_\_\_\_  OK for style  
Bitterness  \_\_\_\_\_  X  Way too high for style  
Fermentation  \_\_\_\_\_  X  Banana. Low Clove. Hint of bubblegum

### Flavor

None L M H Inappropriate  
Malt  \_\_\_\_\_  Sweet grain  
Hops  \_\_\_\_\_  lingering bitterness  
Bitterness  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Balance Hoppy Malty \_\_\_\_\_  
Finish/Aftertaste Dry Sweet \_\_\_\_\_  
Other \_\_\_\_\_

14  
20

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Thin M Full Inappropriate  
Body  \_\_\_\_\_  \_\_\_\_\_  
Carbonation None L M H  \_\_\_\_\_  
Warmth  \_\_\_\_\_  
Creaminess None L M H  \_\_\_\_\_  
Astringency  \_\_\_\_\_  
Other \_\_\_\_\_

3  
5

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_  
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

7  
10

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	

✓ Good example some acidity esters

33  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2 Date 20/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 4 Entry # 841319  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight 22  
 of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE 31  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery BSF  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13

Malt  X  Wheat. Subtle grainy notes  
 Hops  X  OK for style  
 Bitterness  X  Way too high for style  
 Fermentation  X  Banana. Low Clove. Hint of bubblegum

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot	<u>H</u>	Musty	<input checked="" type="checkbox"/>
Astringent		Oxidized	
Brettanomyces		Plastic	<input checked="" type="checkbox"/>
Diacetyl		Solvent / Fusel	<input checked="" type="checkbox"/>
DMS	<u>M</u>	Sour / Acidic	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	<input checked="" type="checkbox"/>
Medicinal		Vegetal	

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt  /  \_\_\_\_\_  
 Hops  /  \_\_\_\_\_  
 Fermentation  /  Strong medicinal / solvent phenolics 8  
 Other \_\_\_\_\_

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color /  \_\_\_\_\_  
 Clarity /  \_\_\_\_\_  
 Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head /  \_\_\_\_\_  
 Retention /  \_\_\_\_\_  
 Texture \_\_\_\_\_

2 3

### Flavor

None L M H Inappropriate

Malt  /  \_\_\_\_\_  
 Hops  /  \_\_\_\_\_  
 Bitterness  /  \_\_\_\_\_  
 Fermentation  /  Ferment flaws (DMS medicinal) 12  
 Balance  /  \_\_\_\_\_  
 Finish/Aftertaste  /  \_\_\_\_\_  
 Other \_\_\_\_\_

### Mouthfeel

Thin M Full Inappropriate

Body /  \_\_\_\_\_  
 Carbonation /  \_\_\_\_\_  
 Warmth /  \_\_\_\_\_

None L M H Inappropriate

Creaminess /  \_\_\_\_\_  
 Astringency /  \_\_\_\_\_  
 Other \_\_\_\_\_

3 5

### Overall

Classic Example / \_\_\_\_\_ Not to Style  
 Flawless \_\_\_\_\_ Significant Flaws  
 Wonderful \_\_\_\_\_ Lifeless

5 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Strong off phenolics, check fermentation / sanitation & oxygen

Judge Total 30<sub>50</sub>

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name SMOKEY  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 4 Entry # 841319  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight of 22

Advanced to MINI-BOS  
PLACE 31

CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery CUB  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13/20

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate OK for style

Bitterness  None L  M  H  Inappropriate Way too high for style

Fermentation  None L  M  H  Inappropriate Banana. Low Clove. Hint of bubblegum

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>M</u>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	<u>M</u>

Bottle Inspection  OK \_\_\_\_\_

### Aroma

Malt  None L  M  H  Inappropriate

Hops  None L  M  H  Inappropriate

Fermentation  None L  M  H  Inappropriate DMS is strong.

Other Corn + Cabbage. Vegetal + slight phenolic

6/12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Inappropriate

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other

Texture Medium

2/3

### Flavor

Malt  None L  M  H  Inappropriate

Hops  None L  M  H  Inappropriate

Bitterness  None L  M  H  Inappropriate

Fermentation  None L  M  H  Inappropriate

Balance  Hoppy  Malty  Inappropriate

Finish/Aftertaste  Dry  Sweet  Inappropriate Too sweet - cloying.

Other \_\_\_\_\_

### Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

3/5

### Overall

Classic Example  Not to Style \_\_\_\_\_

Flawless  Significant Flaws \_\_\_\_\_

Wonderful  Lifeless \_\_\_\_\_

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Boil the shit out of it!  
Extended boil there will  
help.

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Judge Total 29 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Max Planz  
 BJCP ID & Rank E2649  
 Email planz\_m@gmx.de

Category# 4 Entry # 8AB19  
 Sub (a-f) A  
 Subcategory Plinich  
 Special Ingredients \_\_\_\_\_

Position In flight Entry 22 of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE 31  
**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 X M \_\_\_\_\_ H \_\_\_\_\_ Inappropriate \_\_\_\_\_  
 Malt X breaky  
 Hops X light forest  
 Fermentation X \_\_\_\_\_  
 Other light sulfur, DMS

8/12

### Appearance

Yellow X Red \_\_\_\_\_ Amber \_\_\_\_\_ Copper \_\_\_\_\_ Brown \_\_\_\_\_ Black \_\_\_\_\_ Inappropriate \_\_\_\_\_  
 Color X Head X White \_\_\_\_\_ Ivory \_\_\_\_\_ Beige \_\_\_\_\_ Tan \_\_\_\_\_ Brown \_\_\_\_\_  
 Clarity X Brilliant \_\_\_\_\_ Hazy \_\_\_\_\_ Opaque \_\_\_\_\_ Other \_\_\_\_\_ Retention X Quick \_\_\_\_\_ Lasting \_\_\_\_\_ Other \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

3/3

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor \_\_\_\_\_ 13/13  
 Malt X Wheat. Subtle grainy notes  
 Hops X OK for style  
 Bitterness X Way too high for style  
 Fermentation X Banana, Low Clove, Hint of 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	

### Flavor

None L X M \_\_\_\_\_ H \_\_\_\_\_ Inappropriate \_\_\_\_\_  
 Malt X Biscuit, breaky  
 Hops X \_\_\_\_\_  
 Bitterness X Too high for style  
 Fermentation X Clean  
 Balance X Hoppy \_\_\_\_\_ Malty \_\_\_\_\_  
 Finish/Aftertaste X Dry \_\_\_\_\_ Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

19/20

### Mouthfeel

Thin X M \_\_\_\_\_ Full \_\_\_\_\_ Inappropriate \_\_\_\_\_  
 Body X Creaminess X None L \_\_\_\_\_ M \_\_\_\_\_ H \_\_\_\_\_  
 Carbonation X None L \_\_\_\_\_ M \_\_\_\_\_ H \_\_\_\_\_  
 Warmth X \_\_\_\_\_ Astringency X \_\_\_\_\_  
 Other \_\_\_\_\_

4/5

### Overall

Classic Example \_\_\_\_\_ X \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ X \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ X \_\_\_\_\_ Lifeless \_\_\_\_\_

5/10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Great clean beer but a bit bitter to bitter for style like sulfur and DMS. Bad a bit longer?

Judge Total

31/50

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 Hpwoo  
BJCP ID & Rank \_\_\_\_\_  
Email harpoo@rocketmail.com

Category# 4 Entry # 841379  
Sub (a-f) A  
Subcategory Harvest  
Special Ingredients \_\_\_\_\_

Position in flight 22 of 39  
Advanced to MINI-BOS  
PLACE 31  
CONSENSUS SCORE 31  
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    TOO HOPPY.

Fermentation   \_\_\_\_\_

Other \_\_\_\_\_

**8**<sub>12</sub>

**Scoresheet Instructions**  
Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color      \_\_\_\_\_

Clarity     \_\_\_\_\_

Head         Inappropriate

Retention     \_\_\_\_\_

Other \_\_\_\_\_ Texture \_\_\_\_\_

**3**<sub>3</sub>

**Example: How to fill in a Scoresheet**  
This example is from the flavor section for a Weissbier that is good, but too bitter for style.

**Flavor**

Malt    Wheat. Subtle grainy notes

Hops    OK for style

Bitterness    Way too high for style

Fermentation    Banana, Low Clove, Hint of bubblegum

**13**

**Flavor**

None L M H Inappropriate

Malt    DMS

Hops    TOO HOPPY

Bitterness    \_\_\_\_\_

Fermentation    \_\_\_\_\_

Balance    \_\_\_\_\_

Finish/Aftertaste    \_\_\_\_\_

Other FLABBY - High pH

**12**<sub>20</sub>

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	<u>L</u>
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>L</u>	Sour / Acidic	
Esters		Smoky	
Grassy	<u>M</u>	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate

Body    \_\_\_\_\_

Carbonation    \_\_\_\_\_

Warmth    \_\_\_\_\_

None L M H Inappropriate

Creaminess    \_\_\_\_\_

Astringency    \_\_\_\_\_

Other \_\_\_\_\_

**4**<sub>15</sub>

**Scoring Guide**

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

**Overall**

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

NICE BEER BUT TOO HOPPY  
DOES LACK CRISPNESS. A  
LOWER BEER PH WOULD  
ALREADY LIST THIS BEER.  
GREAT POTENTIAL WITH THIS  
RECIPE.

**7**<sub>10</sub>

**Judge Total** **34**<sub>50</sub>





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Hardo  
BJCP ID & Rank \_\_\_\_\_  
Email hardo@rocketbrew.com

Category# 3 Entry # 847477  
Sub (a-f) B  
Subcategory FROM CEREAL PILS.  
Special Ingredients \_\_\_\_\_

Position in flight Entry 17  
of 39  
Advanced to MINI-BOS  
PLACE 27  
CONSENSUS SCORE

may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt      
Hops     LACKS HOP AROMA  
Fermentation     TOO MUCH DIACETYL  
Other \_\_\_\_\_

6  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color          
Clarity      Other \_\_\_\_\_  
Head White Ivory Beige Tan Brown Inappropriate  
Retention         
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     LACKS MALT CHARACTER  
Hops     LACKS HOP FLAVOR  
Bitterness      
Fermentation     DIACETYL  
Balance Hoppy  Malty   
Finish/Aftertaste Dry  Sweet   
Other \_\_\_\_\_

11  
20

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>H</u>
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 \_\_\_\_\_

3  
5

### Overall

Classic Example  Not to Style \_\_\_\_\_  
Flawless  Significant Flaws \_\_\_\_\_  
Wonderful  Lifeless \_\_\_\_\_

5  
10

### Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

PROBABLY A WELL BOWED BEER BUT HIGHLY OXIDIZED WITH EXCESSIVE DIACETYL. CHECK BEER PACKAGING.

27  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Pete Wheldon  
 BJCP ID & Rank \_\_\_\_\_  
 Email cbrewco@gmail.com

Category# 3 Entry # 847477  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 27  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery CUB  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

**Scoresheet Instructions**

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

**Bottle Inspection**  ok \_\_\_\_\_

**Aroma**

None L M H Inappropriate  
 Malt     \_\_\_\_\_  
 Hops     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Other Bit sweet. Diacetyl & DMS

6  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color       \_\_\_\_\_  
 Clarity     \_\_\_\_\_  
 Other \_\_\_\_\_  
 Head White Ivory Beige Tan Brown Inappropriate  
 Retention Quick  Lasting  \_\_\_\_\_  
 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     \_\_\_\_\_  
 Hops     \_\_\_\_\_  
 Bitterness     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Balance Hoppy  Malty   \_\_\_\_\_  
 Finish/Aftertaste Dry  Sweet   \_\_\_\_\_  
 Other \_\_\_\_\_

10  
20

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<u>M</u>	Solvent / Fusel	
DMS	<u>L</u>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate  
 Body     \_\_\_\_\_  
 Carbonation     \_\_\_\_\_  
 Warmth     \_\_\_\_\_  
 Creaminess None L M H Inappropriate  
 Creaminess     \_\_\_\_\_  
 Astringency     \_\_\_\_\_  
 Other \_\_\_\_\_

2  
5

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

5  
10

**Feedback**

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Very soft. Astringent.  
low malt character.  
Try to soil lower with  
less hops. Dbc. Rest

25  
50

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 3 Entry # 847477  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight  
 Entry of 17

Advanced to MINI-BOS  
 PLACE

27  
 CONSENSUS SCORE

may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery BH  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate  
 Malt  /  lacking rich malt  
 Hops  /  some off phenolics  
 Fermentation  x  (diacetyl)  
 Other \_\_\_\_\_

6  
 12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  /  \_\_\_\_\_  
 Clarity  /  \_\_\_\_\_  
 Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate  
 Head  /  \_\_\_\_\_  
 Retention  /  \_\_\_\_\_  
 Texture \_\_\_\_\_

2  
 3

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor  
 None L M H Inappropriate  
 Malt  X  Wheat. Subtle grainy notes  
 Hops  /  OK for style  
 Bitterness  X  Way too high for style  
 Fermentation  X  Banana. Low Clove. Hint of bubblegum

13  
 20

### Flavor

None L M H Inappropriate  
 Malt  /  flavours are unbalanced  
 Hops  /  high bitterness  
 Bitterness  /  and low malt richness  
 Fermentation  \_\_\_\_\_  
 Balance  /  \_\_\_\_\_  
 Finish/Aftertaste  /  \_\_\_\_\_  
 Other \_\_\_\_\_

12  
 20

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>L</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	<u>L</u>
DMS	<u>L</u>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Thin M Full Inappropriate  
 Body  /  \_\_\_\_\_  
 Carbonation  /  \_\_\_\_\_  
 Warmth  /  \_\_\_\_\_

None L M H Inappropriate  
 Creaminess  /  \_\_\_\_\_  
 Astringency  /  \_\_\_\_\_  
 Other \_\_\_\_\_

3  
 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.

more malt, less hops  
cleaner ferment

29  
 50

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Max Plank  
BJCP ID & Rank EL649  
Email Plank-M@GTX.DE

Category# 5 Entry # 894675  
Sub (a-f) 0  
Subcategory Gen. Ales  
Special Ingredients \_\_\_\_\_

Position In flight Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 37  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_**Aroma**

None L M H Inappropriate  
Malt     light bready  
Hops     floral spicy +  
Fermentation     \_\_\_\_\_  
Other \_\_\_\_\_

9  
112

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color        \_\_\_\_\_  
Clarity     Other \_\_\_\_\_  
Head White Creamy Beige Tan Brown Inappropriate  
Retention     Lasting \_\_\_\_\_  
Other \_\_\_\_\_ Texture \_\_\_\_\_

2  
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  
Malt     Wheat. Subtle grainy notes  
Hops     OK for style  
Bitterness     Way too high for style  
Fermentation     Banana, Low Clove. Hint of bubblegum

**Flavor**

None L M H Inappropriate  
Malt     \_\_\_\_\_  
Hops     Too style  
Bitterness     \_\_\_\_\_  
Fermentation     \_\_\_\_\_  
Balance Hoppy     Malty \_\_\_\_\_  
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	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate  
Body     \_\_\_\_\_  
None L M H Inappropriate  
Carbonation     \_\_\_\_\_  
Warmth     \_\_\_\_\_  
Creaminess     \_\_\_\_\_  
Astringency     \_\_\_\_\_  
Other \_\_\_\_\_

4  
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.

7  
10

A good version of style, hops decreased to suit body and regional sweetness a bit too much overall

36  
50

Judge Total

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location **BH2**

Date **26/6/21**

Judge Name **GOVS**  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# **1** Entry# **896383**  
 Sub (a-f) **D**  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight Entry of **4**  
 Advanced to MINI-BOS  
 PLACE **26**  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery **BH**  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

## Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Fermentation  **Diacetyl overpowers**  
 Other \_\_\_\_\_

**6**  
12

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  \_\_\_\_\_  
 Clarity  \_\_\_\_\_  
 Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate  
 Head Retention  \_\_\_\_\_  
 Quick Lasting Other  
 Texture \_\_\_\_\_

**2**  
3

## Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

## Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

**Flavor** **13**  
120

None L M H Inappropriate  
 Malt  \_\_\_\_\_ **Wheat. Subtle grainy notes**  
 Hops  \_\_\_\_\_ **OK for style**  
 Bitterness  \_\_\_\_\_ **Way too high for style**  
 Fermentation  \_\_\_\_\_ **Banana, Low Clove. Hint of bubblegum**

## Flavor

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Bitterness  \_\_\_\_\_  
 Fermentation  **Diacetyl detracts from other attributes**  
 Balance  \_\_\_\_\_  
 Finish/Aftertaste  \_\_\_\_\_  
 Other \_\_\_\_\_

**12**  
20

## Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

## Mouthfeel

Thin M Full Inappropriate  
 Body  \_\_\_\_\_  
 Carbonation  \_\_\_\_\_  
 Warmth  \_\_\_\_\_

None L M H Inappropriate  
 Creaminess  \_\_\_\_\_  
 Astringency  \_\_\_\_\_  
 Other **Bitterness Linguis**

**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.

**Diacetyl brings this beer down look at end of ferment temp and bottling O2 pickup**

**29**  
50

Judge Total

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Peter Wulden  
 BJCP ID & Rank \_\_\_\_\_  
 Email wbrowce@gmail.com

Category# 1 Entry # 896383  
 Sub (a-f) d  
 Subcategory US Wheat  
 Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 26  
 CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery CWS  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

**Scoresheet Instructions**

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

**Example: How to fill in a Scoresheet**

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

**Flavor** 13/20

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes  
 Hops  None L  M  H  Inappropriate OK for style  
 Bitterness  None L  M  H  Inappropriate Way too high for style  
 Fermentation  None L  M  H  Inappropriate Banana. Low Clove. Hint of bubblegum

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection  OK \_\_\_\_\_**Aroma**

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None L  M  H  Inappropriate 5  
 Fermentation  None L  M  H  Inappropriate Diacetyl & sweet  
 Other \_\_\_\_\_

4/12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_  
 Clarity  Brilliant  Hazy  Opaque  Inappropriate \_\_\_\_\_  
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
 Retention  Quick  Lasting  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

2/3

**Flavor**

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Bitterness  None L  M  H  Inappropriate Too bitter  
 Fermentation  None L  M  H  Inappropriate Diacetyl  
 Balance  Hoppy  Malty  Inappropriate \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Inappropriate Way too sweet  
 Other \_\_\_\_\_

7/20

**Mouthfeel**

Body  Thin  M  Full  Inappropriate \_\_\_\_\_  
 Carbonation  None L  M  H  Inappropriate \_\_\_\_\_  
 Warmth  None L  M  H  Inappropriate \_\_\_\_\_  
 Creaminess  None L  M  H  Inappropriate \_\_\_\_\_  
 Astringency  None L  M  H  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

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.  
Try a healthier yeast pitch  
Stomp controlled ferment  
of for rise - longer time of  
ferment. Work on balance

22/50

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name HAWCO  
BJCP ID & Rank \_\_\_\_\_  
Email hewald@rockstarhome.com

Category# 1 Entry # 89683  
Sub (a-f) D  
Subcategory American Lager  
Special Ingredients \_\_\_\_\_

Position In flight 4  
of 39

Advanced to MINI-BOS  
PLACE 26  
CONSENSUS SCORE  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_**Aroma**

None L M H Inappropriate  
Malt    \_\_\_\_\_  
Hops    OXIDIZED HOPS.  
Fermentation    DIACETYL  
Other \_\_\_\_\_

6<sub>12</sub>**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color      \_\_\_\_\_  
Clarity Brilliant Hazy Opaque  Other \_\_\_\_\_  
Head White Long Beige Tan Brown Inappropriate  
Retention Quick Lasting   Other \_\_\_\_\_  
Other \_\_\_\_\_ Texture \_\_\_\_\_

3<sub>3</sub>**Scoresheet Instructions**

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

**Example: How to fill in a Scoresheet**

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13  
Malt    Wheat. Subtle grainy notes  
Hops    OK for style  
Bitterness    Way too high for style  
Fermentation    Banana. Low Clove. Hint of bubblegum

**Flavor**

None L M H Inappropriate  
Malt    \_\_\_\_\_  
Hops    \_\_\_\_\_  
Bitterness    ASTRINGENT  
Fermentation    DIACETYL  
Balance Hoppy  Malty  \_\_\_\_\_  
Finish/Aftertaste Dry  Sweet  \_\_\_\_\_  
Other \_\_\_\_\_

10<sub>20</sub>**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Sulfur	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate  
Body    \_\_\_\_\_  
Carbonation None L M H  \_\_\_\_\_  
Warmth    \_\_\_\_\_  
Creaminess None L M H  \_\_\_\_\_  
Astringency     \_\_\_\_\_  
Other \_\_\_\_\_

3<sub>15</sub>**Overall**

Classic Example  \_\_\_\_\_ Not to Style  
Flawless \_\_\_\_\_ Significant Flaws  
Wonderful  \_\_\_\_\_ Lifeless

5<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VERY BITTER BEER - HARSH.  
REDUCE KETTLE W/WHIRPOOL  
HOP MODIFICATIONS AND REVIEW  
WATER CHEMISTRY.  
OTHERWISE A GOOD BEER 😊

Judge Total

27<sub>50</sub>

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name Benn Martens  
 BJCP ID & Rank E4106 Pending  
 Email bennmartens@gmail.com

Category# 5 Entry# 913536  
 Sub (a-f) C  
 Subcategory (Spell out) Helles Exportbier  
 Special Ingredients \_\_\_\_\_

Position In Flight Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 23  
 CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### Score sheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Score sheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13  
 Malt  X  Wheat. Subtle grainy notes  
 Hops    OK for style  
 Bitterness   X  Way too high for style  
 Fermentation   X  Banana, Low Clove, Hint of bubblegum

### 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	<u>M</u>	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

### Aroma

Malt  None L  M  H  Inappropriate bread  
 Hops    none  
 Fermentation    pear, clove  
 Other \_\_\_\_\_

4<sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Head Retention  Quick  Lasting  Other \_\_\_\_\_  
 Texture \_\_\_\_\_

2<sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate bread, grain  
 Hops    very little  
 Bitterness    low  
 Fermentation    pear  
 Balance  Hoppy  Flat  Harsh  
 Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

10<sub>20</sub>

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
 Carbonation  None L  M  H  Inappropriate  
 Warmth    \_\_\_\_\_  
 Creaminess       Inappropriate  
 Astringency     \_\_\_\_\_  
 Other \_\_\_\_\_

3<sub>5</sub>

### Overall

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_

5<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Some yeast character coming through - lower ferment temp or try different yeast. Hop bitterness & flavour also low & out of balance with malt. Still a nice easy drinking beer.

Judge Total 24<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name Karam  
 BJCP ID & Rank \_\_\_\_\_  
 Email kb@bobsbeer.com

Category# 5 Entry # 913536  
 Sub (a-f) C  
 Subcategory German Keller  
 Special Ingredients \_\_\_\_\_

Position in flight entry 3 of 3  
 Advanced to MINI-BOS  
 PLACE 23  
 CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery BOB  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13

Malt  Wheat. Subtle grainy notes  
 Hops  OK for style  
 Bitterness  Way too high for style  
 Fermentation  Banana, Low Clove. Hint of bubblegum

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	<input checked="" type="checkbox"/>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection  OK \_\_\_\_\_

### Aroma

Malt  None L  M  H  Inappropriate Esters in aroma.  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

6 <sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Head Retention  White  Ivory  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

2 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate Banana Clove present.  
 Hops  None L  M  H  Inappropriate Need more bitterness  
 Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  Malty \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

8 <sub>20</sub>

### Mouthfeel

Body  Thin  M  Full  Inappropriate \_\_\_\_\_  
 Carbonation  None L  M  H  Inappropriate \_\_\_\_\_  
 Warmth  None L  M  H  Inappropriate \_\_\_\_\_  
 Creaminess  None L  M  H  Inappropriate \_\_\_\_\_  
 Astringency  None L  M  H  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

3 <sub>15</sub>

### Overall

Classic Example \_\_\_\_\_  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_  \_\_\_\_\_ Lifeless \_\_\_\_\_

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

5 <sub>10</sub>

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

Judge Total 22 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 2

Date 26/06/21

Judge Name RYAN FULLERTON  
 BJCP ID & Rank \_\_\_\_\_  
 Email BREWED@BOBSBEER.COM

Category# 56 Entry # 913536  
 Sub (a-f) \_\_\_\_\_  
 Subcategory HEULES  
 Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 23  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery BOB  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  or \_\_\_\_\_

**Scoresheet Instructions**  
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Aroma

None L M H Inappropriate  
 Malt  /  \_\_\_\_\_  
 Hops  /  \_\_\_\_\_  
 Fermentation  /  PENNY, CLOVE  
 Other POOR YEAST HEALTH?

5<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  /  \_\_\_\_\_  
 Head  /  \_\_\_\_\_  
 Clarity  /  Brilliant /  Hazy /  Opaque /  Other \_\_\_\_\_  
 Retention  /  Quick /  Lasting /  Other \_\_\_\_\_  
 Other \_\_\_\_\_  
 Texture \_\_\_\_\_

2<sub>3</sub>

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

**Flavor** 13  
 Malt  /  /  Wheat. Subtle grainy notes  
 Hops  /  /  OK for style  
 Bitterness  /  /  Way too high for style  
 Fermentation  /  /  Banana. Low Clove. Hint of bubblegum

### Flavor

None L M H Inappropriate  
 Malt  /  /  MUTED BY ESTERS  
 Hops  /  /  \_\_\_\_\_  
 Bitterness  /  /  VERY LOW  
 Fermentation  /  /  CINNAMON, CLOVE, BANANA  
 Balance  /  /  Hoppy /  Malty  
 Finish/Aftertaste  /  /  Dry /  Sweet  
 Other \_\_\_\_\_

9<sub>20</sub>

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	L	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	M	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Thin M Full Inappropriate  
 Body  /  /  \_\_\_\_\_  
 Creaminess  /  /  \_\_\_\_\_  
 Carbonation  /  /  \_\_\_\_\_  
 Astringency  /  /  \_\_\_\_\_  
 Warmth  /  /  \_\_\_\_\_  
 Other \_\_\_\_\_

4<sub>15</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

5<sub>10</sub>

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
COULD BENEFIT FROM BETTER  
YEAST HEALTH OR COOLER  
FERMENT

25<sub>50</sub>

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/0/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 4 Entry# 944215  
 Sub (a-f) A  
 Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight 23  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 31  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery BH  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13

Malt  Wheat. Subtle grainy notes  
 Hops  OK for style  
 Bitterness   Way too high for style  
 Fermentation  Banana, Low Clove. Hint of bubblegum

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	✓	Solvent / Fusel	
DMS	✓	Sour / Acidic	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt  1  Nice clean  
 Hops  1  aroma  
 Fermentation  1  mild mercapt  
 Other \_\_\_\_\_

7 12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  Brilliant 1  Hazy  Opaque  Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head  Quick 1  Lasting  Other \_\_\_\_\_

Clarity \_\_\_\_\_ Retention \_\_\_\_\_

Other \_\_\_\_\_ Texture \_\_\_\_\_

2 3

### Flavor

None L M H Inappropriate

Malt  1  Bread/grainy  
 Hops  1  Hop flavors  
 Bitterness  1  Slightly dominant  
 Fermentation  1  dominant  
 Balance  Hoppy 1  Malty  
 Finish/Aftertaste  Dry 1  Sweet  
 Other \_\_\_\_\_

15 20

### Mouthfeel

Thin M Full Inappropriate

Body  1  Creaminess  1

None L M H Inappropriate

Carbonation  1  Astringency  1

Warmth \_\_\_\_\_ Other High bitterness

3 5

### Overall

Classic Example  1  Not to Style  
 Flawless  1  Significant Flaws  
 Wonderful  1  Lifeless

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

7 10

Very good example  
mild ferment phenolics

Judge Total 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



Judge Name SMOKEY  
BJCP ID \_\_\_\_\_  
& Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 4 Entry # 944215  
Sub (a-f) A  
Subcategory \_\_\_\_\_  
(Spell out)  
Special Ingredients \_\_\_\_\_

Position In flight Entry 23  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 31  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery CUB  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt     \_\_\_\_\_  
Hops     \_\_\_\_\_  
Fermentation     \_\_\_\_\_  
Other Oxidized, plastic, chlorine

6  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color       \_\_\_\_\_  
Clarity Brilliant Hazy Opaque  Other \_\_\_\_\_  
Head White Ivory Beige Tan Brown Inappropriate  
Retention Quick Lasting   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**

Malt     Wheat. Subtle grainy notes  
Hops     OK for style  
Bitterness     Way too high for style  
Fermentation     Banana. Low clove. Hint of bubblegum

13  
25

### Flavor

None L M H Inappropriate  
Malt     Honey.  
Hops     \_\_\_\_\_  
Bitterness     \_\_\_\_\_  
Fermentation     Corn/DMS too high  
Balance Hoppy Malty   \_\_\_\_\_  
Finish/Aftertaste Dry Sweet   Bit claying.  
Other \_\_\_\_\_

11  
20

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>L</u>
Brettanomyces		Plastic	<u>L</u>
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck	<u>L</u>	Sulfur	
Medicinal	<u>L</u>	Vegetal	

### Mouthfeel

Thin M Full Inappropriate  
Body     \_\_\_\_\_  
Carbonation None L M H     \_\_\_\_\_  
Warmth    \_\_\_\_\_  
Creaminess None L M H     \_\_\_\_\_  
Astringency     \_\_\_\_\_  
Other \_\_\_\_\_

3  
5

### Overall

Classic Example \_\_\_\_\_  \_\_\_\_\_ 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.

Clear up the chlorine in the water longer boil needed cooler mash + lower pH will give better results.

27  
50

**Judge Total**

<b>Outstanding</b>	45-50	World-class example of style.
<b>Excellent</b>	38-44	Exemplifies style well, requires minor fine-tuning.
<b>Vary Good</b>	30-37	Generally within style parameters, minor flaws.
<b>Good</b>	21-29	Misses the mark on style and/or minor flaws.
<b>Fair</b>	14-20	Off flavors/aromas or major style deficiencies.
<b>Problematic</b>	0-13	Major off flavors and aromas dominate



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name Max Runk  
 BJCP ID & Rank E2641  
 Email Runk-M@Gmx.DE

Category# 4 Entry # 944245  
 Sub (a-f) A  
 Subcategory Pilsner  
 Special Ingredients \_\_\_\_\_

Position in flight 23  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 31  
**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  X  light bread  
 Hops  X   
 Fermentation  X  Acetaldehyde  
 Other \_\_\_\_\_

**8**  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  X  Head  
 Brilliance Hazy Opaque  Other  
 Clarity  X  Retention  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

**3**  
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** **13**  
 Malt  X  Wheat. Subtle grainy notes  
 Hops  X  OK for style  
 Bitterness   X  Way too high for style  
 Fermentation  X  Banana, Low Clove. Hint of bubblegum

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Esters		Smoky	
Grassy		Sulfur	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Flavor**

None L M H Inappropriate  
 Malt  X   
 Hops  X  Floral, subtle  
 Bitterness   X   
 Fermentation  X  not as clean crisp as requested  
 Balance  X  Bit sweet  
 Finish/Aftertaste  X  Bit sweet  
 Other \_\_\_\_\_

**9**  
20

**Mouthfeel**

Thin M Full Inappropriate  
 Body  X  Creaminess  
 None L M H  X   
 Carbonation  X  Astringency  
 Warmth  X  Other \_\_\_\_\_

**4**  
15

**Overall**

Classic Example  X  Not to Style  
 Flawless  X  Significant Flaws  
 Wonderful  X  Lifeless

**5**  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

A good attempt at the style but not as clean crisp as would like to be

**29**  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name: Hewes  
 BJCP ID & Rank: \_\_\_\_\_  
 Email: hewes@rockwellbrewery.com

Category# 4 Entry # 944215  
 Sub (a-f) A  
 Subcategory (Spell out) IPA  
 Special Ingredients \_\_\_\_\_

Position in flight: 23 of 39  
 Advanced to MINI-BOS:   
 PLACE: 31  
**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     Too hoppy.

Fermentation

Other \_\_\_\_\_

**7** <sub>12</sub>

**Appearance**

Color: Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity: Brilliant  Hazy  Opaque  Other

Head: White  Ivory  Beige  Tan  Brown  Inappropriate

Retention: Quick  Lasting  Other

Texture \_\_\_\_\_

**2** <sub>3</sub>

**Scoresheet Instructions**  
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

**Example: How to fill in a Scoresheet**  
 This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

**13** <sub>20</sub>

**Flavor**

None L M H Inappropriate

Malt     Caramel note - inappropriate.

Hops     GRASSY

Bitterness

Fermentation

Balance: Hoppy  Malty  Dry  Sweet

Finish/Aftertaste: Dry \_\_\_\_\_ Sweet \_\_\_\_\_

Other FLABBY

**13** <sub>20</sub>

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>L</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>L</u>	Sour / Acidic	
Estery		Smoky	
Grassy	<u>L</u>	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** <sub>5</sub>

**Overall**

Classic Example  Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful  Lifeless \_\_\_\_\_

Feedback: Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

NICE BEER BUT MAYBE SOME ROAST MALT FROM ANOTHER BREW GOT INTO THE BEER. TOO HOPPY & SLIGHTLY OXIDIZED

**7** <sub>10</sub>

**Scoring Guide**

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

**Judge Total**  
**33** <sub>50</sub>





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Hendo  
 BJCP ID & Rank \_\_\_\_\_  
 Email hendo@ratsterbrewer.com

Category# 2 Entry # 949 197  
 Sub (a-f) A  
 Subcategory INT Lager  
 Special Ingredients \_\_\_\_\_

Position in flight 10 of 39  
 Advanced to MINI-BOS  
 PLACE 31  
 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  ETHYL ACETATE  
 Other \_\_\_\_\_

7<sub>12</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  \_\_\_\_\_  
 Brillant Hazy Opaque Other  
 Clarity  \_\_\_\_\_  
 Head White Ivory Beige Tan Brown Inappropriate  
 Retention  \_\_\_\_\_  
 Lasting Other  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

2<sub>3</sub>

**Scoresheet Instructions**

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

**Example: How to fill in a Scoresheet**

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13  
 Malt  Wheat, subtle grainy notes  
 Hops  OK for style  
 Bitterness  Way too high for style  
 Fermentation  Banana, Low Clove, Hint of bubblegum

**Flavor**

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  TOO HOPPY  
 Bitterness  ASTRINGENT  
 Fermentation  \_\_\_\_\_  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  Dry  Sweet  
 Other \_\_\_\_\_

12<sub>20</sub>

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>M</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	<u>L</u>
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate  
 Body  \_\_\_\_\_  
 Creaminess  \_\_\_\_\_  
 Carbonation None L M H Inappropriate  
 Astringency  \_\_\_\_\_  
 Warmth  \_\_\_\_\_  
 Other \_\_\_\_\_

4<sub>15</sub>

**Overall**

Classic Example  \_\_\_\_\_ Not to Style  
 Flavorless  \_\_\_\_\_ Significant Flaws  
 Wonderful  \_\_\_\_\_ Lifeless

6<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Good malt & yeast character  
but there's way too much  
hop in the kettle &  
whirlpool. This made  
the beer unbalanced.

31<sub>50</sub>

Judge Total

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/2/21

Judge Name GOVS  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 2A Entry# 949197  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight Entry 10  
 Advanced to MINI-BOS PLACE 31  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery BH  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

**Scoresheet Instructions**

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

**Example: How to fill in a Scoresheet**

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13/20

Malt  L  M  H  Inappropriate Wheat. Subtle grainy notes  
 Hops  L  M  H  Inappropriate OK for style  
 Bitterness  L  M  H  Inappropriate Way too high for style  
 Fermentation  L  M  H  Inappropriate Banana. Low Clove. Hint of bubblegum

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	<input checked="" type="checkbox"/>
Diacetyl		Solvent / Fusel	<input checked="" type="checkbox"/>
DMS		Sour / Acidic	
Estery	<input checked="" type="checkbox"/>	Smoky	
Grassy		Spicy	
Light-Struck	<input checked="" type="checkbox"/>	Sulfur	
Medicinal	<input checked="" type="checkbox"/>	Vegetal	

Bottle Inspection  OK \_\_\_\_\_

**Aroma**

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate Grainy & medicinal  
 Other \_\_\_\_\_

6/12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Head Retention  White  Ivory  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
 Texture  Quick  Lasting  Other \_\_\_\_\_

2/3

**Flavor**

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate Some off esters (infect / chlorine)  
 Balance  Hoppy  Malty \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

12/20

**Mouthfeel**

Body  Thin  M  Full  Inappropriate \_\_\_\_\_  
 Carbonation  None L  M  H  Inappropriate \_\_\_\_\_  
 Warmth  \_\_\_\_\_  
 Creaminess  None L  M  H  Inappropriate \_\_\_\_\_  
 Astringency  \_\_\_\_\_  
 Other Astringent / oily

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.

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

29/50

Judge Total

**Scoring Guide**

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Peter Wheldon  
 BJCP ID & Rank \_\_\_\_\_  
 Email awbruce@pwheldon.com

Category# 2 Entry # 949197  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 31  
**CONSENSUS SCORE**

may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery CVB  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Fermentation    \_\_\_\_\_  
 Other \_\_\_\_\_

9  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color       \_\_\_\_\_  
 Clarity      \_\_\_\_\_  
 Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head Retention    \_\_\_\_\_  
 Texture good

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

### 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 \_\_\_\_\_  \_\_\_\_\_  
 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.

Slippery mouthfeel!

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

33  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2 Date 26/6/21

Judge Name GOVS  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 5 Entry # 954463  
Sub (a-f) D  
Subcategory (Spec. only) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
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 BH1  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13  
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	Splcy
Light-Struck	Sulfur
Medicinal	Vegetal

Bottle Inspection  OK \_\_\_\_\_

### Aroma

Malt  None L  M  H  Inappropriate low and balanced  
Hops  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

9 12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_  
Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
Head Retention  White  Honey  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

2 3

### Flavor

Malt  None L  M  H  Inappropriate clean and soft  
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 \_\_\_\_\_

17 20

### Mouthfeel

Body  Thin  M  Full  Inappropriate \_\_\_\_\_  
Carbonation  None L  M  H  Inappropriate \_\_\_\_\_  
Warmth  None L  M  H  Inappropriate \_\_\_\_\_  
Creaminess  None L  M  H  Inappropriate \_\_\_\_\_  
Astringency  None L  M  H  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

4 15

### 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  
could be crisper and  
more hop character

40 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 Max Rank  
 BJCP ID & Rank E2649  
 Email \_\_\_\_\_

Category# 5 Entry # 954463  
 Sub (a-f) 0  
 Subcategory Gen. Pils  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 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 13

Malt  L  M  H  Inappropriate Wheat. Subtle grainy notes  
 Hops  L  M  H  Inappropriate OK for style  
 Bitterness  L  M  H  Inappropriate Way too high for style  
 Fermentation  L  M  H  Inappropriate Banana. Low Clove. Hint of bubblegum

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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  or \_\_\_\_\_

**Aroma**

Malt  None L  M  H  Inappropriate Bready, restraint  
 Hops  None L  M  H  Inappropriate Faint  
 Fermentation  None L  M  H  Inappropriate Clean  
 Other \_\_\_\_\_

9/12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Brilliance  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Head Retention  Quick  Lasting  Other \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

3/3

**Flavor**

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Bitterness  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate Clean  
 Balance  Hoppy  Malty  Other \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Other \_\_\_\_\_

15/20

**Mouthfeel**

Body  Thin  M  Full  Inappropriate  
 Creaminess  None L  M  H  Inappropriate  
 Carbonation  None L  M  H  Inappropriate  
 Astringency  L  M  H  Inappropriate  
 Warmth  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.

To style, down hop profile is to fine t. Good effort on a clean format profile

Judge Total 38<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name Hando  
 BJCP ID & Rank \_\_\_\_\_  
 Email handop@rocketstecrewer.com

Category# 5 Entry # 954463  
 Sub (a-f) D  
 Subcategory Germans PILS  
 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 \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Aroma

None L M H Inappropriate

Malt    \_\_\_\_\_

Hops    \_\_\_\_\_

Fermentation    \_\_\_\_\_

Other Clean / Good

10  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color       \_\_\_\_\_

Clarity     \_\_\_\_\_

Head     \_\_\_\_\_

Retention     \_\_\_\_\_

Other \_\_\_\_\_

3  
3

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor \_\_\_\_\_ 13

Malt    Wheat. Subtle grainy notes

Hops    OK for style

Bitterness    Way too high for style

Fermentation    Banana, Low Clove, Hint of bubblegum

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Flavor

None L M H Inappropriate

Malt    \_\_\_\_\_

Hops    \_\_\_\_\_

Bitterness    \_\_\_\_\_

Fermentation    \_\_\_\_\_

Balance    \_\_\_\_\_

Finish/Aftertaste    \_\_\_\_\_

Other \_\_\_\_\_

16  
20

### Mouthfeel

Thin M Full Inappropriate

Body    \_\_\_\_\_

Carbonation    \_\_\_\_\_

Warmth  \_\_\_\_\_

None L M H Inappropriate

Creaminess    \_\_\_\_\_

Astringency    \_\_\_\_\_

Other \_\_\_\_\_

4  
5

### Overall

Classic Example  \_\_\_\_\_

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

Not to Style \_\_\_\_\_

Significant Flaws \_\_\_\_\_

Lifeless \_\_\_\_\_

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

9  
10

VERY GOOD BEER  
ABSENT OF MAJOR  
FAULTS WELL BALANCED.  
SLIGHT TWEAK OF HOP  
FLAVOUR WOULD LIFT  
THIS BEER (more hop)

42  
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 HENDO  
BJCP ID & Rank \_\_\_\_\_  
Email hendop@rockstarbrewer.com

Category# 5 Entry# 971384  
Sub (a-f) A  
Subcategory (Spell out) LIGHT BEER  
Special Ingredients \_\_\_\_\_

Position in flight  
Entry 24  
of 39

Advanced to MINI-BOS  
PLACE 38  
CONSENSUS SCORE  
may not be an average of judge's individual scores

## Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

## Aroma

None L M H Inappropriate

Malt     oms

Hops     \_\_\_\_\_

Fermentation     \_\_\_\_\_

Other oms

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

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

Clarity       \_\_\_\_\_

Other \_\_\_\_\_

White Hazy Beige Tan Brown Inappropriate

Head      \_\_\_\_\_

Retention      \_\_\_\_\_

Texture \_\_\_\_\_

3  
3

## Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

None L M H Inappropriate

Malt     Wheat. Subtle grainy notes 13  
Hops     OK for style  
Bitterness     Way too high for style  
Fermentation     Banana. Low Clove. Hint of bubblegum

## Flavor

None L M H Inappropriate

Malt     oms

Hops     \_\_\_\_\_

Bitterness     \_\_\_\_\_

Fermentation     \_\_\_\_\_

Balance     Hoppy Malty

Finish/Aftertaste     Dry Sweet

Other oms

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	L	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  \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

7  
10

NOT A GOOD LIGHT BEER.  
NEEDS BETTER BALANCE  
BETWEEN MALT & 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	

35  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Smoky  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 5 Entry # 971584  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS  
PLACE 38  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery CB  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_**Aroma**

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Other Pretty clean

16  
12**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  \_\_\_\_\_  
Clarity  \_\_\_\_\_  
Other \_\_\_\_\_  
Head White Ivory Beige Tan Brown Inappropriate  
Retention Quick Lasting \_\_\_\_\_  
Texture Medium

3  
3**Scoresheet Instructions**

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

**Example: How to fill in a Scoresheet**

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor None L M H Inappropriate  
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  Good  
Hops  Good  
Bitterness  Low  
Fermentation  Clean  
Balance Hoppy Malty \_\_\_\_\_  
Finish/Aftertaste Dry Sweet \_\_\_\_\_  
Other Tiny bit scratchy

16  
20**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate  
Body  \_\_\_\_\_  
Carbonation None L M H Inappropriate  
Warmth  \_\_\_\_\_  
Creaminess None L M H Inappropriate  
Astringency  \_\_\_\_\_  
Other \_\_\_\_\_

4  
5**Overall**

Classic Example  \_\_\_\_\_ Not to Style  
Flawless  \_\_\_\_\_ Significant Flaws  
Wonderful  \_\_\_\_\_ Lifeless

8  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Overall great example.

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

41  
50**Judge Total**





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name Karavm  
BJCP ID & Rank \_\_\_\_\_  
Email kb@bob's.com

Category# PRXS Entry # 993875  
Sub (a-f) \_\_\_\_\_  
Subcategory NZ Pils  
Special Ingredients \_\_\_\_\_

Position in flight 3 of 3  
Advanced to MINI-BOS  
PLACE 20  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery B O B  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt  \_\_\_\_\_  
Hops  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Other \_\_\_\_\_

4  
12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black Inappropriate  
Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
Head Retention  White  Creamy  Beige  Tan  Brown Inappropriate  
Texture  Quick  Lasting  Other \_\_\_\_\_

3  
3

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

**Flavor** 13  
Malt  L  M  H  Inappropriate Wheat. Subtle grainy notes  
Hops  L  M  H  Inappropriate OK for style  
Bitterness  L  M  H  Inappropriate Way too high for style  
Fermentation  L  M  H  Inappropriate Banana, Low Clove, Hint of bubblegum

### Flavor

None L M H Inappropriate  
Malt  \_\_\_\_\_ The vegetal/hobacow  
Hops  \_\_\_\_\_ over the everything  
Bitterness  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Balance  Hoppy  Malty  \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
Other \_\_\_\_\_

6  
20

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<input checked="" type="checkbox"/>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	<input checked="" type="checkbox"/>

### Mouthfeel

Thin M Full Inappropriate  
Body  L  M  H  Inappropriate  
None L M H Inappropriate  
Carbonation  L  M  H  Inappropriate  
Warmth  L  M  H  Inappropriate  
Creaminess  L  M  H  Inappropriate  
Astringency  L  M  H  Inappropriate  
Other \_\_\_\_\_

3  
15

### 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.

Vegetal in the front palate.  
Noticeable DMS!  
Please look at your process.

19  
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 BH2

Date 26/06/21

Judge Name MAN FULLERTON  
 BJCP ID & Rank \_\_\_\_\_  
 Email MAN@BOSSBEER.COM

Category# BLXS Entry# 993875  
 Sub (a-f) \_\_\_\_\_  
 Subcategory NZ PILS  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 20  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery ROB  
 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

**Aroma**  
 None L M H Inappropriate  
 Malt     PLEASANT BLEND CARST  
 Hops     UNDEW  
 Fermentation     SLIGHTLY HOARSEY  
 Other \_\_\_\_\_

6 <sub>12</sub>

### Appearance

**Appearance**  
 Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        Other  
 Head        Other  
 Clarity       Other  
 Retention      Other  
 Other \_\_\_\_\_

2 <sub>3</sub>

**Example: How to fill in a Scoresheet**  
 This example is from the flavor section for a Weissbier that is good, but too bitter for style.

**Flavor** 13  
 Malt     Wheat. Subtle grainy notes  
 Hops     OK for style  
 Bitterness     Way too high for style  
 Fermentation     Banana. Low Clove. Hint of bubblegum

### Flavor

**Flavor**  
 None L M H Inappropriate  
 Malt     BLOATED  
 Hops     NOT MUCH  
 Bitterness     UNDEW  
 Fermentation     \_\_\_\_\_  
 Balance     \_\_\_\_\_  
 Finish/Aftertaste     \_\_\_\_\_  
 Other CABBAGE

7 <sub>20</sub>

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>H</u>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

**Mouthfeel**  
 Thin M Full Inappropriate  
 Body     \_\_\_\_\_  
 Creaminess     \_\_\_\_\_  
 Carbonation     \_\_\_\_\_  
 Astringency     \_\_\_\_\_  
 Warmth  \_\_\_\_\_  
 Other \_\_\_\_\_

2 <sub>5</sub>

### Overall

**Overall**  
 Classic Example \_\_\_\_\_  
 Flawless \_\_\_\_\_  
 Wonderful \_\_\_\_\_  
 Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

4 <sub>10</sub>

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
NOT TO STYLE, FAULTY, VERY HARD TO JUDGE PROPERLY

21 <sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH2

Date 26/6/21

Judge Name Ben Martens  
 BJCP ID & Rank E4106 Pending  
 Email benmartens@gmail.com

Category# P2x5 Entry # 993875  
 Sub (a-f) \_\_\_\_\_  
 Subcategory NZ PILS  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 20  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

**Scoresheet Instructions**  
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

**Aroma**

None L M H Inappropriate  
 Malt     bread, honey  
 Hops     light citrus  
 Fermentation     clean  
 Other \_\_\_\_\_

**6** <sub>12</sub>

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Brilliance  Hazy  Opaque  Other \_\_\_\_\_  
 Clarity      Head  White  Creamy  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  Other \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

**3** <sub>3</sub>

**Example: How to fill in a Scoresheet**  
 This example is from the flavor section for a Weissbier that is good, but too bitter for style.

**Flavor** **13**

Malt     Wheat. Subtle grainy notes  
 Hops     OK for style  
 Bitterness     Way too high for style  
 Fermentation     Banana, Low Clove, Hint of bubblegum

**Flavor**

None L M H Inappropriate  
 Malt     bread  
 Hops     \_\_\_\_\_  
 Bitterness      too low for style  
 Fermentation     clean  
 Hoppy   Malty  \_\_\_\_\_  
 Balance    \_\_\_\_\_  
 Dry  Sweet  \_\_\_\_\_  
 Other DMS - High

**4** <sub>20</sub>

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>H</u>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Mouthfeel**

Thin M Full Inappropriate  
 Body     \_\_\_\_\_  
 Creaminess     \_\_\_\_\_  
 Carbonation     \_\_\_\_\_  
 Astringency     \_\_\_\_\_  
 Warmth   \_\_\_\_\_  
 Other \_\_\_\_\_

**3** <sub>5</sub>

**Overall**

Classic Example  \_\_\_\_\_  
 Flawless  \_\_\_\_\_  
 Wonderful  \_\_\_\_\_  
 Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

**3** <sub>10</sub>

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Nice aroma, hop bitterness & flavour are too low for style. Flavour is also dominated by DMS - make sure you have a good rolling boil to remove.

**Judge Total** **19** <sub>50</sub>

**Scoring Guide**

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate