



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Brendan Gough
 BJCP ID _____
 & Rank _____
 Email brendan@gough.id.au

Category# 13 Entry # 119652
 Sub (a-f) A
 Subcategory (Spell out) Dark mild
 Special Ingredients _____

Position In flight Entry 26
 of _____
 Advanced to MINI-BOS
 PLACE 35
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____**Aroma**

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

7₁₂**Appearance**

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

2₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

4₅**Overall**

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

7₁₀**Feedback**

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

Enjoyable beer. Slightly high carbonation for style.
Very ABV to style, unless very low alternative yeast.

36₅₀

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 Thomas Parker
 BJCP ID & Rank _____
 Email thomas.parker@schonndorfgod.com

Category# 13 Entry # 119652
 Sub (a-f) A
 Subcategory Dark Mild
 Special Ingredients _____

Position in flight Entry of 26
 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 _____

Aroma

None L M H Inappropriate
 Malt least dominant
 Hops _____
 Fermentation d farm char
 Other _____

7₁₂

Appearance

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **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 roast char.
 Hops _____
 Bitterness _____
 Fermentation masked by malt, but present
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

14₂₀

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	

Mouthfeel

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

4₅

Overall

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

7₁₀

No astringency despite roast
Seemingly higher in ABV.

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 _____

Date _____

Judge Name Thomas Parker
 BJCP ID & Rank _____
 Email thomas.parker@stowandwood.com.au

Category# B Entry# 155444
 Sub (a-f) B
 Subcategory Best Bitter
 Special Ingredients _____

Position in flight of 22
 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 sl low fill**Aroma**

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

8¹²**Appearance**

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

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

2 1/2³**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt harsh contribution.
 Hops _____
 Bitterness _____
 Fermentation good, moderate esters
 Balance _____
 Finish/Aftertaste _____
 Other _____

15²⁰**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 _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____ _____
 Astringency _____
 Other _____

2 1/2⁵**Overall**

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
impro drinkable beer with
appropriate ester profile
 bitterness on palate - may
be from his crystal malt
and malt characterised by notes

6¹⁰

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

34⁵⁰



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brendan Gough
 BJCP ID & Rank _____
 Email brendan@gough.id.au

Category# 11 Entry # 155444
 Sub (a-f) B
 Subcategory Best Bitter
 Special Ingredients _____

Position in flight Entry 22 of _____
 Advanced to MINI-BOS
 PLACE 33
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate
 Malt low/mod
 Hops _____
 Fermentation low/mod from esters
 Other Slight caramel aroma

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color low/mod
 Brillant Hazy Opaque
 Clarity _____
 Head White Ivory Sage Tan Brown Inappropriate
 Quick Lasting
 Retention _____
 Other _____ Texture _____

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 malty front
 Hops low hop flavour
 Bitterness medium bitter
 Fermentation _____
 Balance Hoppy Malty malt forward
 Finish/Aftertaste Dry Sweet _____
 Other Balance not to style

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 _____
 None L M H
 Carbonation _____
 Astringency _____
 Warmth _____
 Other _____

3
15

Overall

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

6
10

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

Drinkable beer. Higher bitterness to match style guidelines is needed. Carbonation is a bit high based on style guide

Judge Total

33
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRIAN MGRAE
 BJCP ID & Rank E1426 CMT
 Email _____

Category# 8 Entry# 193
118363
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 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 _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Bottle Inspection ok _____**Aroma**

None L M H Inappropriate

Malt BREAD, COFFE

Hops

Fermentation PRESENT DUT LAD

Other _____

10

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Head White Ivory Beige Tan Brown Inappropriate

Clarity Other Retention Quick Lasting Other

Other TURBID, THEN CLINGE Texture DENSE

2.5

Flavor

None L M H Inappropriate

Malt

Hops PEPPERY

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

18

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L M H Inappropriate

Warmth

Creaminess None L R Inappropriate

Astringency

Other _____

5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

10

ENJOYABLE FROM FIRST SIP
 VERY FEW NOTES AS
 I FIND LIKED TO CRITICIZE
 AND IT IS WELL
 BALANCED, TO STYLE

Judge Total 45.5

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 Jeremy James
 BJCP ID & Rank non
 Email beer@precinct

Category# 8 Entry# 193363
 Sub (a-f) B
 Subcategory Schwarzbier
 Special Ingredients _____

Position In flight Entry _____
 Advanced to MINI-BOS _____
 PLACE 44
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK good pop!

Aroma

None L M H Inappropriate
 Malt touch of roasty/coffe
 Hops OK
 Fermentation OK
 Other _____

10.5
9.5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity _____
 Other lower end of colour
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting _____
 Texture _____

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
 None L M H Inappropriate
 Malt 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

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 M _____
 Creaminess None L M H Inappropriate
 Carbonation None L M H Inappropriate
 Astringency M _____
 Warmth _____
 Other _____

4
5

Overall

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

8.5
10

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

well constructed beer - low end of colour range. A slight lingering sweetness perhaps? elevated FG
V. clean fermentation

38.5
41
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Brendon Gough
 BJCP ID & Rank _____
 Email brendon@gough.cider

Category# 9 Entry# 195582
 Sub (a-f) A
 Subcategory Doppelbock
 Special Ingredients _____

Position in flight of 38
 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 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

Bottle Inspection

OK _____

Aroma

Malt None L M H Inappropriate light caramel

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate Phenolics higher than standard 7/12

Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Lasting Other _____ 2/3

Other _____

Flavor

Malt None L M H Inappropriate quite sweet

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate Higher than style guide 8/20

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth _____

Creaminess None L M H Inappropriate 4/5

Astringency _____

Other _____

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifelike _____

Feedback 6/10

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

Bitterness does over power malt.
Lingering bitterness, Phenolics too high. check fermentation regime.

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 07/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Thomas Parker
BJCP ID & Rank _____
Email thomas.parker@shawandspice.com

Category# A Entry # 195502
Sub (a-f) A
Subcategory _____
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 SOH
Industry Describe _____
Judging Years _____

con. off

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate marked
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate watery, detracting
Other _____

7 ₁₂

Appearance

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

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

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

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

Flavor

Malt None L M H Inappropriate _____
Hops None L M H Inappropriate _____
Bitterness None L M H Inappropriate _____
Fermentation None L M H Inappropriate _____
Balance Hoppy No.ly Inappropriate _____
Finish/Aftertaste Dry Sweet Inappropriate _____
Other _____

8 ₂₀

Mouthfeel

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

2 ₇

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.

Firm character and resulting
smoothness detracting from
overall beer. hard to evaluate
malt char unusual astringency

Judge Total

25 ₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

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

Category# 10 Entry # 212778
 Sub (a-f) A
 Subcategory (Spell out) Weissbier
 Special Ingredients _____

Position in flight Entry 30
 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 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Aroma

None L M H Inappropriate
 Malt low malt
 Hops _____
 Fermentation Clove forward, good
 Other _____

10
12

Appearance

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

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

3
3

Flavor

None L M H Inappropriate
 Malt low, expected
 Hops Slight spice
 Bitterness Nice balance, late palate
 Fermentation Good phenol balance
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet Enjoyable
 Other _____

18
20

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 _____ 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.

Really enjoyable. Clove forward, with subtle nice banana details. Carbonation is great.
Only thing holding this back is residual bitterness (style).

43
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 Thomas Parker
 BJCP ID & Rank _____
 Email thomas.parker@stoneandspood.com

Category# 10 Entry# 212778
 Sub (a-f) A
 Subcategory Weissbier
 Special Ingredients _____

Position in flight Entry _____
 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

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation phenol dominant over ester
 Other s/ sulphur

11
12

Appearance

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

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

2 1/2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 None L M H Inappropriate
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clave. 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	<u>L</u>
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation Low level banana of clove/banana
 Balance Hoppy Maltly
 Finish/Aftertaste Dry Sweet
 Other _____

18
20

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

4
5

Overall

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

9
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Very low level sulphur hard to avoid in this style. Well presented and drinkability well done!

44
60

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 BRYAN MORAN
 BJCP ID & Rank ET426 CERT
 Email _____

Category# 10 Entry # 216362
 Sub (a-f) A
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight of _____
 Advanced to MINI-BOS _____
 PLACE 42
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 None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Wheat. Subtle grainy notes
 OK for style
 Way too high for style
 Banana, Low Clove. Hint of bubblegum

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

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

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 GRASSY, MILD CORN/MAIZE 10

Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Head White Milky Beige Tan Brown Inappropriate

Clarity Quick Lasting Other _____

Retention Quick Lasting Other _____

Other _____

Texture NICE LACING 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 CLOVE & BANANA 16

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

Other _____

Hot OVERWHELMING

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 _____

5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

8

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

TO STYLE AND WELL CRAFTED
EXCELLENT, BUT NOT OUTSTANDING
MORE AN IMPRESSION
THAN SPECIFIC FLAWS

Judge Total 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 BH2 Date 26/6/21

Judge Name Jeremy J
 BJCP ID & Rank non-
 Email beer@precinct

Category# 10 Sub (a-f) A Entry # 216362
 Subcategory Weissbier
 Special Ingredients _____

Position in flight of _____
 Advanced to MINI-BOS _____
 PLACE 42
 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

Malt None L M H Inappropriate Clean biscuity base
 Hops None L M H Inappropriate to style
 Fermentation None L M H Inappropriate Great balance phenols vs esters 10
 Other _____

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

Flavor

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

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Inappropriate
 Head Retention White Ivory Beige Tan Brown Inappropriate
 Texture Quick Lasting Inappropriate
 Other _____ Creamy. Some fat bubbles 2.5
3

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 to style
 Hops None L M H Inappropriate to style
 Bitterness None L M H Inappropriate to style - perhaps fraction high
 Fermentation None L M H Inappropriate Clove forward - good balance 16
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate ↑ hop bitterness
 Other _____

Mouthfeel

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

Overall

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

Well brewed beer - excellent yeast derived character. ↑ IBU's perhaps?

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

Judge Total 41
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brenda Gough
 BUCP ID & Rank _____
 Email brendan@gough.d.au

Category# 11 Entry # 242273
 Sub (a-f) A
 Subcategory Ordinary Bitter
 Special Ingredients _____

Position in flight 20
 of _____
 Advanced to MINI-BOS _____
 PLACE 21
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

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 Bonano, Low Clove. Hint of bubblegum

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

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

Aroma

Aroma

Malt X hard to determine
 Hops X _____
 Fermentation X phenolic
 Other X high cellar temp for bottle condition

14

Appearance

Appearance

Color X 1 1/2
 Clarity X _____
 Other _____

Head X _____
 Retention X _____
 Texture _____

Flavor

Flavor

Malt X low/mod.
 Hops X low
 Bitterness X low
 Fermentation X relatively present in taste
 Balance X more malt
 Finish/Aftertaste X malt/dry finish
 Other X slight astringency

15

Mouthfeel

Mouthfeel

Body X _____
 Creaminess X _____
 Carbonation X _____
 Astringency X _____
 Warmth X _____
 Other _____

16

Overall

Overall

Classic Example _____
 Flawless X _____
 Wonderful X _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

17

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

Bottle condition temp likely resulted in a drop in quality. Potential to be great. However missed the ferment style + mat.

18

Judge Total

21 1/2
50



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# 11 Entry# 142273
 Sub (a-f) A
 Subcategory Ordinary Bitter
 Special Ingredients _____

Position in flight of 30
 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 SAW
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt marked
 Hops _____
 Fermentation low fruitiness
 Other _____

5₁₂

Appearance

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

1 1/2₂₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

phenolic L

Flavor

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

8₂₀

Mouthfeel

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

3₅

Overall

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

5₁₀

highly carbonated for style. Appropriate body. All other qualities marked by fermentation char.

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 20 1/2₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6/21

Judge Name Jeremy J
 BJCP ID & Rank non
 Email beer@precinct

Category# 9 Entry# 246834
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 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 Precinct
 Industry Describe _____
 Judging Years _____

Arroma

Bottle Inspection OK

Malt None L M H Inappropriate Firm, but to style
 Hops None L M H Inappropriate OK
 Fermentation None L M H Inappropriate -
 Other _____

9.5
12

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

Appearance

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

3
3

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

Flavor

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

13

Flavor

Malt None L M H Inappropriate to style - melanoidin
 Hops None L M H Inappropriate " "
 Bitterness None L M H Inappropriate Balanced
 Fermentation None L M H Inappropriate Clean
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate lingering sweet finish
 Other malty bitterness / overbear is

11
~~14.5~~
20

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

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

Mouthfeel

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

4
5

Overall

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

34.5
~~7.5~~
10

Scoring Guide

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

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

malt forward, but over a bit much

34.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name BRIAN MURAE
 BJCP ID & Rank E1426 CERT
 Email _____

Category# 9 Entry# 246834
 Sub (a-f) A
 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 _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok _____

Aroma

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

CARAMEL, COFFEE
CLOVE, PEPPER

9
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

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

13

Flavor

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Maltly Other _____
 Finish/Aftertaste Dry Sweet Other _____
BIG MALT, CARAMEL, SWEET
BITTER & SWEET, SLIGHT CLOYING

10
20

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

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

Mouthfeel

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

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.

STRONG RICH & MALTY - TO STYLE
BUT BITTER & ASTRINGENT, POSSIBLY IRON
QUALITIES NOT COMPLEMENTARY

31
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name BRIAN M CRAE
 BJCP ID & Rank E1426 CERT
 Email _____

Category# 11 Entry # 263593
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection OK SHORT FILL, ROUNDED BOTTOM

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation STRONG FUNK, VEGETAL 8
 Other DISAPPEARED AFTER POURING 12

Appearance

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

Flavor

None L M H Inappropriate
 Malt YES, PEPPERMINT
 Hops PEPPERY
 Bitterness
 Fermentation
 Balance Happy Malty
 Finish/Aftertaste Dry Sweet
 Other _____ 13
19
20

Mouthfeel

Thin M Full Inappropriate
 Body
 Carbonation None L M H Inappropriate
 Warmth
 Creaminess None L M H Inappropriate
 Astringency
 Other CARB HIGH
FAIR STYLE 3
5

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
 Feedback 5
10

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
WOULD HAVE LIKED TO HAVE TASTED W/O PEPPERMINT

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

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

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

Judge Total 27
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH7 Date 26/6

Judge Name Jeremy James
 BJCP ID & Rank non-
 Email beer@precinct

Category# 11 Entry# 263593
 Sub (a-f) 9
 Subcategory Ordinary Bitter
 Special Ingredients _____

Position in flight Entry _____
 Advanced to MINI-BOS _____
 PLACE 25
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 Bulging

Aroma

None L M H Inappropriate
 Malt _____
 Hops Offet by the tea
 Fermentation _____
 Other Peppermint tea - prominent

7
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 None L M H Inappropriate 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

Flavor

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

8
20

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

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

Mouthfeel

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

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.

Can see what you were going for, but I feel the balance was off, peppermint is a strong flavour! Perhaps consider an alternate category?

23
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 Thomas Parker @ Colorado Woodroma
 BJCP ID & Rank _____
 Email Thomas Parker 1

Category# 9 Entry# 296387
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight of 40
 Advanced to MINI-BOS
 PLACE 13
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery S+W
 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 dominated by acetic off-flavor
 Other _____

Score: 3 / 12

Appearance

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

Score: 2 / 3

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

Flavor

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

Score: 13 / 20

Flavor

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

Score: 3 / 20

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

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

Mouthfeel

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

Score: 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.

acetic acid that detracted from everything
went astringent!
likely an infection issue, if not entered in wrong category

Judge Total 3 / 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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Brandon Gough
 BJCP ID & Rank _____
 Email brandon@gough.id.au

Category# 9 Entry # 2916387
 Sub (a-f) A
 Subcategory Doppelback
 Special Ingredients _____

Position In flight Entry 40
 of _____
 Advanced to MINI-BOS
 PLACE 13
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 Hard to determine
 Hops _____
 Fermentation Brett/Acetic acid
 Other _____

2₁₂**Appearance**

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

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

Texture _____

2₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13₂₀
 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 Malt forward
 Hops _____
 Bitterness _____
 Fermentation Acetic acid dominated
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

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

Mouthfeel

Thin M Full Inappropriate
 Body _____

None L M H Inappropriate
 Creaminess _____

None L M H Inappropriate
 Carbonation _____

Astringency _____

Warmth _____

Other _____

2₁₅**Overall**

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

3₁₀

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

Acetic acid dominated beer, definitely not to style. Infection requires further sanitation.

13₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6

Judge Name Jeremy James
BJCP ID & Rank non-
Email beer@preinct

Category# 11 Entry# 332824
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
of _____
PLACE 44
CONSENSUS SCORE _____

may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt High - sweet caramel

Hops classic resin/fruity

Fermentation Clean

Other _____

10.5
12

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

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick _____

Texture _____

3
2.8
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 OK - to style

Hops OK

Bitterness OK

Fermentation OK

Balance Hoppy Malty - critical, well done

Finish/Aftertaste Dry Sweet OK

Other _____

18.5
16.5
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Carbonation _____

Warmth _____

Creaminess None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4.5
4
5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

14.5
10

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

Excellent beer - can't improve
too much other than perhaps
back hops off by 1hr
10-15% - great job!
On the strong end, but good.

14.5
13.5
14.5
15.0

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 BRIAN MCRAE
BJCP ID & Rank E1426 CERT
Email _____

Category# 11 Entry # 332824
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
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 _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt SWEET, HONEY, BREDY
Hops SLIGHT FRUITY
Fermentation MILD YEAST ESTERS
Other NICE BALANCE

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Other _____

Head White Ivory Beige Tan Brown Inappropriate

Clarity Other _____

Retention Quick Lasting Other _____

Other _____ Texture _____

2.5
3

Flavor

None L M H Inappropriate

Malt MALT
Hops HOPS
Bitterness BITTER
Fermentation PRESENT, COMPLEMENTARY
Balance Hoppy Malty
Finish/Aftertaste Dry _____ Sweet _____
Other BOLD, BUT NOT OVERLY SO, AND COMPLEX INTRIGING

18
20

Mouthfeel

Thin M Full Inappropriate

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

4
5

Overall

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

10
10

Feedback

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

NICELY CRAFTED AND TO STYLE
BITTER DOMINATES,
BIT STRONG MALT
ENJOYABLE & SESSIONABLE

Judge Total 44.5
50

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



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# G Entry# 339778
 Sub (a-f) A
 Subcategory Maerich Dunkel
 Special Ingredients _____

Position in flight Entry 8
 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 _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation firm char lending sweetness
 Other _____ accompanying malts

9₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Other _____
 Clarity Other _____
 Head White Hazy Bage Tan Brown Inappropriate
 Retention Other _____
 Other _____ clarify making appear darker than actually is.

2 1/2₃

Flavor

None L M H Inappropriate
 Malt toasty, bread crumb, no burnt or bitter
 Hops
 Bitterness low, suitable.
 Fermentation
 Balance Hoppy _____ Malty _____
 Finish/Aftertaste Dry _____ Sweet _____
 Other _____

17₂₀

Mouthfeel

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

3 1/2₅

Overall

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

8₁₀

Slightly thinner finish than expected.
Sweet aroma. No faults and an excellent beer. ∴
Firm char from aroma not on palate

40₅₀

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 13₂₀
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brendan Gough
 BJCP ID & Rank _____
 Email brendan@gough.id.au

Category# 8 Entry# 339778
 Sub (a-f) A
 Subcategory Munich Dunkel
 Special Ingredients _____

Position in flight of entry 8
 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 3

Bottle Inspection OK _____

Scoresheet Instructions

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

8
112

Appearance

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

2 1/2
13

Example: How 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 malt balance is good
Hops None L M H Inappropriate low hop as expected
Bitterness None L M H Inappropriate balanced / firm
Fermentation None L M H Inappropriate low/na
Balance Hoppy Malty malty becoming hoppy
Finish/Aftertaste Dry Sweet drier finish
 Other _____

17
20

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

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

Mouthfeel

Body Thin M Full Inappropriate _____
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.

Really enjoyable beer with a great finish. Style suggests a slightly fuller finish.

39 1/2
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

Judge Name Jeremy James
 BJCP ID & Rank non-BJCP
 Email beer@precinct

Category# 7 Entry# 374546
 Sub (a-f) C
 Subcategory Kellerbier
 Special Ingredients _____

Position in flight _____
 Enter _____
 of _____

Advanced to MINI-BOS _____
 PLACE 25
 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.

Example: How 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

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

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

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation acetyl / edge ~~diac~~ medicinal

Other _____

6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other quite clear _____

Head Inappropriate

Retention _____

Texture _____

1.5₃

Flavor

None L M H Inappropriate

Malt finishes sweet

Hops OK, low

Bitterness OK, low

Fermentation OK for style

Balance _____

Finish/Aftertaste _____

Other sweet, medicinal

8₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

2.5₅

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.

low carb and has dropped bright with fairly low flavors / aromas character with that

Not exactly to style - tough to 'homebrew comp.

5₁₀

24₅₀

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 BRIAN M CRAE
 BJCP ID & Rank E1426 CERS
 Email _____

Category# 7 Entry # 374546
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt BREAD, HONEY
 Hops FLORAL
 Fermentation _____
 Other _____

9
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
20

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

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

Flavor

None L M H Inappropriate
 Malt S
 Hops _____
 Bitterness _____
 Fermentation SLIGHT MEDICINAL /
 Hoppy Malty _____
 Balance ASTRINGENT
 Dry Sweet _____
 Finish/Aftertaste SLIGHTLY CLOYING
 Other _____

9
20

Mouthfeel

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

2.5
5

Overall

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

4
10

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

BITTERNESS APPEARS TO BE STRONG FOR STYLE (HOPES) AND HAS A NOTICEABLE LINGERING MEDICINAL QUALITY OTHERWISE A GOOD BEER ALTHOUGH NOT SURE Judge Total

26.5
50

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

"KELCEL" QUALITY AND OUTSTANDING



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRIAN MCRAE
BJCP ID & Rank E1426 CERT
Email _____

Category# 8 Entry # 388226
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13₂₀

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	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	
	<input checked="" type="checkbox"/>				SASSYBULLA, MOLASSES, CHOCOLATE
Hops	<input checked="" type="checkbox"/>				SPICY, HERBAL
Fermentation	<input checked="" type="checkbox"/>				MIDDLEBROT ESTERS
Other					

8₁₂

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
					<input checked="" type="checkbox"/>			
Clarity	Brilliant	Hazy	Opaque					
			<input checked="" type="checkbox"/>					
Other								

Head	White	Ivory	Beige	Tan	Brown	Inappropriate	
				<input checked="" type="checkbox"/>			
Retention	Quick	Lasting					
		<input checked="" type="checkbox"/>					
Texture							THIN, TIGHT

2.5₃

Flavor

Malt	None L	M	H	Inappropriate	
	<input checked="" type="checkbox"/>				HAS SOME DIMENSIONALITY
Hops	<input checked="" type="checkbox"/>				BUT THIN AND
Bitterness	<input checked="" type="checkbox"/>				DOMINATED
Fermentation					BY SOUR, ASTRAY
Balance	Happy	Malty			
		<input checked="" type="checkbox"/>			
Finish/Aftertaste	Dry	Sweet			
					SOUR, NOT QUITE AS FINISH
Other					

12₂₀

Mouthfeel

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

3₅

Overall

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

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

MALT NOT AS BIG/COMPLEX AS STYLE CALLS FOR
ALSO HAD ROAST / ASTRINGENCY THAT IS POOR FOR STYLE
NOT UNPLEASANT BEER BUT MISSES ON

31.5₅₀

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

STYLE. MAYBE RECIPE?



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6

Judge Name Jeremy James
 BJCP ID & Rank non-BJCP
 Email beer@precinct

Category# 8 Entry # 388226
 Sub (a-f) A
 Subcategory Munich Dunkel
 Special Ingredients _____

Position in flight 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 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.

Example: How to fill in a Scoresheet

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

Flavor

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

13/20

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	

Aroma

	None L	M	H	Inappropriate	
Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	to style
Fermentation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Clean
Other	Raisin 'fruit cake' - high malterol melanoidan malts				

10/9
12

Appearance

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

2.5/3

Flavor

	None L	M	H	Inappropriate	
Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Great balance - rich but not over power
Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	to style
Bitterness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	to style
Fermentation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	to style - clean
Balance	Happy		Malty		Great
Finish/Aftertaste	Dry		Sweet		Dryness to balance sweetness of specialty notes
Other					

14/20

Mouthfeel

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

3/5
5/5

Overall

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

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

7.5/8
8.5/10

Well made beer! Good balance of malty richness and clean dry finish.
 Perhaps lean toward classic malt more instead of modern modern malterol malts

36/50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRIAN MURRAY
BJCP ID & Rank E1426 CERT
Email _____

Category# 7 Entry # 452612
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate
Malt _____
Hops SLIGHT SPICY
Fermentation _____
Other CIDER, VINEGAR

7
12**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Other _____
Head White Creamy Beige Tan Brown Inappropriate
Retention _____
Texture MUH TO NOTE

2
3**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

None L M H Inappropriate
Malt VERY DRY
Hops MILD, MALT OVER HOPS
Bitterness MODERATE
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

10
20**Mouthfeel**

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

APPEARS TO BE OVERATTENUATED
AND POSSIBLE INFECTION OR
SECONDARY FERMENTATION.
ALTERNATIVELY MALT CHOICE
OR MASH TEMP, OR FERMENT
TEMP
ASTRINGENCY IN AROMA Judge Total 29
AND FLAVOUR - INAPPROPRIATE

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 Jeremy James
 BJCP ID & Rank non-BJCP
 Email _____

Category# 7 Entry# 452612
 Sub (a-f) A
 Subcategory Vienno Lager
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Hops None L M H Inappropriate low hop aroma

Fermentation None L M H Inappropriate _____

Other _____

7/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Lasting Other _____

Other _____ Texture _____

2/3

Flavor

Malt None L M H Inappropriate slight cloying sweetness

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate fairly low

Fermentation None L M H Inappropriate Clean

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

12/20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

3/5

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

6.5/10

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

Fairly well put together beer
slight cloying finishing sweetness
bitterness a fraction low
quite
focus on drying out beer further

30.5/50

Judge Total



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# 8 Entry# 457584
 Sub (a-f) B
 Subcategory Schwaizbier
 Special Ingredients _____

Position in flight of 12
 Advanced to MINI-BOS
 PLACE 39
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt sl malt sweetness
 Hops _____
 Fermentation _____
 Other clean, on point.

10
12

Appearance

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

2 1/3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

None L M H Inappropriate
 Malt to shy -
 Hops not prominent
 Bitterness exitable
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other some residual sweetness - sl high.

15 1/2
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 _____

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Avoiding astringency in this style is difficult being dependent on roasted malts - try midnight ahead.

38
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brendan Gough
 BJCP ID & Rank _____
 Email brendan@gough.id.au

Category# 8 Entry# 457584
 Sub (a-f) B
 Subcategory (Spell out) Schwarzbier
 Special Ingredients _____

Position in flight Entry 12
 of _____
 Advanced to MINI-BOS
 PLACE 39
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt choc/coffee
 Hops _____
 Fermentation low
 Other _____

10
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 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 Low level astringency
 Hops _____
 Bitterness Lingering, unbalanced bitter
 Fermentation Slight (to style) ferm.
 Balance Hoppy Malty Malt start, linger bitter
 Finish/Aftertaste Dry Sweet Slightly sweet.
 Other _____

17
20

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

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

Mouthfeel

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

4
15

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 drinkable beer close to style. Try to reduce astringency, which can be difficult w/ this. Clear finish no layer form character.

40
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

Judge Name Jeremy J
 BJCP ID & Rank non-
 Email beer@precinct

Category# 13 Entry# 459186
 Sub (a-f) B
 Subcategory Dark Mild British
 Special Ingredients Brown

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 Precinct
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok bulging

Aroma

Malt None L M H Inappropriate High fruit cake/berry
 Hops L M H Inappropriate low, OK for style
 Fermentation L M H Inappropriate Clean
 Other nice aroma, slight off style?

10
~~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 coarse bubbles

2.5
 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13
 Malt None L M H Inappropriate Wheat. Subtle grainy notes
 Hops 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 Clave. Hint of bubblegum

Flavor

Malt None L M H Inappropriate High melanoidan
 Hops L M H Inappropriate to style
 Bitterness None L M H Inappropriate to style
 Fermentation L M H Inappropriate Clean
 Balance Hoppy Malty Inappropriate ↑ roast/melanoidan?
 Finish/Aftertaste Dry Sweet Inappropriate lingering
 Other _____

14
~~13~~
 20

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

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

Mouthfeel

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

3.5
 5

Overall

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

7
~~6.5~~
 10

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

Fruity malt aroma dominates for me, leading into lingering aftertaste. Well brewed beer, tweak to recipe needed - very close to excellent!

37
~~37~~
 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 BRIAN MCRAE
 BJCP ID & Rank E1426 C6RT
 Email _____

Category# 13 Entry# 459186
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt BREADY
 Hops EARTHY
 Fermentation YEASTY
 Other _____

10
12

Appearance

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

White Ivory Beige Tan Brown Inappropriate
 Head Other
 Retention Other
 Texture Big BUBBLES
MILD LACING

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

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 MALT, CARAMEL, ROAST, MILD
 Hops ASTRINGENT
 Bitterness BACKGROUND, BUT BALANCED
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other SLIGHT SOAPY TASTE

13
20

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess _____
 Carbonation _____
 Astringency _____
 Warmth _____
 Other CARB HIGH
SLIGHT ACIDITY
NOT FLAV TO

4
15

Overall

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

7
10

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

GENERALLY TO STYLE
AND WELL CRAFTED
BUT EITHER PUSHING BOUNDARIES
OR YOUNG
ROAST, ACID AND/OR
HOP CHAR SLIGHTLY

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	

OUT OF STYLE
(BUT STYLE BEING)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Thomas Parker
BJCP ID & Rank _____
Email thomas.parker@stoneandwood.com

Category# 8 Entry # 485728
Sub (a-f) A
Subcategory Munich Dunkel
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 19
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery SW
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 masked by leam

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate esters - IPA arehaldelude.

Other _____

5
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Inappropriate _____

Head Retention White Ivory Beige Tan Brown Inappropriate _____

Texture Quick Lasting Other _____

1/2
3

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

Flavor

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

13
20

Flavor

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate dominating

Balance Hoppy Malty Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate quite syrupy

Other _____

6
20

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

Acetaldehyde	H	Metallic	
Alcoholic / Hot	L	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester	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 _____

2 1/2
5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

4
10

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

A good attempt but let down by fermentation issues - incomplete. Some astringency lent by slightly high bitterness.

16
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

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

Category# 8 Entry# 485728
 Sub (a-f) A
 Subcategory (spell out) Munich Dunkel
 Special Ingredients _____

Position in flight entry 10
 of _____
 Advanced to MINI-BOS
 PLACE 19
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt medium
 Hops hard to perceive
 Fermentation bottle condition high temp
 Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Other _____
 Head Other _____
 Clarity Other _____
 Retention Other _____
 Other _____ 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 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 Moderate Sweet
 Hops Low
 Bitterness Low with astringency
 Fermentation Fermentation dominates
 Balance Malty
 Finish/Aftertaste Sweet
 Other _____

8
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body Creminess
 Carbonation Astringency
 Warmth Other _____

2
15

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.

4
10

Colour is correct. Concerns around bottle condition cellar temp causing esters. Potential yeast stress. Finish too dry.

20
30

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Thomas Parker
 BJCP ID & Rank —
 Email thomas.parker@stoneandwood.com

Category# 7 Entry# 517655
 Sub (a-f) A
 Subcategory Vienna Lager
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt good malt malty
 Hops not noticeable
 Fermentation st ester
 Other _____

9
12

Appearance

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

2 1/2
3

Flavor

None L M H Inappropriate
 Malt excellent malt char
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other st sweet finish for style although body acceptable

14
20

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation 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

overall excellent beer
only st off attribute fermentation
lending a sweetness to aroma
bitterness low for style in leaving
a sweeter finish
Judge Total 36 1/2
50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
20

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Brendon Gough
 BJCP ID & Rank _____
 Email brendon@gough.id.ca

Category# 7 Entry # 517655
 Sub (a-f) A
 Subcategory Vienna Lager
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 2

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt good malt character
 Hops of floral spice low malt hop
 Fermentation little green apple on the nose
 Other _____

9
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13
 Malt 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	L	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 nice malt character
 Hops could be more firm
 Bitterness moderate, could be more
 Fermentation low ester, some is present
 Balance Hoppy Malty more malt balance
 Finish/Aftertaste Dry Sweet a little sweet
 Other _____

13
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
 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

Enjoyable beer. More on the malt side of balance. There was a little green apple in the fermentation, not overpowering. Overall good beer, would be excellent if the balance was better

36
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH12

Date 2/6/21

Judge Name Jeremy James
 BJCP ID & Rank Non-
 Email beer@precinct

Category# 13 Entry # 536316
 Sub (a-f) A
 Subcategory Dark Middel
 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 Precinct
 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		Sulphur	
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 Fruity Coffee
 Hops None L M H Inappropriate OK
 Fermentation None L M H Inappropriate OK
 Other _____

19.5
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 Fine

2.5
3

Flavor

Malt None L M H Inappropriate good balance roast/sweet
 Hops None L M H Inappropriate OK
 Bitterness None L M H Inappropriate OK - perhaps low
 Fermentation None L M H Inappropriate mild esters to style
 Balance Hoppy Malty Other _____ OK
 Finish/Aftertaste Dry Sweet Other _____ OK
 Other _____

15
20

Mouthfeel

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

4
5

Overall

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

8
7.5
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A solid classic dark mild.
Well brewed & thin
- perhaps a touch more IBU's

39
39
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRIAN M GRAE
 BJCP ID & Rank E1426 CBJP
 Email _____

Category# 13 Entry # 536316
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt ROAST, COFFEE
 Hops WOODY, HOPPY
 Fermentation YEASTY ESTER
 Other _____

10
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 NICE, PROSELYT, DOMINANT 3, COMPLEX
 Hops SUBTLE BUT BLENDED
 Bitterness SUFFICIENT
 Fermentation BACKGROUND
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet SWEET THEN BITTER
 Other _____

16
20

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

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

Mouthfeel

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

4
5

Overall

Classic Example _____ 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

TO STAY, MAYBE ON BIG SIDE ENJOYABLE

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

41.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Brendan Gough
BJCP ID & Rank _____
Email brendan@gough.id.au

Category# 10 Entry# 593449
Sub (a-f) A.
Subcategory (Spell out) 593449
Special Ingredients Weissbier

Position in flight 32
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 3

Bottle Inspection ok high fill.

Aroma

None L M H Inappropriate

Malt X _____

Hops X _____

Fermentation r _____ Clave forward.

Other Sulfur moderate, banana present

8
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 _____

Other _____ Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt X _____ Wheat. Subtle grainy notes

Hops X _____ OK for style

Bitterness X _____ Way too high for style

Fermentation X _____ Banana. Low Clave. Hint of bubblegum

13
20

Flavor

None L M H Inappropriate

Malt X _____ Slight wheat.

Hops X _____

Bitterness X _____ low, expected.

Fermentation X _____ good phenolics.

Balance X _____ good balance

Finish/Aftertaste Dry X _____ Sweet _____

Other More banana/bubblegum taste.

17
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body X _____

Carbonation None L M H Inappropriate

Warmth X _____

Creaminess None L M H Inappropriate

Astringency X _____

Other _____

5
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.

Enjoyable example. More phenolic forward. to style. Higher score through better overall balance. Slightly low carbonation. Thank you

41
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Thomas Parker
 BJCP ID & Rank _____
 Email thomas.parker@torncamwood.com

Category# 1A Entry # 593449
 Sub (a-f) A
 Subcategory Weissbier
 Special Ingredients _____

Position in flight 32 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 both
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK no fizz

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation sl sulphur, good phenol/banana
 Other _____

Appearance

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

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

Example: How 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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet sl sweet finish for style
 Other _____

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

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

Mouthfeel

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

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
low carbonation for style,
coupled w slightly sweet finish
departs from an otherwise
excellent beer.

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Thomas Parker
 BJCP ID & Rank _____
 Email thomas.parker@stowendwood.com

Category# 17 Entry # 629619
 Sub (a-f) A
 Subcategory Dark Mild
 Special Ingredients _____

Position in flight 28
 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 13/20

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

Malt None L M H Inappropriate malt driven, nutty
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate low-to-none
 Other _____

9/12

Appearance

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

2 1/2/3

Flavor

Malt None L M H Inappropriate dry roasted finish.
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Happy M H Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate s
 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 _____

4/5

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.

St thin finish but drinks extremely well. No faults.
Carbonation sl high for style.
Lower mouth temp might drive body up but lower (apparent) ABV.

40/150

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 _____

Date _____

Judge Name Brendan Gough
 BJCP ID & Rank _____
 Email brendan@gough.id.au

Category# 13 Entry# 629619
 Sub (a-f) A
 Subcategory Dark Mild
 Special Ingredients _____

Position in flight Entry 28 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 40
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 Malt forward
 Hops _____
 Fermentation Light ferment
 Other _____

7₁₂**Appearance**

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

3₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt caramel/roast malt
 Hops _____
 Bitterness low/mod.
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other Good balance, little roast after.

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

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

Mouthfeel

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

4₅**Overall**

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

8₁₀

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

Favourable beer, balance is good. Nutty malt character. Carbonation is moderate. Sweeter malt finish with bitterness balance.

39₅₀**Judge Total**



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRIAN M YRAE
 BJCP ID & Rank E1426 CORT
 Email _____

Category# 7 Entry# 648145
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

Aroma

Malt None L M H Inappropriate BREADY

Hops None L M H Inappropriate SLIGHT FLORAL

Fermentation None L M H Inappropriate CLEAN

Other SLIGHT CARMEL / INTANGIBLE BUT PLEASANT 10/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant High Opaque Other

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Other MIN TO NO HEAD COLOUR LIGHT FOR STYLE 2/3

Flavor

Malt None L M H Inappropriate

Hops None L M H Inappropriate SPICY, PEPPERY

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate

Balance Hoppy Malty Inappropriate NICE 1/2, MALT, BITTER

Finish/Aftertaste Dry Sweet Inappropriate

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 _____

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

Feedback 9/10

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

GREEN ON ME, PERHAPS WARMING / SETTL
BIG MALT 3 HOPS, BUT BALANCED
APPROPRIATE FOR STYLE
HEAD ABSENT FOR STYLE

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

Judge Total

41 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jeremy James
 BJCP ID & Rank non-BJCP
 Email beer@precinct

Category# 7 Entry # 648145
 Sub (a-f) A
 Subcategory Vienna Lager
 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 Precinct Brewing
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK low hiss!

Aroma

None L M H Inappropriate
 Malt | | | high caramel
 Hops | | | spicy
 Fermentation | | | young
 Other sl oxid

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color | | | | | | _____
 Clarity Brilliant Hazy Opaque _____
 Other sl haze, low head

White Ivory Beige Tan Brown Inappropriate
 Head | | | | | _____
 Retention | | | | | _____
 Texture _____

15
2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt | | | Caramel prominent
 Hops | | | tate flavor, spicy hop
 Bitterness | | | _____
 Fermentation | | | still quite green i.e. young
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet Happy with
 Other _____

12
14
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body | | | _____
 Carbonation 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 _____

8
10

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

a mild but fairly well constructed example
low carb. in sample
low oxidation character

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

37
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

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

Category# 7 Entry# 678818
 Sub (a-f) B
 Subcategory Altbier
 Special Ingredients _____

Position in flight 6
 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 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		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 _____

Hops _____

Fermentation _____

Other _____

10 ¹/₁₂

Appearance

Yellow Gold Amber Copper Brown Stark Inappropriate

Color _____

Head White Creamy beige tan Brown Inappropriate

Retention Quick Lasting Other _____

Clarity _____

Other _____ Texture _____

2 ¹/₄s

Flavor

None L M H Inappropriate

Malt and malt character

Hops spicy / floral

Bitterness a little bitter for style

Fermentation no perceived

Balance Hoppy Malty more hoppy than malty

Finish/Aftertaste Dry Sweet _____

Other _____

16 ²⁰

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H _____

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.

7 ¹¹⁰

Great aroma. A very drinkable beer, slightly more bitter than style.

40 ⁵⁰

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Thomas Parker
 BJCP ID & Rank _____
 Email thomas.parker@stoutandwood.com

Category# 7 Entry # 678818
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight of 6
 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 S&W
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt sl franky, snaky
 Hops
 Fermentation
 Other _____

10₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color on darker side
 Clarity Other _____
 Head White Hazy Beige Tan Brown Inappropriate
 Retention Other _____
 Other _____
 Texture _____

2 1/2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

3 1/2₅

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

7₁₀

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

Hops a little too assertive, with malt char that does carry through being a little snaky for style.

No faults! ☺

39₅₀

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 BRIAN MGRAC
 BJCP ID & Rank E1426 CBLT
 Email _____

Category# 10 Entry # 691812
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 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 _____

Scoresheet Instructions

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

GRASSY, YEASTY, SLIGHT CLOVE 9

Appearance

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

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 _____

SWEET, VINOUS CLOVE, MEDICINAL AFTER TASTING
BUBBLEGUM, BITTER 10

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

Overall

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

5

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

DID NOT FIND THIS PLEASANT DRINKING LARGELY TO STYLE BUT DOES NOT COME TOGETHER

Judge Total 30



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 2/6

Judge Name Jeremy J
 BJCP ID & Rank non
 Email beer@precinct

Category# 10 Entry # 691812
 Sub (a-f) 9
 Subcategory Weissbier
 Special Ingredients _____

Position in flight entry _____ 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 Precinct
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____ OK

Hops _____ OK

Fermentation _____ Sulfur-compound

Other _____

7₁₂

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

Texture _____

2₃

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

Flavor 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 _____ to style - touch sweet, but complimentary

Hops _____ to style

Bitterness _____ to style

Fermentation _____ clove forward, but sulfur

Balance _____ _____

Finish/Aftertaste _____ _____

Other _____

13₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____ _____ _____

Carbonation _____ _____ _____

Warmth _____ _____

None L M H Inappropriate

Creaminess _____ _____ _____

Astringency _____ _____ _____

Other _____

4₁₅

Overall

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

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

Scoring Guide

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

Well balanced recipe, but some sulfur distracting in the aroma.

33
33₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRIAN MCPRAE
 BJCP ID & Rank E1426 CERT
 Email _____

Category# B Entry # 697579
 Sub (a-f) B
 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

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

3
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **13**
 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 Happy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other COFFEE, ACID, SLIGHT CLOYING

12
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

6
10

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

MAY IMPROVE WITH AGE
BUT THE COFFEE ON
AROMA AND TASTE
WAS DOMINANT FOR ME
FINISH HAS A BITTIN
& CLOYING THAT
IS NOT OVERWHELMING
BUT NOTICEABLE AND
NOT AS BALANCED / SESSIONABLE
AS STYLE SHOULD BE

32.5
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6

Judge Name Jeremy James
 BJCP ID & Rank non
 Email beer@precinct

Category# 8 Entry# 697597
 Sub (a-f) B
 Subcategory Schwarzpils
 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 _____

Aroma

None L M H Inappropriate
 Malt | | Sweet and coffee, caramel
 Hops | | to style
 Fermentation | | to style
 Other _____
8₁₂

Appearance

Color Yellow | Gold | Amber | Copper | Brown | Black Inappropriate
 Clarity Brilliant | Hazy | Opaque Other _____
 Head Retention Quick | Lasting | Other _____
 Texture _____
2₃

Flavor

None L M H Inappropriate
 Malt | | Sweet high coffee
 Hops | | to style
 Bitterness | | low
 Fermentation | | OK
 Balance Hoppy | Malty _____
 Finish/Aftertaste Dry | Sweet Sweet
 Other _____
11.5₂₀

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

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

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

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

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

Mouthfeel

Thin M Full Inappropriate
 Body | | _____
 Creaminess None L M H Inappropriate 3.5₅
 Carbonation None L M H Inappropriate _____
 Astringency | | _____
 Warmth | | _____
 Other _____

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
a pretty well constructed beer
- no big faults, perhaps
a bit sweet (high % crystal?)
32
32₅₀

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 Brendan Gough
 BJCP ID & Rank _____
 Email brendan@gough.id.au

Category# 7 Entry # 715662
 Sub (a-f) A
 Subcategory Vienna Lager
 Special Ingredients _____

Position in flight 4 of _____
 Advanced to MINI-BOS
 PLACE 37
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

Inappropriate
 None L M H
 Malt ○ X ○ Nice malt aroma
 Hops X ○ ○ Low hop
 Fermentation X ○ ○ Some esters
 Other _____

7
12

Appearance

Inappropriate
 Yellow Gold Amber Copper Brown Black
 Color ○ X ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○
 Other _____
 Head ○ X ○ ○ ○
 Clarity X ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○
 Retention X ○ ○ ○ ○
 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
 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	
Bretanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

4
15

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.

Malt driven and pleasant.
Style suggests finer bitterness
and a slightly drier finish.
A good beer already, start
of a great beer

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 Thomas Parker
 BJCP ID & Rank -
 Email thomas.parker@stowandwood.com.au

Category# 7 Entry # 715662
 Sub (a-f) A
 Subcategory Vienna Lager
 Special Ingredients _____

Position In flight Entry 4
 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 SW
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt more bready.
 Hops _____
 Fermentation making malt by a degree
 Other _____

7
12

Appearance

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

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt sl toat
 Hops minimal as to style
 Bitterness low, not quite balancing finish
 Fermentation sl
 Balance Hopy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

15
20

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

Acetaldehyde	L	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	L	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.

8
10

A good beer, exhibiting very little flaws. Slight fermentation character making malt-forward nature of style

37
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Thomas Parker
BJCP ID & Rank _____
Email thomas.parker@stoneandwood.com

Category# 8 Entry # 728675
Sub (a-f) B
Subcategory Schwarzbier
Special Ingredients _____

Position in flight 14
of _____
Advanced to MINI-BOS _____
PLACE 90
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK low fill. bottle conditioned.

Aroma

None L M H Inappropriate
Malt masked, but suitable & present.
Hops _____
Fermentation ditto
Other _____

Appearance

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

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

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

Flavor 13/20
None L M H Inappropriate
Malt Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana. Low Clave. 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 soapy, ...
Hops _____
Bitterness _____
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other _____

Mouthfeel

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

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
good roast char about astringency low carbonation killing body down. slightly higher body would really help this beer finish nicely.

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

Judge Total 40 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

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

Category# 8 Entry# 728675
 Sub (a-f) B
 Subcategory Schwarzbier
 Special Ingredients _____

Position in flight 14
 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 3

Bottle Inspection ok Low fill

Aroma

None L M H Inappropriate
 Malt X More dark roast.
 Hops OK _____
 Fermentation X A little - bottle condition
 Other V. low sulfur, to style.

8/12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color X _____ Head X _____
 Clarity OK _____ Retention X _____
 Other Low fill 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 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 X more roast malt
 Hops OK spicy/floral
 Bitterness X moderate mid/end
 Fermentation X low sulfur, to style
 Balance X more bitter for mid.
 Finish/Aftertaste X clean mid/late bitterness
 Other bitterness in the finish w/ roast (to style)

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

Thin M Full Inappropriate
 Body X _____ Creaminess X _____
 Carbonation OK _____ Astringency OK _____
 Warmth OK _____ 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.

Good example, especially for bottle condition, well done!
The balance is a little off, the finishing bitterness starts too early for style. Still enjoyable.

39/50

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 BRIAN McRAE
BJCP ID & Rank E1426 CMT
Email _____

Category# 7 Entry # 771812
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 42
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 TOASTY, HONEY - MILD
Hops SUBTLE FLORAL
Fermentation LOW, BUT STRONG RELATIVE
Other TO MALT/HOPS 8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Brilliant Hazy Opaque Other
Clarity _____
Head Retention Quick Lasting Other
Other SHEDD Texture THICK, TIGHT 2.5₃

Flavor

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13₂₀
Malt 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	

Mouthfeel

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

Overall

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

WELL MADE AND TO STYLE
SUBTLE, RATHER THAN PUSHING BOUN AR.

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

42.5₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH7 Date 26/6/21

Judge Name Jeremy James
 BJCP ID & Rank non-BJCP
 Email beer@precinct

Category# 7 Entry# 771812
 Sub (a-f) A
 Subcategory Vienng
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 42
 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 _____

Aroma

None L M H Inappropriate
 Malt Brown toast, Sweet
 Hops low but appropriate
 Fermentation _____
 Other _____

9
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor Scale L M H Inappropriate
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana, Low Clove. Hint of bubblegum

13
20

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

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

Flavor

None L M H Inappropriate
 Malt Rich, sweet, V. low roast
 Hops Appropriate
 Bitterness Balanced
 Fermentation Clean, touch warm esters
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

16.5
20

Mouthfeel

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

4.5
5

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifesess _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Overall a well constructed beer, probably on the upper limits of intensity across the board for the style - good job!

8.5
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

41
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Thomas Parker
 BJCP ID & Rank _____
 Email thomas.parker@stonewallwood.com.au

Category# 10 Entry # 793344
 Sub (a-f) A
 Subcategory weissbier
 Special Ingredients _____

Position in flight entry 34
 Advanced to MINI-BOS
 PLACE 16
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 bottle conditioned.

Scoresheet Instructions

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

3₁₃

Appearance

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

3₃

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation very yeasty, H₂S dominated
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

5₂₀

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	<u>H</u>
Medicinal	Vegetal	

Mouthfeel

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

2₅

Overall

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

3₁₀

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

Sweet finish, odd fermentation
 aromas indicate incomplete
 fermentation some autolysis
 notes - how long on lees

Judge Total 16₅₀

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 Brendon Gough
 BJCP ID & Rank _____
 Email brendon@gough.id.au

Category# 10 Entry # 793344
 Sub (a-f) A
 Subcategory Weissbier
 Special Ingredients _____

Position in flight 34
 of _____
 Advanced to MINI-BOS
 PLACE 16
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection ok

Scoresheet Instructions

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

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation High phenolics
 Other Very high sulfur

3₁₂

Appearance

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

3₃

Example: How to fill in a Scoresheet

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

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

13₂₃

Flavor

None L M H Inappropriate
 Malt low
 Hops low
 Bitterness low
 Fermentation Fermentation high
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Sweeter than style
 Other pH / FF quite low

6₂₀

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	H
Medicinal		Vegetal	

Mouthfeel

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

2₅

Overall

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

2₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Misses the mark. Malt is likely fine. Fermentation is a concern, too much undesirable phenolics/sulfur due to pitch and/or temp.

16₅₀

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 2/6/6

Judge Name Jeremy James
 BJCP ID & Rank Non
 Email beer@precinct

Category# 8 Entry# 877246
 Sub (a-f) B
 Subcategory Schwarzbier
 Special Ingredients _____

Position in flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 24
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation Sulfur - flushed off
 Other _____

65
12

Appearance

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

2
3

Flavor

None L M H Inappropriate
 Malt astringent
 Hops OK
 Bitterness OK
 Fermentation intense - fermentation fault?
 Balance Hoppy Maltly _____
 Finish/Aftertaste Dry Sweet Sour
 Other _____

18
20

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13
 Malt 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		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

2
5

Overall

Classic Example _____ 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

Appearance/colour of beer was good
Theres a distracting ferment character
either from ferment fault / bottle infection
probably a generous score!

225
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 BRIAN MGRAC
BJCP ID & Rank E1426 CEBT
Email _____

Category# 8B Entry # 877246
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position In flight Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 24
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

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

Bottle Inspection OK _____**Aroma**

Malt None L M H Inappropriate SLIGHT ACID, ASTRINGENT COFFEE, ROAST
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate STRONG YEAST 7
Other _____

Appearance

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

Flavor

Malt None L M H Inappropriate UNPLEASANT SWEET,
Hops None L M H Inappropriate SOUP, MEDICINAL
Bitterness None L M H Inappropriate IMPRESSION 9
Fermentation None L M H Inappropriate _____
Balance Hoppy Malty Inappropriate _____
Finish/Aftertaste Dry Sweet Inappropriate _____
Other SWEET, ALMOST CREAMY

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M H Inappropriate
Warmth None L M H Inappropriate
Creaminess None L M H Inappropriate 3
Astringency None L M H Inappropriate 5
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. 6
DOESN'T COME TOGETHER
STRONG COMBINATION OF
SENSATIONS, BUT NOT BLENDED
MAY AGE !!!

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 27
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# 8 Entry# 893148
 Sub (a-f) B
 Subcategory Schwarzbier
 Special Ingredients _____

Position in flight 18
 of _____
 Advanced to MINI-BOS
 PLACE 28
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 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 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 / Fuse!	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Scoring Guide

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

Aroma

Bottle Inspection OK over

Malt X present, hard to determine
 Hops X _____
 Fermentation X _____
 Other Fermentation or process aroma (culfur) (DMS?) 6/12

Appearance

Color X Other Head Quick X Lasting Other 3/3

Clarity X Other Retention Texture

Flavor

Malt X Roast malt / sweet
 Hops X not overly present
 Bitterness X low
 Fermentation X _____
 Balance X _____
 Finish/Aftertaste X Sweet
 Other pH query, a little sour however sweet after 10/20

Mouthfeel

Body X Full Creaminess X _____
 Carbonation X _____ Astringency Other 3/5

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.
light body, yet sweet. Over
a pH issue + fermentation
Appearance good however assume
permanent sugars 6/10

Judge Total 28 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Thomas Parker
 BJCP ID & Rank _____
 Email thomas.parker@stobornandspod.com

Category# 8 Entry # 893148
 Sub (a-f) B.
 Subcategory Oktoberfest
 Special Ingredients _____

Position in flight 18
 of _____
 Advanced to MINI-BOS
 PLACE 28
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt nutty, not roasty
 Hops _____
 Fermentation _____
 Other _____

6₁₂

Appearance

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

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13₂₀

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

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

Flavor

None L M H Inappropriate
 Malt sl cloying char
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other _____

12₂₀

Mouthfeel

Thin M Full Inappropriate
 Body _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

2 1/2₂₅

Overall

Classic Example _____
 Flawless _____
 Wonderful _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

5 1/2₁₀

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

Increased carbonation would help lift.
No astringency despite colour.
Elevated! But would help balance
Dry the beer out more.

79₁₅₀

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 Thomas Porke
 BJCP ID & Rank _____
 Email thomas.porke@stoneandwood.com

Category# 11 B Entry# 929828
 Sub. (a-f) _____
 Subcategory Best Bitter
 Special Ingredients _____

Position in flight of 24

Advanced to MINI-BOS
 PLACE 17
 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

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

4
12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black, Inappropriate
 Clarity: Brilliant, Hazy, Opaque, Other
 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: 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 Malty
 Balance: Hoppy, Malty
 Finish/Aftertaste: Dry, Sweet, drying
 Other _____

5
20

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

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

Mouthfeel

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

2
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.
Gust of beer looks right but marked by incomplete fermentation with clearing sugars & result

16
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

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

Category# 11 Entry # 923828
 Sub (a-f) B
 Subcategory Best Bitter
 Special Ingredients _____

Position In flight Entry 24 of _____
 Advanced to MINI-BOS
 PLACE 17
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

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

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

Flavor 13
 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	L	Metallic
Alcoholic / Hot	L	Musty
Astringent		Oxidized
Brettanomyces		Plastic
Diacetyl		Solvent / Fusel
DMS		Sour / Acidic
Estery		Smoky
Grassy		Spicy
Light-Struck		Sulfur
Medicinal		Vegetal

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

Aroma
 None L M H Inappropriate
 Malt _____ Hard to determine
 Hops _____ _____
 Fermentation X _____ Esters
 Other Warm bottle condition esters.

Appearance
 Yellow Gold Amber Copper Brown Black Inappropriate
 Color X _____ Other
 Brillant Hazy Opaque
 Head X _____ Other
 White Hazy Beige Tan Brown
 Retention X _____ Other
 Quick Lasting
 Other _____ Texture _____

Flavor
 None L M H Inappropriate
 Malt _____ X _____ Sweet
 Hops X _____ _____
 Bitterness X _____ not to style
 Fermentation X _____ high esters
 Balance Hoppy X _____ Malt driven
 Dry X _____ Too sweet
 Other _____

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

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.

Has potential. Watch for complete ferment + mash temp. Carb is too high for style. Cellar temp for bottle condition is important this was too high - esters.

Judge Total 18



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 2/6/16

Judge Name Jeremy J
 BJCP ID & Rank non
 Email beer@precinct

Category# 11 Entry # 932455
 Sub (a-f) 13
 Subcategory Best Bitter
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____ Honey/caramel
 Hops _____
 Fermentation _____
 Other _____

8.5
12

Appearance

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

2.5
3

Flavor

None L M H Inappropriate
 Malt _____ sweet, but high, drinkable
 Hops _____ OK
 Bitterness _____ could be higher
 Fermentation _____ Clean
 Balance Hoppy Malty _____ OK - could use more
 Finish/Aftertaste Dry Sweet _____ OK
 Other _____

11
~~11~~
20

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
 None L M H Inappropriate 13
 Malt _____ 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	

Mouthfeel

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

3.5
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.

6
~~6~~
10

Well made beer - no faults.
Could be perhaps a fraction sweet, and use a bit more / different type of hop bitterness.

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

31.5
31.5
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRIAN M GRAE
BJCP ID & Rank E1426 CERT
Email _____

Category# 11 Entry # 932455
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 20
CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt ✓ HONEY
Hops ✓ SLIGHT SPICY
Fermentation ✓ FRUIT
Other _____

8
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 _____
Texture BIG, NOT DENSE

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
20
None L M H Inappropriate
Malt X Wheat. Subtle grainy notes
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 ✓ MALT SLIGHTLY
Hops ✓ CLOYING
Bitterness ✓ 3 BITTER SLIGHTLY
Fermentation ✓ MEDICINAL
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

8
20

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

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

Mouthfeel

Thin 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.

DIALING IN TO STYLE
BUT NOT QUITE
BALANCED / HARMONIOUS
IN TERMS OF CRAFTING
MAY MELLOW IN KEYS
(IF YOUNG)
Judge Total 27
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

BITTERNESS NOT BAD
BUT NOT GREAT



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

Judge Name Jeremy James
 BJCP ID & Rank non-
 Email beer@precinct

Category# 8 Entry # 932947
 Sub (a-f) B
 Subcategory Schwarzbier
 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 _____

Aroma

None L M H Inappropriate
 Malt | | Coffee/caramel
 Hops | | OK
 Fermentation | | OK
 Other _____

8.5
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
 None L M H Inappropriate
 Malt | | | 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 | | | Rich, but in style
 Hops | | | _____
 Bitterness | | | low
 Fermentation | | | Subtle yeast character
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

11
20

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

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

Mouthfeel

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

3.5
5

Overall

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

7
10

A decent example of the style probably a cleaner yeast pickle/ferment would sharpen this beer up.

32.5

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

32.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRIAN MIZAG
 BJCP ID & Rank E1426 CERT
 Email _____

Category# 3 Entry # 932942
 Sub (a-f) B
 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 GLASS BOTTLE

Aroma

None L M H Inappropriate
 Malt ROAST, Bready
 Hops _____
 Fermentation SLIGHT YEAST
 Other _____

8
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 _____

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
20

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

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

Mouthfeel

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

4
5

Overall

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

7
10

Feedback

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

NOT AN UNPLEASANT BEER
BUT BIT BOLD FOR STYLE

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

Judge Total

31.5
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

Judge Name Jeremy J
 BJCP ID & Rank non-
 Email beer@precinct

Category# 10 Entry # 971489
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery 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

Malt None L M H Inappropriate ↑ caramel
 Hops None L M H Inappropriate to style
 Fermentation None L M H Inappropriate to style low-ish
 Other _____

8
12

Appearance

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

2.5
3

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Mouthfeel

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

3
15

Overall

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

6.5
2.5
10

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

a good rendition of the style
Yeast character is on the
low side but well balanced
vs malt character

30
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 BRIAN M CRAE
 BJCP ID & Rank E1426 C01T
 Email _____

Category# 10 Entry # 971489
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate BREAD, CARAMEL, COFFEE
 Hops _____
 Fermentation YEAST, GLASSY
 Other _____

8
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate
 Hops _____
 Bitterness _____
 Fermentation VINOUS, CLOVE, MEDICINAL
 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		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

3
5

Overall

Classic Example _____ 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.

SORRY, BUT DID NOT ENJOY THIN RATHER THAN MALTY AND SOUL, BITTER, MEDICINAL

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

28
50

Judge Total