



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 26/6/21

Judge Name Chris Rozewicz  
BJCP ID & Rank E4104 Provisional  
Email \_\_\_\_\_

Category# 15 Entry# 165845  
Sub (a-f) A  
Subcategory Irish Red Ale  
Special Ingredients \_\_\_\_\_

Position In flight Entry of 7  
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.

**Aroma**  
None L M H Inappropriate  
Malt  Low caramel/grainy  
Hops \_\_\_\_\_ notes. Low to No  
Fermentation  hop esters. Some  
Other oxidative notes 8 <sub>12</sub>

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

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

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

**Flavor**  
None L M H Inappropriate  
Malt  Low caramel notes  
Hops \_\_\_\_\_ Low grainy malt  
Bitterness  Some oxidation notes  
Fermentation  Hop bitterness  
Balance: Hoppy \_\_\_\_\_ Malty \_\_\_\_\_  
Finish/Aftertaste: Dry \_\_\_\_\_ Sweet \_\_\_\_\_  
Other astringency in the dry finish. 12 <sub>20</sub>

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

|                 |  |                 |           |
|-----------------|--|-----------------|-----------|
| Acetaldehyde    |  | Metallic        |           |
| Alcoholic / Hot |  | Musty           |           |
| Astringent      |  | Oxidized        | <u>M.</u> |
| 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 <sub>5</sub>  
Carbonation  Astringency None L M H Inappropriate  
Warmth  \_\_\_\_\_ Other \_\_\_\_\_

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

**Overall**  
Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_ 6 <sub>10</sub>

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Nice attempt at this style. Some oxidation notes detract from the beer - Check Bottling & Freshness of ingredients. Ensure Adequate Healthy Yeast to fully attenuate & dry 32 <sub>50</sub>

Overall a very good beer.



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BHTI Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benny.roth92@gmail.com

Category# \_\_\_\_\_ Entry # 165845  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position In flight Entry 7  
 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 Key Light Breweries  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 03

Bottle Inspection  ok low fill

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

**Aroma**

Malt  None L  M  H  Inappropriate caramelly

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

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

Other stale, oxidised, papery

7  
12

**Appearance**

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

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

Clarity  Clear  Hazy  Opaque  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 caramelly, stewed

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

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

Fermentation  None L  M  H  Inappropriate clean, light esters

Balance  Hoppy  Malty  Inappropriate malty

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

Other Oxidation and stewed malt dominate

11  
20

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

|                 |          |                 |           |
|-----------------|----------|-----------------|-----------|
| Acetaldehyde    |          | Metallic        |           |
| Alcoholic / Hot |          | Musty           |           |
| Astringent      |          | Oxidized        | <u>1+</u> |
| Brettanomyces   |          | Plastic         |           |
| Diacetyl        | <u>L</u> | Solvent / Fusel |           |
| DMS             |          | Sour / Acidic   |           |
| Esters          |          | Smoky           |           |
| Grassy          |          | Spicy           |           |
| Light-Struck    |          | Sulfur          |           |
| Medicinal       |          | Vegetal         |           |

**Mouthfeel**

Body  Thin  M  Full  Inappropriate  
 Creaminess  None L  M  H  Inappropriate

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

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

5  
5

**Overall**

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

4  
10

**Scoring Guide**

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

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

Could be a good beer, if it was fresh and not oxidized. Try oxidizing oxygen pickup on packaging. Take the cap/screw in bottles. Caramelly malt could have been stale. Flavors aren't fresh and vibrant.

30  
50

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry# 168935  
 Sub (a-f) A  
 Subcategory SLIPPER SCOUT  
 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 \_\_\_\_\_

### Score sheet Instructions

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

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

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

Flavor 13

Malt  X  Wheat. Subtle grainy notes  
 Hops  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         |   |

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

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

### Aroma

None L M H Inappropriate

Malt  X  SOME DARK NOTES - C110C

Hops  X  LOW - HARD TO DETECT

Fermentation  ?  \_\_\_\_\_

Other TANGY SOURNESS - POSS INFECTION

4 <sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

Clarity  X  Opaque  \_\_\_\_\_

Head White Creamy Beige Tan Brown Inappropriate

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

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

3 <sub>3</sub>

### Flavor

None L M H Inappropriate

Malt  X  MILD DARK MALT FLAVOURS

Hops  X  LOW HOPS - OK

Bitterness  X  RESTRAINED, SOUR

Fermentation  \_\_\_\_\_

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

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

Other TANGY SOURNESS - LESS THAN IN AROMA

9 <sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

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

Carbonation None L M H Inappropriate

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

Creaminess None L M H Inappropriate

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

Other NONE

4 <sub>15</sub>

### Overall

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

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

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

5 <sub>10</sub>

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

COULD BE MORE CARBONATED  
ODD TANGY SOURNESS - POSSIBLE INFECTION  
WATCH SANITATION.  
GOOD MALT FLAVOUR AND BODY  
SWEETNESS.

25 <sub>50</sub>

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11 Date 26/6/21

Judge Name Anthony Zigenbinc  
BJCP ID & Rank E3559  
Email \_\_\_\_\_

Category# 17 Entry# 022223  
Sub (a-f) D  
Subcategory English Bortlyans  
Special Ingredients \_\_\_\_\_

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

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### Example: How 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 | H | Musty           |   |
| Astringent      |   | Oxidized        | H |
| Brettanomyces   |   | Plastic         |   |
| Diacetyl        |   | Solvent / Fusel |   |
| DMS             |   | Sour / Acidic   |   |
| Estery          |   | Smoky           |   |
| Grassy          |   | Spicy           |   |
| Light-Struck    |   | Sulfur          |   |
| Medicinal       |   | Vegetal         |   |

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

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

### Aroma

Malt  Dark fruits (plum)  
Hops  \_\_\_\_\_  
Fermentation  Hot Alcohol  
Other  Alcohol. Cardboard. Honey. 5

### Appearance

Color  Dark  
Clarity  Cloudy  
Other \_\_\_\_\_  
Head Retention  Quick  
Texture \_\_\_\_\_ 2

### Flavor

Malt  Honey Sweet  
Hops \_\_\_\_\_  
Bitterness  \_\_\_\_\_  
Fermentation \_\_\_\_\_  
Balance \_\_\_\_\_  
Finish/Aftertaste \_\_\_\_\_  
Other  Oxidation has overpowered many flavors 9

### Mouthfeel

Body  Thin  
Carbonation  High  
Warmth  \_\_\_\_\_  
Creaminess  \_\_\_\_\_  
Astringency  \_\_\_\_\_  
Other \_\_\_\_\_ 4

### Overall

Classic Example  \_\_\_\_\_  
Flawless  \_\_\_\_\_  
Wonderful  \_\_\_\_\_  
Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifeless \_\_\_\_\_ 4

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

good beer that has been rated 100 long. had at age of beer and bottling procedure.

Judge Total 24



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

Category# 17 Entry # 22223  
Sub (a-f) D  
Subcategory English Baleshe  
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

None L M H Inappropriate  
Malt     Strong malt aroma, caramel, sherry  
Hops     mild  
Fermentation   \_\_\_\_\_  
Other Strong oxidized aroma

**6** 12

### Scoresheet Instructions

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### Appearance

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

**3** 3

### Example: How to fill in a Scoresheet

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

Flavor **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     Strong malt flavor, sweetness  
Hops     \_\_\_\_\_  
Bitterness     \_\_\_\_\_  
Fermentation   \_\_\_\_\_  
Balance     \_\_\_\_\_  
Finish/Aftertaste     dry, honey, sweetness  
Other alcohol, honey, sweetness - too much.

**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   |
| Esters          | Smoky           |
| Grassy          | Spicy           |
| Light-Struck    | Sulfur          |
| Medicinal       | Vegetal         |

### Mouthfeel

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

**3** 15

### Overall

Classic Example     Not to Style  
Flawless     Significant Flaws  
Wonderful     Lifeless

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

**4** 10

Too much of the oxidized aged flavors and aroma  
too sweet - honey, sherry like sweetness.

|               |             |                                       |   |
|---------------|-------------|---------------------------------------|---|
| 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

**24** 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BHTT Date 7.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank /  
 Email Benny.roth92@gmail.com

Category# 17 Entry # 222223  
 Sub (a-f) D  
 Subcategory English Pilsener  
 Special Ingredients \_\_\_\_\_

Position in flight 22  
 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 Southpaw Brewing  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

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

**Aroma**

Malt  None L  M  H  Inappropriate malty

Hops  \_\_\_\_\_

Fermentation  \_\_\_\_\_

Other Aged, oxidised, Solvent

6<sub>12</sub>

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

**Appearance**

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

2<sub>3</sub>

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

**Flavor** 13

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

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

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

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

**Flavor**

Malt  None L  M  H  Inappropriate Cherry coffee

Hops  \_\_\_\_\_

Bitterness  \_\_\_\_\_

Fermentation  \_\_\_\_\_  Solvent

Balance  Heavy  Malty  \_\_\_\_\_

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

Other \_\_\_\_\_

9<sub>20</sub>

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

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

**Mouthfeel**

Body  Thin  M  Full  Inappropriate  
 Creaminess  None L  M  H  Inappropriate

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

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

3<sub>15</sub>

**Overall**

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

4<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Sadly this is very oxidised and aged, reduced carbonation on packaging, reduced fermentation temperature to get fusel alcohols under control.

24<sub>50</sub>

Judge Total

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11

Date 26/6/21

Judge Name Anthony Zigerbice  
 BJCP ID & Rank E 3559  
 Email \_\_\_\_\_

Category# 16 Entry # 267274  
 Sub (a-f) A  
 Subcategory Sweet Stout  
 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 Recognised  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

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

### Scoresheet Instructions

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

### Aroma

None L M H Inappropriate  
 Malt     Dark chocolate, cherry, coconut.  
 Hops     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Other Alcohol  \_\_\_\_\_

8<sub>12</sub>

### Appearance

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

White Hazy Bidge Tan Brown Inappropriate  
 Head Retention     \_\_\_\_\_  
 Texture \_\_\_\_\_

2<sub>3</sub>

### Example: How to fill in a Scoresheet

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

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

### Flavor

None L M H Inappropriate  
 Malt     Cherry Ripe, chocolate moderate to style  
 Hops     \_\_\_\_\_  
 Bitterness     Astringency. Medium hop  
 Fermentation     Low to style  
 Balance     To style  
 Finish/Aftertaste     Sweet after taste  
 Other \_\_\_\_\_

14<sub>20</sub>

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

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

### Mouthfeel

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

2<sub>5</sub>

### Overall

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

6<sub>10</sub>

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

Good attempt at style -  
check recipe & process  
to prevent "Astringent"  
& balance beer flavors,  
check bottling - lacks  
carbonation.

32<sub>50</sub>

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry# 267274  
Sub (a-f) A  
Subcategory Sweet Stout  
(Spell out)  
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 \_\_\_\_\_

### ScoreSheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate DARK, CHOC, SWEETNESS - GOOD  
Hops  X  LOW - OK  
Fermentation  X  NOTHING OF NOTE  
Other COFFEE, Almost coconut

7 <sub>12</sub>

### Appearance

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

2 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate GOOD INTEREST INC MALT, ROAST, COFFEE  
Hops  X  MILD, HEALTHY - GOOD  
Bitterness  X  MILD BITTERNESS - OK  
Fermentation  X  NOTHING  
Balance  Hoppy  X  Malty  \_\_\_\_\_  
Finish/Aftertaste  Dry  X  Sweet  MILD AFTERTASTE  
Other GOOD BALANCE OF SWEETNESS

14 <sub>20</sub>

### Mouthfeel

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

4 <sub>15</sub>

### Overall

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

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

7 <sub>10</sub>

MORE CARBONATION WOULD LIFT THE BEER. OTHERWISE, PRETTY GOOD EFFORT.  
COULD HAVE ABIT MORE MALT COMPLEXITY

Judge Total

34 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry# 315678  
Sub (a-f) B  
Subcategory OATMEAL STOUT  
Special Ingredients \_\_\_\_\_

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

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

CONSENSUS SCORE 31  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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

### Aroma

None L M H Inappropriate

Malt  X  NICE ROAST DARK AROMA, CARAMEL CHOC

Hops  X  LOW - OK

Fermentation  X  \_\_\_\_\_

Other \_\_\_\_\_

7 <sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

Brilliant Hazy Opaque Other

White Ivory Beige Tan Brown Inappropriate

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

Quick Lasting Other

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

3 <sub>3</sub>

### Flavor

None L M H Inappropriate

Malt  X  SOME DARK ROASTING OK - GOOD

Hops  X  LOW - OK

Bitterness  X  MILD

Fermentation  X  \_\_\_\_\_

Balance  X  \_\_\_\_\_

Hoppy Malty

Finish/Aftertaste  X  \_\_\_\_\_

Dry Sweet

Other ASHY, BURNING AFTERTASTE

13 <sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

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

None L M H Inappropriate

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

None L M H Inappropriate

Warmth  X  \_\_\_\_\_ Other SLIGHT ASTRINGENCY

3 <sub>15</sub>

### Overall

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

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

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

5 <sub>10</sub>

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

PRETTY GOOD. STRANG. BURN. FLAVOUR.  
TAKES THE EDGE OFF AN OTHERWISE  
PRETTY GOOD BEER.

Judge Total

31 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11 Date 26/6/21

Judge Name Anthony Zigenbick  
BJCP ID & Rank E3559  
Email \_\_\_\_\_

Category# 16 Entry # 315678  
Sub (a-f) B  
Subcategory Oatmeal Stout  
Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
Advanced to MINI-BOS?   
PLACE 31  
CONSENSUS SCORE 31  
may not be an average of judge's individual scores

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

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

**Aroma**

Malt  None L  M  H  Inappropriate coffee, caramel, coconut, chocolate  
Hops  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

8<sub>12</sub>

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

**Appearance**

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

3<sub>3</sub>

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

Flavor 13

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

**Flavor**

Malt  None L  M  H  Inappropriate Dark chocolate  
Hops  None L  M  H  Inappropriate Pineapple (low)  
Bitterness  None L  M  H  Inappropriate Very bitter. Sharp  
Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
Balance  Hoppy  Malty  Sweet  Inappropriate \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
Other Almost high key on aftertaste. very roasty. not in aroma at all.

12<sub>20</sub>

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

|                 |          |                 |  |
|-----------------|----------|-----------------|--|
| Acetaldehyde    |          | Metallic        |  |
| Alcoholic / Hot |          | Musty           |  |
| Astringent      | <u>M</u> | Oxidized        |  |
| Brettanomyces   |          | Plastic         |  |
| Diacetyl        |          | Solvent / Fusel |  |
| 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<sub>5</sub>

**Overall**

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

5<sub>10</sub>

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

Good attempt that unfortunately is a bit unbalanced. Check recipe design & process to increase malt complexity in flavor and process to prevent astringency.

31<sub>50</sub> Judge Total

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BHT Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benny.roth92@gmail.com

Category# 15 Entry # 341686  
 Sub (a-f) C  
 Subcategory Irish Extra stout  
 Special Ingredients \_\_\_\_\_

Position in flight 14  
 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 Burleigh Brewing  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

Bottle Inspection  ok Low fill

**Aroma**

Malt  None L  M  H  Inappropriate mild charo late roast

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

Fermentation  None L  M  H  Inappropriate Yeasty, slight fusel

Other \_\_\_\_\_

6  
13

**Appearance**

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

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Clarity  Clear  Hazy  Opaque  Other \_\_\_\_\_

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

Other Gushing bottle Texture \_\_\_\_\_

1  
5

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

**Flavor**

Malt  None L  M  H  Inappropriate Harsh astringent, also chocolate

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

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

Fermentation  None L  M  H  Inappropriate Yeasty

Balance  Hoppy  M  Malty  Inappropriate \_\_\_\_\_

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

Other \_\_\_\_\_

10  
20

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

|                 |   |                 |   |
|-----------------|---|-----------------|---|
| Acetaldehyde    |   | Metallic        |   |
| Alcoholic / Hot | 1 | Musty           |   |
| Astringent      |   | Oxidized        |   |
| Brettanomyces   |   | Plastic         |   |
| Diacetyl        |   | Solvent / Fusel | C |
| DMS             |   | Sour / Acidic   |   |
| Esters          |   | Smoky           |   |
| Grassy          |   | Spicy           |   |
| Light-Struck    |   | Sulfur          |   |
| Medicinal       |   | Vegetal         |   |

**Mouthfeel**

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

2  
5

**Overall**

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

5  
10

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

Gushing bottle reduce priming sugar or backwash water Calcium levels.  
Fusel/Alcohol present, very dry and astringent  
Reduce fermentation Temperature

24  
50

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location **BH II**

Date **26/6/21**

Judge Name **Chris Rosewarne**  
 BJCP ID & Rank **E4104 Provisional**  
 Email \_\_\_\_\_

Category# **15** Entry # **341686**  
 Sub (a-f) **C**  
 Subcategory **Irish Extra Stout**  
 Special Ingredients \_\_\_\_\_

Position in flight of **14**  
 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 \_\_\_\_\_

Bottle Inspection  **OK** **Bushen**

**Aroma**

None L M H Inappropriate  
 Malt  \_\_\_\_\_  **Chocolate notes**  
 Hops  \_\_\_\_\_  **Slight Bristly Hops**  
 Fermentation  \_\_\_\_\_  **Yeasty bread notes**  
 Other \_\_\_\_\_

**6** 12

**Appearance**

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

**2** 3

**Scoresheet Instructions**

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

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

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

Flavor  
 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  \_\_\_\_\_  **Extremely roasty**  
 Hops  \_\_\_\_\_  **creates a lot of**  
 Bitterness  \_\_\_\_\_  **astringency. Too**  
 Fermentation  \_\_\_\_\_  **chocolatey**  
 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**  \_\_\_\_\_   
 Carbonation  \_\_\_\_\_  **Astringency**  \_\_\_\_\_   
 Warmth  \_\_\_\_\_  **Other** \_\_\_\_\_

**3** 5

**Overall**

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

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

**5** 10

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

**Look at Recipe + v Roast Malts. Far too astringent. Possible bottle infection or over carbonation. Trial dialling it back a bit next time.**

**24** 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BHTE

Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benny.roth2@gmail.com

Category# 17 Entry# 369741  
 Sub (a-f) 4  
 Subcategory British Strong Ale  
 Special Ingredients \_\_\_\_\_

Position in flight 21  
 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 Burleigh Brewery  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

Malt  X  Wheat. Subtle grainy notes  
 Hops  X  OK for style  
 Bitterness  X  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 | <u>L</u> |
| DMS             | Sour / Acidic   |          |
| Estery          | Smoky           |          |
| Grassy          | Spicy           |          |
| Light-Struck    | Sulfur          |          |
| Medicinal       | Vegetal         |          |

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

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

### Aroma

Malt  None L 1 M 1 H 1  Inappropriate coffee, caramel  
 Hops  None L 1 M 1 H 1  Inappropriate \_\_\_\_\_  
 Fermentation  None L 1 M 1 H 1  Inappropriate Peary esters  
 Other  None L 1 M 1 H 1  Inappropriate slight solvent-y

7 <sub>12</sub>

### Appearance

Color  Yellow 1  Gold 1  Amber 1  Copper 1  Brown 1  Black  Inappropriate \_\_\_\_\_  
 Clarity  Brilliant 1  Hazy 1  Opaque  Other \_\_\_\_\_  
 Head Retention  White 1  Ivory 1  Beige 1  Tan 1  Brown  Inappropriate \_\_\_\_\_  
 Other  Quick 1  Lasting 1  Other \_\_\_\_\_  
 Texture \_\_\_\_\_

2 <sub>3</sub>

### Flavor

Malt  None L 1 M 1 H 1  Inappropriate coffee and caramel  
 Hops  None L 1 M 1 H 1  Inappropriate \_\_\_\_\_  
 Bitterness  None L 1 M 1 H 1  Inappropriate mild  
 Fermentation  None L 1 M 1 H 1  Inappropriate fruity esters  
 Balance  Hoppy 1  Malty 1  Inappropriate \_\_\_\_\_  
 Finish/Aftertaste  Dry 1  Sweet 1  Inappropriate \_\_\_\_\_  
 Other  None L 1 M 1 H 1  Inappropriate solvent-y

13 <sub>20</sub>

### Mouthfeel

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

4 <sub>15</sub>

### Overall

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

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

7 <sub>10</sub>

Judge Total

33 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 17 Entry# 369741  
 Sub (a-f) A  
 Subcategory (Spell out) British Strong Ale  
 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

None L M H Inappropriate  
 Malt     Caravel, malty aroma.  
 Hops     \_\_\_\_\_  
 Fermentation     Some light funk  
 Other Some solventy aroma - possible fault.

6  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        \_\_\_\_\_  
 Head       Inappropriate  
 Clarity       \_\_\_\_\_  
 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     Nice caravel  
 Hops     Good earthy hop flavor  
 Bitterness     Nice complexity  
 Fermentation     Some esters - fruits  
 Balance     \_\_\_\_\_  
 Finish/Mtertaste     \_\_\_\_\_  
 Other \_\_\_\_\_

14  
20

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

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

### Mouthfeel

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

4  
5

### Overall

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

7  
10

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

Judge Total

33  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11 Date 26/6/21

Judge Name Anthony Zimbic  
 BJCP ID & Rank E 3559  
 Email \_\_\_\_\_

Category# 17 Entry# 369741  
 Sub (a-f) A  
 Subcategory (Spell out) British Strong Ale  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 93  
may not be an average of judge's individual scores

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

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

### Aroma

None L M H Inappropriate  
 Malt     toffee, caramel  
 Hops     earthy & pepper  
 Fermentation     Pomegranate  
 Other Solvent

7  
12

### Appearance

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

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

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

### Flavor

None L M H Inappropriate  
 Malt     Biscuit & toffee  
 Hops     Earthy & pepper spice  
 Bitterness     Medium  
 Fermentation     \_\_\_\_\_  
 Balance Hoppy  Malty  \_\_\_\_\_  
 Finish/Aftertaste Dry  Sweet  \_\_\_\_\_  
 Other sweetness from the pterolite

13  
20

### Mouthfeel

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

4  
5

### Overall

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

6  
10

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

Good attempt that unfortunately suffers from some flaws. Look at yeast health & sanitization.

93  
50

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BHI Date 26.8.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benny.roth92@gmail.com

Category# 14 Entry # 415534  
 Sub (a-f) B  
 Subcategory Scottish Heavy  
 Special Ingredients \_\_\_\_\_

Position in flight 4  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE  
**30.5**  
 CONSENSUS SCORE  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Highly Breweries  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

Bottle Inspection  or very full

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

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

Fermentation  None L  M  H  Inappropriate some fermentation esters

Other phenols

**8** <sub>12</sub>

**Appearance**

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

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

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

Texture no head

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

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

**Flavor** **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 malty, sweet caramel

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

Bitterness  None L  M  H  Inappropriate too bitterness + balance sweet

Fermentation  None L  M  H  Inappropriate slight fermentation esters

Balance  Hoppy  Malty  Inappropriate good balance

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

Other paper / not rounded

**9** <sub>20</sub>

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

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

**Mouthfeel**

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

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

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

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

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

Other \_\_\_\_\_

**4** <sub>15</sub>

**Overall**

Classic Example  None L  M  H  Inappropriate \_\_\_\_\_

Flawless  None L  M  H  Inappropriate \_\_\_\_\_

Wonderful  None L  M  H  Inappropriate \_\_\_\_\_

Not to Style  None L  M  H  Inappropriate \_\_\_\_\_

Significant Flaws  None L  M  H  Inappropriate \_\_\_\_\_

Lifeless  None L  M  H  Inappropriate \_\_\_\_\_

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

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

Sadly, the beer is flat, slightly aged and oxidized otherwise ticks off the boxes for the style, would love to try it back, warman bottling technique to avoid oxygen pickup

**30** <sub>50</sub>

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date

26/6/21

Judge Name Chris Rosenbauer  
 BJCP ID & Rank E4104 Provisional  
 Email \_\_\_\_\_

Category# 14 Entry# 415534  
 Sub (a-f) B  
 Subcategory Scottish Heavy  
 Special Ingredients \_\_\_\_\_

Position in flight entry 4  
 Advanced to MINI-BOS  
 PLACE 30  
 CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

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

### Aroma

Malt  None L  M  H  Inappropriate Walty / Caramel Notes.  
 Hops  None L  M  H  Inappropriate Earthy Aromat notes  
 Fermentation  None L  M  H  Inappropriate Light Esters.  
 Other \_\_\_\_\_

**7** 13

### Appearance

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

**2** 3

### Example: How to fill in a Scoresheet

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

Flavor **13**  
 Malt  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 Walty Bread Notes.  
 Hops  None L  M  H  Inappropriate Low to No Hop - but  
 Bitterness  None L  M  H  Inappropriate some oxidation  
 Fermentation  None L  M  H  Inappropriate papery notes as if  
 Balance  Hoppy  Malty  Inappropriate warm. Bitterness  
 Finish/Aftertaste  Dry  Sweet  Inappropriate is low - Med & Dry / Creamy  
 Other Finish

**12** 20

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

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

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
 Creaminess  None L  M  H  Inappropriate 4 15  
 Carbonation  None L  M  H  Inappropriate  
 Astringency  None L  M  H  Inappropriate  
 Warmth  None L  M  H  Inappropriate  
 Other \_\_\_\_\_

### Overall

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

**6** 10

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

Nice attempt at style.  
has some nice characteristics.  
Some oxidation - look at bottling  
technique + fresh Hops. Add  
a bit more carbonation  
Nice Job.

**31** 50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 2006.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benny.roth32@gmail.com

Category# 16 Entry# 427419  
 Sub (a-f) C  
 Subcategory Tropical stout  
 Special Ingredients \_\_\_\_\_

Position in flight 15  
 of \_\_\_\_\_  
 Advanced to MINI-BOS  
**23**  
 PLACE  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Penleigh Brewing  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

Bottle Inspection  OK \_\_\_\_\_  
**Aroma**  
 None L M H Inappropriate  
 Malt  harsh roasted malts  
 Hops  \_\_\_\_\_  
 Fermentation  fecal alcohols  
 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 the circle feedback for improvement. 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  
 Brillant  Hazy  Opaque  Other \_\_\_\_\_  
 Clarity  \_\_\_\_\_  
 Other \_\_\_\_\_  
 Head  White  Ivory  Beige  Tan  Brown Inappropriate  
 Retention  Quick  Lasting  Other \_\_\_\_\_  
 Texture \_\_\_\_\_

**Example: How 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  1  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  Very roast; lacking esters and idyl  
 Hops  \_\_\_\_\_  
 Bitterness  \_\_\_\_\_  
 Fermentation  fecal alcohols  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  Dry  Sweet  
 Other Astringent

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

|                 |          |                 |          |
|-----------------|----------|-----------------|----------|
| Acetaldehyde    |          | Metallic        |          |
| Alcoholic / Hot | <u>M</u> | Musty           |          |
| Astringent      | <u>M</u> | Oxidized        |          |
| Brettanomyces   |          | Plastic         |          |
| Diacetyl        |          | Solvent / Fusel | <u>H</u> |
| 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 \_\_\_\_\_

**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.  
Reduce fermentation temperature to reduce fecal alcohols  
Reduce roast malts, supplement with adjuncts to reduce harshness and astringency

|               |             |                                       |   |
|---------------|-------------|---------------------------------------|---|
| 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 **23** 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 26/6/21

Judge Name Chris Rosewarne  
 BJCP ID & Rank E4104 Provisional  
 Email \_\_\_\_\_

Category# 16C Entry# 427419  
 Sub (a-f) C  
 Subcategory Tropical Stout  
 Special Ingredients \_\_\_\_\_

Position in flight 15  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 23  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 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          | H | Smoky           |  |
| Grassy          |   | Spicy           |  |
| Light-Struck    |   | Sulfur          |  |
| Medicinal       |   | Vegetal         |  |

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

### Aroma

Malt  None L  M  H  Inappropriate  
 Sweet Grainy / Heavy Roast.

Hops  None L  M  H  Inappropriate  
 Slight Fruity Notes

Fermentation  None L  M  H  Inappropriate  
 Fensel Notes.

Other \_\_\_\_\_

6/2

### Appearance

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

Clarity  Brilliant  Hazy  Opaque  Other

Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
 Quick Lasting Other

Retention  Quick  Lasting  Other

Texture \_\_\_\_\_

3/3

### Flavor

Malt  None L  M  H  Inappropriate  
 Harsh roasty grain

Hops  None L  M  H  Inappropriate  
 Flavour. Low Fruity notes.

Bitterness  None L  M  H  Inappropriate  
 Fensel Alcohols.

Fermentation  None L  M  H  Inappropriate  
 Hoppy Malty

Balance  Hoppy  Malty

Finish/Aftertaste  Dry  Sweet

Other Some astringency from Roast

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 \_\_\_\_\_

2/5

### 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

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

Nice attempt. Look at grain bill + Fermentation Temp control. Nice attempts.

23/50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_ Date 26/6/21

Judge Name Chris Rosewarne  
 BJCP ID & Rank E4104 Provisional  
 Email \_\_\_\_\_

Category# 13 Entry# 442269  
 Sub (a-f) C  
 Subcategory English Porter  
 Special Ingredients Milo/Lactose

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

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

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

### Scoresheet Instructions

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

### Aroma

None L M H Inappropriate  
 Malt  /  Chocolate/Sweet Aroma  
 Hops  /  Low Hops, low  
 Fermentation  /  Malt  
 Other Fusel Alcohols 4 <sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  /  /  /  /  /  /  Head  
 Brilliant Hazy Opaque Other  Retention Quick Lasting Other   
 Clarity  /  /  /  /  /  Texture  
 Other \_\_\_\_\_ 2 <sub>5</sub>

### Example: How to fill in a Scoresheet

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

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

### Flavor

None L M H Inappropriate  
 Malt  /  /  /  /  Low to No Malt Flavour  
 Hops  /  /  /  /  Low to No Hops  
 Bitterness  /  /  /  /  Bitterness is Medium  
 Fermentation  /  /  /  /  Fusel Alcohols  
 Balance  /  /  /  /  Slight Bready Notes  
 Finish/Aftertaste  /  /  /  /  Astringency at the end of the palate  
 Other \_\_\_\_\_ 6 <sub>20</sub>

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

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

### Mouthfeel

Thin M Full Inappropriate  
 Body  /  /  /  /  Creaminess None L M H  /  /  /  /   
 Carbonation  /  /  /  /  Astringency  /  /  /  /   
 Warmth  /  /  /  /  Other \_\_\_\_\_ 2 <sub>5</sub>

### Overall

Classic Example \_\_\_\_\_  Not to Style  
 Flawless \_\_\_\_\_  Significant Flaws  
 Wonderful \_\_\_\_\_  Lifeless 3 <sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
The wrong category for this beer unfortunately. Lactose + Milo should be Specialty category. There are some fermentation flaws in this beer. Fusel Alcohol - Look at Fermentation Temp Control 17 <sub>50</sub>

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

adequate yeast pitch + complete fermentation. Again Adjuncts change the style category for this beer.



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH IV Date 26.6.21

Judge Name Benedict Roth  
BJCP ID & Rank \_\_\_\_\_  
Email Benny.roth99@gmail.com

Category# 13 Entry # 442269  
Sub (a-f) C  
Subcategory English Porter  
Special Ingredients Milo, Lactose

Position In flight 1  
Advanced to MINI-BOS   
PLACE 18.5  
CONSENSUS SCORE 18.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Countdown Brewing  
Industry  Describe \_\_\_\_\_  
Judging  Years 12

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 no rasyiny crystal malts

Hops     Hot Piceal alcohols

Fermentation     Hot Piceal alcohols

Other \_\_\_\_\_

Score: 4 <sub>12</sub>

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Other

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other

Texture none

Score: 2 <sub>3</sub>

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

**Flavor**

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana, Low Clove. Hint of bubblegum

Score: 13

**Flavor**

Malt  None L  M  H  Inappropriate rosin, plum, chocolate

Hops     low hit bitterness

Bitterness     toxic

Fermentation     hot fusel alcohols

Balance  Hoppy  Malty   very sweet

Finish/Aftertaste  Dry  Sweet   cloying, burning

Other \_\_\_\_\_

Score: 7 <sub>20</sub>

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

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

**Mouthfeel**

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth     Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency     Inappropriate

Other \_\_\_\_\_

Score: 3 <sub>15</sub>

**Scoring Guide**

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

**Overall**

Classic Example     Not to Style

Flawless     Significant Flaws

Wonderful     Lifeless

Feedback Control fermentation temperature to avoid fusel alcohols dominating the beer, very sweet for style, cloying finish, malty, ice low lactose to hot it alternate

Score: 4 <sub>10</sub>

Judge Total 20 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

Category# 16 Entry# 463382  
Sub (a-f) A  
Subcategory Shelf Stout  
Special Ingredients \_\_\_\_\_

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

### NON-BJCP QUALIFICATIONS

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate CREAM, COFFEE  
Hops  None L  M  H  Inappropriate LOW, PARTIAL  
Fermentation  None L  M  H  Inappropriate SOME FRUITY ESTERS - MILD  
Other \_\_\_\_\_

9 <sub>12</sub>

### Appearance

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

2 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate NICE, COMPLEX MALT, ROAST & CHOC  
Hops  None L  M  H  Inappropriate LOW, PARTIAL  
Bitterness  None L  M  H  Inappropriate LOW  
Fermentation  None L  M  H  Inappropriate NOTHING  
Balance  Hoppy  Malty  Other \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  Other \_\_\_\_\_

15 <sub>20</sub>

### Mouthfeel

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

4 <sub>5</sub>

### Overall

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

7 <sub>10</sub>

VERY GOOD EXAMPLE OF STYLE! WELCOME!  
NICE CREAMY FLAVOUR AND MOUTHFEEL.  
COULD HAVE MORE CARBONATION TO LIFT,  
SLIGHTLY MORE HOP FLAVOUR AND/OR  
ROAST CHARACTER.

37 <sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11 Date 2/6/21

Judge Name Anthony Zigenbia  
 BJCP ID & Rank E 3559  
 Email \_\_\_\_\_

Category# 16 Entry # 463382  
 Sub (a-f) A  
 Subcategory SWEET STOUT  
 Special Ingredients \_\_\_\_\_

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

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

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

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

**Aroma**

Malt  None  L  M  H  Inappropriate Espresso, Dark choc, Coconut  
 Hops     Low to style  
 Fermentation     Low to style. 10  
 Other \_\_\_\_\_

**Appearance**

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

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

**Flavor** 13

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

**Flavor**

Malt  None  L  M  H  Inappropriate Sweet coffee, Cream.  
 Hops     Low - slight spice (pepper)  
 Bitterness     moderate  
 Fermentation     to style  
 Balance  Hoppy  Malty  Sweet  to style  
 Finish/Aftertaste  Dry  Sweet  Very Sweet.  
 Other Slight medicinal with sweetness, possibly vom touch of carb. 14

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

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

**Mouthfeel**

Body  Thin  M  Full  Inappropriate  
 Carbonation  None  L  M  H  Inappropriate  
 Warmth    Low.  
 Creaminess  None  L  M  H  Inappropriate  
 Astringency     Low.  
 Other \_\_\_\_\_ 4

**Overall**

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_ 7

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

Great Attempt! Dec  
hopling - Lack of carbonation  
has bought the beer dan slightly  
would happily drink  
again. 36

**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 BH 11 Date 26/6/21

Judge Name Anthony Zegenie  
 BJCP ID & Rank E 3559  
 Email \_\_\_\_\_

Category# 16 Entry # 491776  
 Sub (a-f) B  
 Subcategory Oatmeal Stout  
 Special Ingredients \_\_\_\_\_

Position in flight 28  
 PLACE 28  
 CONSENSUS SCORE 28  
may not be an average of judge's individual scores

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate chocolate as it warms.  
 Hops  None L  M  H  Inappropriate floral - rose  
 Fermentation  None L  M  H  Inappropriate too unbalanced towards hops  
 Other \_\_\_\_\_

**Appearance**

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

**Example: How 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 nutty - peanuts.  
 Hops  None L  M  H  Inappropriate medium - earthy  
 Bitterness  None L  M  H  Inappropriate medium high / high.  
 Fermentation  None L  M  H  Inappropriate unbalanced.  
 Balance  Hoppy  Malty  Inappropriate unbalanced.  
 Finish/Aftertaste  Dry  Sweet  Inappropriate very sweet.  
 Other unbalanced. too hoppy.

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

|                 |          |                 |  |
|-----------------|----------|-----------------|--|
| Acetaldehyde    |          | Metallic        |  |
| Alcoholic / Hot |          | Musty           |  |
| Astringent      | <u>L</u> | Oxidized        |  |
| Brettanomyces   |          | Plastic         |  |
| Diacetyl        |          | Solvent / Fusel |  |
| DMS             |          | Sour / Acidic   |  |
| 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 \_\_\_\_\_

**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 attempt - but  
check recipe design  
too unbalanced & one  
dimensional.

**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 28  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry# 491776

Sub (a-f) B

Subcategory (Spell out) Oatmeal Stout

Special Ingredients \_\_\_\_\_

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

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

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

Malt   Wheat. Subtle grainy notes

Hops   OK for style

Bitterness   Way too high for style

Fermentation   Banana, Low Clove. Hint of bubblegum

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

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

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

Hops  None L  M  H  Inappropriate TOO MUCH - FLORAL

Fermentation  None L  M  H  Inappropriate NONE

Other TOO MUCH HOP AROMA.

7 <sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Other

Retention  Quick  Lasting  Other

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

2 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate

Hops  None L  M  H  Inappropriate FLORAL, EARTHY, BUT TOO MUCH

Bitterness  None L  M  H  Inappropriate

Fermentation  None L  M  H  Inappropriate

Balance  Hoppy  Malty  Inappropriate TOO MUCH HOP FLAVOUR.

Finish/Aftertaste  Dry  Sweet  Inappropriate TOO SWEET RESULT

Other TOO HOPPY, NO NUTTINESS

11 <sub>20</sub>

### Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

3 <sub>5</sub>

### Overall

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

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

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

6 <sub>10</sub>

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

TOO HOPPY FOR STYLE. TAKES OVER THE AROMA AND FLAVOUR.

MALT FLAVOUR IS GOOD. CHECK RECIPE.

29 <sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry# 497583  
Sub (a-f) B  
Subcategory Catmeal Stout  
Special Ingredients \_\_\_\_\_

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

### Scoresheet Instructions

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

|               |             |       |   |
|---------------|-------------|-------|---|
| 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

Inappropriate  
None L M H  
Malt  X  DARK ROAST, CHOC, COFFEE  
Hops  X  FLORAL - MILD  
Fermentation   \_\_\_\_\_  
Other \_\_\_\_\_  
8

### Appearance

Inappropriate  
Yellow Gold Amber Copper Brown Black  
Color  X  \_\_\_\_\_  
Clarity   Brilliant Hazy Opaque Other \_\_\_\_\_  
Head Retention  X  Quick Lasting Other \_\_\_\_\_  
Other \_\_\_\_\_ Texture \_\_\_\_\_  
2

### Flavor

Inappropriate  
None L M H  
Malt  X  Nutty Dark Roast choc  
Hops  X  Earthy. Maybe too high.  
Bitterness  X  \_\_\_\_\_  
Fermentation   \_\_\_\_\_  
Balance  X  Hoppy Malty  
Finish/Aftertaste  X  Dry Sweet  
Other Some drying card board flavour.  
9

### Mouthfeel

Inappropriate  
Thin M Full  
Body  X  \_\_\_\_\_  
Carbonation  X  \_\_\_\_\_  
Warmth  X  \_\_\_\_\_  
Creaminess  X  \_\_\_\_\_  
Astringency  X  \_\_\_\_\_  
Other \_\_\_\_\_  
3

### Overall

Classic Example  X  \_\_\_\_\_  
Flawless  X  \_\_\_\_\_  
Wonderful  X  \_\_\_\_\_  
Not to Style  
Significant Flaws  
Lifeless  
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
5

could be more carbonated  
Roasted oxidized - ruin a mouthfeel  
Some nice malt flavour. Too hoppy  
Malt could be more complex and lively

Judge Total 27



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location **BH 11** Date **26/6/21**

Judge Name **Anthony Zigenbik**  
 BJCP ID & Rank **E3559**  
 Email \_\_\_\_\_

Category# **16** Entry# **497583**  
 Sub (a-f) **B**  
 Subcategory **Natural Sourd**  
 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 **Recognized**  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

## Aroma

Nose L M H Inappropriate  
 Malt     **Roasted peanuts Dark choc**  
 Hops     **floral - rose, geraniol**  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

## Appearance

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

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

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

13

## Flavor

None L M H Inappropriate  
 Malt     **nutty. Dark choc**  
 Hops     **spicy - pepper / earthy.**  
 Bitterness     **med-high.**  
 Fermentation     **-**  
 Balance Hoppy     **Malt driven**  
 Dry     **Dry.**  
 Other \_\_\_\_\_

8

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

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

## Mouthfeel

Thin M Full Inappropriate  
 Body     **Creminess**    **3**  
 Carbonation None L M H **Astringency**    **Low**  
 Warmth     **Other** **Drying sensation.**

## 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 attempt that unfortunately suffers from some faults that detract from the beer malt flavour is one dimensional check recipe to try different specialty malts.**

Judge Total **26**

|               |             |                                       |   |
|---------------|-------------|---------------------------------------|---|
| 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 BH II Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email ben@ny.roth.net

Category# 13 Entry # 539412  
 Sub (a-f) C  
 Subcategory English Porter  
 Special Ingredients orange character

Position in flight 2  
 Entry \_\_\_\_\_  
 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 Braugh Dywaine  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 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  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        | H |
| Alcoholic / Hot | H | Musty           |   |
| Astringent      | M | Oxidized        |   |
| Brettanomyces   |   | Plastic         |   |
| Diacetyl        |   | Solvent / Fusel | H |
| DMS             |   | Sour / Acidic   |   |
| Estery          |   | Smoky           | M |
| 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

Malt  None L  M  H Roasty  
 Hops  None L  M  H low  
 Fermentation  None L  M  H fusel alcohol, infected  
 Other sour

2 <sub>12</sub>

**Appearance**

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

3 <sub>3</sub>

**Flavor**

Malt  None L  M  H thin; can't taste lactose, roasty  
 Hops  None L  M  H \_\_\_\_\_  
 Bitterness  None L  M  H \_\_\_\_\_  
 Fermentation  None L  M  H infected, fusel  
 Balance  Hoppy  Malty \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet sour, astringent  
 Other \_\_\_\_\_

4 <sub>20</sub>

**Mouthfeel**

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

2 <sub>5</sub>

**Overall**

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

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

2 <sub>10</sub>

Orange as specialty ingredients should be entered as specialty Beer with Base style 13 C;  
Address fusel alcohol & sourness with better sanitation practice and temperature controlled fermentation, use less harsh roasted malts

13 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date 26/6/21

Judge Name Chris Rosenwurm  
 BJCP ID & Rank 5104 Provisional  
 Email \_\_\_\_\_

Category# 13 Entry # 539418  
 Sub (a-f) C  
 Subcategory English Porter  
 Special Ingredients Orange/Choc/  
Maltose

Position in flight 2  
 of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE 13  
 CONSENSUS SCORE  
 may not be an average of judge's individual scores

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate No malt Aroma  
 Hops  None L  M  H  Inappropriate Notes of Orange  
 Fermentation  None L  M  H  Inappropriate Medicinal Metallic  
 Other notes fungal? Infection. 3<sub>12</sub>

**Appearance**

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

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

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

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

**Flavor**

Malt  None L  M  H  Inappropriate Low to No malt.  
 Hops  None L  M  H  Inappropriate Hops alone  
 Bitterness  None L  M  H  Inappropriate Not medicinal  
 Fermentation  None L  M  H  Inappropriate overwhelming bitterness 3<sub>20</sub>  
 Balance  Hoppy  Malty  Inappropriate  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  
 Other Thin, Waxy, Astringent Finish.

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

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

**Mouthfeel**

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 \_\_\_\_\_ 2<sub>15</sub>

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_ 2<sub>10</sub>

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
This beer is unfortunately entered into the wrong category. With Orange/Choc should be in Fruit Beer / Specialty category. Unfortunately the beer has some fermentation faults. Look at Fermentation temp control, adequate yeast pitch 13<sub>50</sub>

**Scoring Guide**

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

There is also some medicinal notes look at sterility as well. Again next time enter this style into Fruit Beer category.





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry# 541334

Sub (a-f) A

Subcategory Streetstout

Special Ingredients \_\_\_\_\_

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

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

PLACE 22

CONSENSUS SCORE \_\_\_\_\_

may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

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

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

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate DARK ROAST, COFFEE, ALCOHOL

Hops  X  LOW-OK

Fermentation  X  NONE

Other SLIGHTLY, SHERRY LIKE. COULD BE ALCOHOL OR OXIDISED

5 <sub>12</sub>

### 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 \_\_\_\_\_

3 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate GOOD DARK FLAVORS.

Hops  X  SHARP FLAVORS, BUT LIGHT

Bitterness  X  LOW-OK

Fermentation  X  NONE.

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

Finish/Aftertaste  Dry  Sweet  SWEET FINISH - OK. SOME PAPERY OR OTHERS ABSTRACT

Other SLIGHT TANGINESS & NICE SWEETNESS

8 <sub>20</sub>

### Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  \_\_\_\_\_

Creaminess  None L  M  H  Inappropriate

Astringency  \_\_\_\_\_

Other \_\_\_\_\_

3 <sub>5</sub>

### Overall

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

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

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

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

PRETTY GOOD OVERALL.

ROSE OXIDISED Aged TYPE AROMA.

ORYNES IS ODD - OXIDISED.

WATCH PACKAGING ETC.

IMPACTS ON ALL ELEMENTS

4 <sub>10</sub>

25 <sub>50</sub>

Judge Total 25 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11 Date 26/6/21

Judge Name E3559 Anthony Zepher  
 BJCP ID & Rank E3559  
 Email \_\_\_\_\_

Category# 16 Entry# 541334  
 Sub (a-f) A  
 Subcategory Sweet Fruit  
 Special Ingredients \_\_\_\_\_

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

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate with chocolate, coffee.

Hops   None L  M  H  Inappropriate Low spicc. - pepper.

Fermentation   None L  M  H  Inappropriate Alcohol. ~~low~~

Other Alcohol. - low. Slerry. Naper. 6 <sub>12</sub>

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

**Flavor** 13

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops   None L  M  H  Inappropriate OK for style

Bitterness   None L  M  H  Inappropriate Way too high for style

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

**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 Lacing on glass. 3 <sub>5</sub>

**Flavor**

Malt  None L  M  H  Inappropriate Milk chocolate, coconut.

Hops   None L  M  H  Inappropriate

Bitterness   None L  M  H  Inappropriate Sharp

Fermentation   None L  M  H  Inappropriate Slight Alcohol warmth

Balance  Hoppy  Malty  Inappropriate

Finish/Aftertaste  Dry  Sweet  Inappropriate Finsles dry

Other Cardboard 6 <sub>20</sub>

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

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

**Mouthfeel**

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth   Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency   None L  M  H  Inappropriate

Other Drying on mouth after drinking 2 <sub>5</sub>

**Overall**

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

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

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

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

Lifeless  \_\_\_\_\_

4 <sub>10</sub>

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

Good attempt that unfortunately suffers from oxidation & fermentation flaws.

Check process - beer under the flaws tastes great 21 <sub>50</sub>

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



4/305

Location BHI Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email benny.roth@rcmail.co.uk

Category# 16 Entry # 561487  
 Sub (a-f) D  
 Subcategory Foreign extract  
 Special Ingredients \_\_\_\_\_

Position in flight 17  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 4th  
 CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

Non-BJCP Qualifications  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Swatleigh Brewing  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

Bottle Inspection  ok \_\_\_\_\_  
**Aroma**  
 None L M H Inappropriate  
 Malt  malty rich chocolate  
 Hops  low hop aroma  
 Fermentation  hint of fusel alcohol  
 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.

**Appearance**  
 Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  \_\_\_\_\_ Head  \_\_\_\_\_  
 Clarity  Brilliant Hazy Opaque Other \_\_\_\_\_ Retention  Quick Lasting Other None  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

**Example: How 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  Chocolate and coffee  
 Hops  mild and restrained  
 Bitterness  smooth  
 Fermentation  clean, some waiving alcohol  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  Dry  Sweet  
 Other \_\_\_\_\_

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

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

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

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Great beer, wish it was carbonated, reduce fermentation temperature to reduce fusel alcohols.

**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



01/30/15

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

Judge Name Chris Rosenbaum  
 BJC ID & Rank E410A Provisional  
 Email \_\_\_\_\_

Category# 16 Entry# 561487  
 Sub (a-f) D.  
 Subcategory Foreign Extra Stout  
 Special Ingredients \_\_\_\_\_

Position in flight 17  
 Advanced to MINI-BOS  
 PLACE 40  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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

### Aroma

None L M H Inappropriate

Malt  L  M  H  Inappropriate  
Roast Chocolate + Coffee

Hops  L  M  H  Inappropriate  
No Hops.

Fermentation  L  M  H  Inappropriate  
Clean

Other \_\_\_\_\_

9 12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  L  M  H  Inappropriate  
None

Clarity  L  M  H  Inappropriate  
 Brilliant Hazy Opaque Other

Head  L  M  H  Inappropriate  
 White Ivory Beige Tan Brown

Retention  L  M  H  Inappropriate  
 Duck Lasting Other

Other No Carbonation Texture \_\_\_\_\_

2 3

### Flavor

None L M H Inappropriate

Malt  L  M  H  Inappropriate  
Roasty coffee/chocolate

Hops  L  M  H  Inappropriate  
No Hops.

Bitterness  L  M  H  Inappropriate  
Medium Bitterness

Fermentation  L  M  H  Inappropriate  
Warming Alcohol

Balance  L  M  H  Inappropriate  
 Hoppy Malty

Finish/Aftertaste  L  M  H  Inappropriate  
 Dry Sweet

Other finish

16 20

### Mouthfeel

Thin M Full Inappropriate

Body  L  M  H  Inappropriate  
None

Carbonation  L  M  H  Inappropriate  
 None L M H

Warmth  L  M  H  Inappropriate

Creaminess  L  M  H  Inappropriate

Astringency  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.

This is an Excellent beer. Unfortunately lacks any carbonation this would lift the beer Great work!!

Judge Total

39 50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11

Date 26/6/21

Judge Name Anthony Zigenbin  
 BJCP ID & Rank E 3539  
 Email \_\_\_\_\_

Category# 16 Entry# 572192  
 Sub (a-f) B  
 Subcategory Oatmeal Stout  
 Special Ingredients \_\_\_\_\_

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

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

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

### Aroma

None L M H Inappropriate  
 Malt      Peanuts, milk chocolate  
 Hops      Low floral - rose.  
 Fermentation      -  
 Other \_\_\_\_\_

6  
12

### Appearance

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

2  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor** 13  
 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     Roasted peanuts. Chocolate.  
 Hops     med-low earthy.  
 Bitterness     Medium - no Lingering  
 Fermentation     -  
 Balance Hoppy  Malty   
 Finish/Aftertaste Dry  Sweet  sweet aftertaste  
 Other balanced.

15  
20

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

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

### Mouthfeel

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

4  
5

### Overall

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

7  
10

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

great attempt core dimensional with malt flavors. choice nuts - check recipe no faults detected. would happily drink again.

**Judge Total** 24  
150

**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 BH 11 Date 26/6/21

Judge Name Anthony Ziegenbire  
BJCP ID & Rank E355 A  
Email \_\_\_\_\_

Category# 16 Entry# 627964  
Sub (a-f) B  
Subcategory Oatmeal stout.  
Special Ingredients \_\_\_\_\_

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

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

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

### Aroma

None L M H Inappropriate  
Malt     stoutness - choc.  
Hops     Oranges - orange rind  
Fermentation     \_\_\_\_\_  
Other New world hops used?  
oatmeal malt.

5  
12

### Appearance

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

1  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

13  
27

### Flavor

None L M H Inappropriate  
Malt     toffee, lacking choc data that appears promised.  
Hops     Oranges, out of style.  
Bitterness     High bitterness.  
Fermentation     \_\_\_\_\_  
Balance  Hoppy  Malty  \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
Other \_\_\_\_\_

10  
20

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

|                 |  |                 |  |
|-----------------|--|-----------------|--|
| Acetaldehyde    |  | Metallic        |  |
| Alcoholic / Hot |  | Musty           |  |
| Astringent      |  | Oxidized        |  |
| Brettanomyces   |  | Plastic         |  |
| Diacetyl        |  | 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 \_\_\_\_\_

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.

first impressions with smell  
& taste are oranges & as  
such is out of style, chd  
recipe design. good attempt.

23  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry# 027944  
Sub (a-f) B  
Subcategory (Spell out) Caramel Stout  
Special Ingredients \_\_\_\_\_

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

Advanced to MINI-BOS \_\_\_\_\_  
PLACE 22  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
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  
Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate  
OK for style

Bitterness  None L  M  H  Inappropriate  
Way too high for style

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

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate  
Some light malt notes, choc

Hops  None L  M  H  Inappropriate

Fermentation  None L  M  H  Inappropriate

Other Strange citrus aroma - hops?

5 <sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

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

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

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

2 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate  
Light - not complex enough

Hops  None L  M  H  Inappropriate  
Too high - cherry funk

Bitterness  None L  M  H  Inappropriate

Fermentation  None L  M  H  Inappropriate

Balance  Hoppy  Malty  Other \_\_\_\_\_  
Too much towards hops

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

7 <sub>20</sub>

### Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

3 <sub>5</sub>

### Overall

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

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

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

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

4 <sub>10</sub>

Out of style.  
Too hoppy, wrong hops.  
Not enough interest in malt - no nutty,  
choc, coffee  
Could do better as a black IPA.

21 <sub>50</sub>

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BHTI Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benny.roth@ahajournal.com

Category# 15 Entry # 629677  
 Sub (a-f) B  
 Subcategory Irish stout  
 Special Ingredients \_\_\_\_\_

Position in flight 11  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 20  
 CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Westerly Brewing  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

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

**Aroma**

Malt  None L  M  H  Inappropriate dried fruits, smokiness  
 Hops \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate clean  
 Other Smoked malt & dms notes, not body 4<sub>12</sub>

**Appearance**

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

**Scoresheet Instructions**

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

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

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

Flavor 13

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

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

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

**Flavor**

Malt  None L  M  H  Inappropriate Smoked, dried fruits  
 Hops  None L  M  H  Inappropriate Not too much, nice  
 Bitterness  None L  M  H  Inappropriate for a stout  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  Malty \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
 Other \_\_\_\_\_  
7<sub>20</sub>

**Mouthfeel**

Body  Thin  M  Full  Inappropriate \_\_\_\_\_  
 Creaminess  None L  M  H  Inappropriate \_\_\_\_\_  
 Carbonation  None L  M  H  Inappropriate \_\_\_\_\_  
 Astringency  None L  M  H  Inappropriate \_\_\_\_\_  
 Warmth  None L  M  H  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_  
4<sub>15</sub>

**Overall**

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

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

Good beer, but sadly out of style. please make it into something category or make beer something I would like more good than it is.

Judge Total 20<sub>50</sub>

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Chris Rosenworne  
 BJCP ID & Rank E4104 Provisional  
 Email \_\_\_\_\_

Category# 14 Entry# 636747  
 Sub (a-f) C  
 Subcategory (spell out) Scottish Heavy  
 Special Ingredients \_\_\_\_\_

Position In Flight Entry 6  
 Advanced to MINI-BOS  
 PLACE 14  
 CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

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

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

### Aroma

None L M H Inappropriate

Malt  X  Low Caramel Notes.  
 Hops  X  Butterscotch Oxidative  
 Fermentation  X  Notes Slight fruity  
 Other esters. 4

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  X  Other \_\_\_\_\_  
 Head White Ivory Beige Tan Brown Inappropriate  
 Clarity Brilliant Hazy Opaque  Other \_\_\_\_\_  
 Retention Quick Lasting  Other \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_ 3

### Flavor

None L M H Inappropriate

Malt  X  Caramel Notes, Diacetyl  
 Hops  X  Butterscotch Notes ~ little  
 Bitterness  X  High Estery fruity  
 Fermentation  X  Flavours too high  
 Balance Hoppy Malty X Too Thin  
 Finish/Aftertaste Dry Sweet  X \_\_\_\_\_  
 Other \_\_\_\_\_ 3

### Mouthfeel

Thin M Full Inappropriate

Body  X  Creaminess None L M H  2  
 Carbonation None L M H  Astringency  \_\_\_\_\_  
 Warmth  \_\_\_\_\_ Other \_\_\_\_\_

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_ 3

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

Check Oxygen contact/bottling  
Look at Fermentation temperature  
Ensure adequate healthy yeast pitch. Good luck next attempt. 15

Judge Total 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 7.6.21

Judge Name Benedict Roth  
BJCP ID & Rank \_\_\_\_\_  
Email Benny.roth92@gmail.com

Category# 19 Entry# 636747  
Sub (a-f) C  
Subcategory Scottish Export  
Special Ingredients \_\_\_\_\_

Position in flight 6  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 14  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Burleigh Brewing  
Industry  Describe \_\_\_\_\_  
Judging  Years 13

Bottle Inspection

**Aroma**

None L M H Inappropriate

Malt \_\_\_\_\_  
Hops \_\_\_\_\_  
Fermentation \_\_\_\_\_  
Other Oxidation and diacetyl mask beer character

2<sub>12</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

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

White Honey Beige Tan Brown Inappropriate

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

3<sub>3</sub>

**Flavor**

None L M H Inappropriate

Malt \_\_\_\_\_  
Hops \_\_\_\_\_  
Bitterness \_\_\_\_\_  
Fermentation \_\_\_\_\_  
Balance \_\_\_\_\_  
Finish/Aftertaste \_\_\_\_\_  
Other staling, oxidation, esters, diacetyl dominate

4<sub>20</sub>

**Mouthfeel**

Thin M Full Inappropriate

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

None L M H Inappropriate

Creaminess \_\_\_\_\_  
Astringency \_\_\_\_\_  
Other Creamy nose, diacetyl

2<sub>5</sub>

**Overall**

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

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

2<sub>10</sub>

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

Reduce Oxidation when bottling, let bottle condition at room temperature to reduce diacetyl for longer, Reduce fermentation temperature to reduce esters and higher alcohols

13<sub>50</sub>

Judge Total

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

Malt X Wheat. Subtle grainy notes 13  
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        | <u>H</u> |
| Brettanomyces   |          | Plastic         |          |
| Diacetyl        | <u>H</u> | Solvent / Fusel |          |
| DMS             |          | Sour / Acidic   |          |
| Estery          | <u>H</u> | Smoky           |          |
| Grassy          |          | Spicy           |          |
| Light-Struck    |          | Sulfur          |          |
| Medicinal       |          | Vegetal         |          |

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 26.6.21

Judge Name Benedict Roth  
BJCP ID & Rank \_\_\_\_\_  
Email benny.roth92@gmail.com

Category# 15 Entry# 676598  
Sub (a-f) A  
Subcategory High red  
Special Ingredients \_\_\_\_\_

Position in Flight 8  
Advanced to MINI-BOS  
PLACE 34  
CONSENSUS SCORE  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Hopfinger Brewery  
Industry  Describe \_\_\_\_\_  
Judging  Years 13

Bottle Inspection  OK low fill

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

**Aroma**

Malt  None L 1 M 1 H 1  Inappropriate lack of malt aroma

Hops  None L 1 M 1 H 1  Inappropriate high herbal hop aroma

Fermentation  None L 1 M 1 H 1  Inappropriate absent / slight delay

Other \_\_\_\_\_

10<sub>12</sub>

**Appearance**

Color  Yellow 1 Gold 1 Amber 1 Copper 1 Brown 1 Black 1  Inappropriate

Clarity  Brilliant 1 Hazy 1 Opaque 1  Other

Head Retention  White 1 Creamy 1 Beige 1 Tan 1 Brown 1  Inappropriate

Texture  Quick 1 Lasting 1  Other

Other \_\_\_\_\_

2<sub>3</sub>

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

Flavor 13

Malt  None L 1 M 1 H 1  Inappropriate Wheat. Subtle grainy notes

Hops  None L 1 M 1 H 1  Inappropriate OK for style

Bitterness  None L 1 M 1 H 1  Inappropriate Way too high for style

Fermentation  None L 1 M 1 H 1  Inappropriate Banana. Low Clove. Hint of bubblegum

**Flavor**

Malt  None L 1 M 1 H 1  Inappropriate harsh roasty, coffee

Hops  None L 1 M 1 H 1  Inappropriate

Bitterness  None L 1 M 1 H 1  Inappropriate to high for style

Fermentation  None L 1 M 1 H 1  Inappropriate slight delay

Balance  Hoppy 1 Malty 1  Inappropriate to hoppy

Finish/Aftertaste  Dry 1 Sweet 1  Inappropriate

Other \_\_\_\_\_

11<sub>20</sub>

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

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

**Mouthfeel**

Body  Thin 1 M 1 Full 1  Inappropriate

Carbonation  None L 1 M 1 H 1  Inappropriate

Warmth  None L 1 M 1 H 1  Inappropriate

Creaminess  None L 1 M 1 H 1  Inappropriate

Astringency  None L 1 M 1 H 1  Inappropriate

Other \_\_\_\_\_

3<sub>5</sub>

**Overall**

Classic Example 1  Not to Style 1

Flawless 1  Significant Flaws 1

Wonderful 1  Lifeless 1

8<sub>10</sub>

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

Avoid astringent ex. from poor water clarity, going into the boil/water. Use less roast malts and less bittering hops. Head retention could be aided by increasing carbonation.

Judge Total 34<sub>50</sub>

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Chris Rosewarne  
 BJCP ID & Rank E4104  
 Email \_\_\_\_\_

Category# 15 Entry# 676598  
 Sub (a-f) A  
 Subcategory Irish Red Ale  
 Special Ingredients \_\_\_\_\_

Position in flight Entry 8.  
 Advanced to MINI-BOS  
 PLACE 34.  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

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

**Aroma**

Inappropriate  
 None L M H  
 Malt  Light roasty caramel notes. Low Fruity esters.  
 Hops   
 Fermentation   
 Other \_\_\_\_\_  
**9** <sub>12</sub>

**Appearance**

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

**Scoresheet Instructions**

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

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

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

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

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

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

**Flavor**

Inappropriate  
 None L M H  
 Malt  Grainy malt sweetness  
 Hops  slight caramel/Toffel notes. Some Fruity  
 Bitterness  notes. Medium  
 Fermentation  bitterness a bit  
 Balance  too much  
 Finish/Aftertaste   
 Other \_\_\_\_\_  
**15** <sub>20</sub>

**Mouthfeel**

Inappropriate  
 Thin M Full  
 Body   
 Creaminess   
 Carbonation None L M H   
 Astringency   
 Warmth   
 Other \_\_\_\_\_  
**4** <sub>15</sub>

**Overall**

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

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

Nice attempt at style. Very drinkable beer. A bit too Fruity try ↓ Fermentation temp. ↓ Roast Malt a bit. Nice Job!

Judge Total

**34** <sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



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

Judge Name Chris Rosavanne  
 BJCP ID & Rank E4104 Provisional  
 Email \_\_\_\_\_

Category# 16 Entry# 712173  
 Sub (a-f) D  
 Subcategory Foreign Extra Stout  
 Special Ingredients \_\_\_\_\_

Position in flight 18  
 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 \_\_\_\_\_

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     Acetic Acid / Sweet notes  
 Hops     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

**3** 12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        None  
 Head        None  
 Retention     Quick  
 Clarity     Brilliant  
 Other \_\_\_\_\_

**2** 3

### Example: How to fill in a Scoresheet

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

Flavor **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     Acidic, Harsh Roast  
 Hops     distinct notes  
 Bitterness     Low to No Hops  
 Fermentation     \_\_\_\_\_  
 Balance     Hoppy  
 Finish/Aftertaste     Dry  
 Other \_\_\_\_\_

**4** 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   | <u>H</u> |
| Ester           | Smoky           |          |
| Grassy          | Sply            |          |
| Light-Struck    | Sulfur          |          |
| Medicinal       | Vegetal         |          |

### Mouthfeel

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

**2** 5

### Overall

Classic Example     Not to Style  
 Flawless     Significant Flaws  
 Wonderful     Lifeless

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

**2** 10

Unfortunately appears to have an infection. (Strong acetic acid notes) Check Sanitation + bottling process.

**13** 20

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 BH II Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benny.roth92@gmail.com

Category# 16 Entry # 712173  
 Sub (a-f) D  
 Subcategory Foreign Extract  
 Special Ingredients \_\_\_\_\_

Position in flight 18  
 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 Barleigh Brewing  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

Bottle Inspection  OK very high

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

**Aroma**

Malt  None L M H  Inappropriate  
 Hops  None L M H  Inappropriate  
 Fermentation  None L M H  Inappropriate  
 Other Aroma dominated by wafer

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Head Retention  None L M H  Inappropriate  
 Texture  Quick  Lasting  Other none

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

**Flavor** 13

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

**Flavor**

Malt  None L M H  Inappropriate Harsh, astringent  
 Hops  None L M H  Inappropriate  
 Bitterness  None L M H  Inappropriate medium harsh bitterness  
 Fermentation  None L M H  Inappropriate infected  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  Dry  Sweet  
 Other \_\_\_\_\_

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

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

**Mouthfeel**

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

**Overall**

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

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

Sadly this beer is infected  
please improve sanitizing practices  
Reduce astringency by re-oxidizing  
Grain in the 'bail and  
pH ad just made

**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 13 50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benny.roth92@gmail.com

Category# 16 Entry# 742262  
 Sub (a-f) D  
 Subcategory Fermeigh extract  
 Special Ingredients \_\_\_\_\_

Position in flight entry 19  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 31  
 CONSENSUS SCORE 31  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Hurlerig Brewing  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 15

Bottle Inspection  OK

**Aroma**

Malt  None L  M  H  Inappropriate strong roasty

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

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

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.

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

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

Head Retention  White  Creamy  Beige  Tan  Brown  Inappropriate None

Texture  Quick  Lasting  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** 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 strong roasty; acid

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

Bitterness  None L  M  H  Inappropriate hardly bitter, stings throat

Fermentation  None L  M  H  Inappropriate mild souring

Balance  Hoppy  Malty  Inappropriate -

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

Other lasting coffee and chocolate notes

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

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

**Mouthfeel**

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

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

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

Creaminess  None L  M  H  Inappropriate 4

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

Other peckering, bitter notes

**Overall**

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

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

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

**Scoring Guide**

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

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

To much roasted malt that makes it acid, reduce amount and use better ingredients to get the roast called chocolate flavor we are looking for.

Reduce grain carry over into the boil to avoid astringency

Judge Total 32



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11 Date 26/6/21

Judge Name Anthony Ziganbire  
BJCP ID & Rank E3559  
Email \_\_\_\_\_

Category# 16 Entry# 742262  
Sub (a-f) D  
Subcategory Foreign Extra Stout  
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 Recognized  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  OK

### Scoresheet Instructions

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

### Aroma

None L M H Inappropriate

Malt     Dark chocolate, st. fruit (plum)

Hops     Peppery - spicy

Fermentation     \_\_\_\_\_

Other \_\_\_\_\_

10 12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

Clarity      \_\_\_\_\_

Other \_\_\_\_\_

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

Texture \_\_\_\_\_

2 3

### Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate 13 20

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low clove. Hint of bubblegum

### Flavor

None L M H Inappropriate

Malt     Dark stone fruit (plum)

Hops     Peppery

Bitterness     High - med-high bitterness. Sharp

Fermentation     \_\_\_\_\_

Balance     \_\_\_\_\_

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

Other only roasty - Ashtray almost.

9 20

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

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

### Mouthfeel

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation     \_\_\_\_\_

Warmth     \_\_\_\_\_

None L M H Inappropriate

Creaminess     \_\_\_\_\_

Astringency     L 3 5

Other \_\_\_\_\_

### 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.

Look at recipe design - Roast is too high & throws off the balance of the beer.

|               |             |       |   |
|---------------|-------------|-------|---|
| 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 30 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

Category# 16 Entry # 742262  
Sub (a-f) 9  
Subcategory Foreign Extra Stout.  
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

**JUDGING QUALIFICATIONS**

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

**Scoresheet Instructions**

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

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

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

Flavor 13

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

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

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate Roast grain, not enough.  
Hops  X  Very low earthy  
Fermentation  \_\_\_\_\_  
Other \_\_\_\_\_

9 <sub>12</sub>

**Appearance**

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

2 <sub>3</sub>

**Flavor**

Malt  None L  M  H  Inappropriate Dark roast (burnt)  
Hops  X  Very low  
Bitterness  X  Too bitter - maybe hops or roast malt.  
Fermentation  X  \_\_\_\_\_  
Balance  Hoppy  X  Malty  
Finish/Aftertaste  X  Sweet  
Other dry burnt flavor.

10 <sub>20</sub>

**Mouthfeel**

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

3 <sub>15</sub>

**Overall**

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

6 <sub>10</sub>

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

Vegetal acid flavour from the malt  
No real faults as such.  
Out of style really.  
Check recipe for roast malt

30 <sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

Location BH 11Date 26/6/2140305

Judge Name Anthony Zigarette  
 BJCP ID & Rank E355 & 9  
 Email \_\_\_\_\_

Category# 16 Entry# 744725  
 Sub (a-f) B  
 Subcategory Oatmeal stout  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 40  
41  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank Recognised  
 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   |  |
| Estery          | Smoky           |  |
| Grassy          | Spicy           |  |
| Light-Struck    | Sulfur          |  |
| Medicinal       | Vegetal         |  |

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

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

Malt  None L  M  H  Inappropriate Coffee, Roast, Dark Choc.  
 Hops     Low floral.  
 Fermentation      
 Other \_\_\_\_\_  
10  
12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Brillant  Hazy  Opaque  Other \_\_\_\_\_  
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
 Quick  Lasting  Other \_\_\_\_\_  
 Clarity      
 Retention      
 Other \_\_\_\_\_  
 Texture \_\_\_\_\_  
2  
13

**Flavor**

Malt  None L  M  H  Inappropriate Nutty, dark chocolate.  
 Hops     Earthy  
 Bitterness     Medium.  
 Fermentation      
 Balance  Hoppy  Malty  to style  
 Dry   Sweet  to style  
 Finish/Aftertaste \_\_\_\_\_  
 Other \_\_\_\_\_  
17  
120

**Mouthfeel**

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

great beer! needs more carbonation to increase some areas of body in flavour. but hard to fault!

Judge Total

42  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

40/50



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry # 74k725  
 Sub (a-f) 3  
 Subcategory Okred Stout  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 40  
41  
**CONSENSUS SCORE**

may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

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

### Aroma

None L M H Inappropriate  
 Malt     Roast, coffee, creamy sweetness, nutty  
 Hops     ok  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

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

### Appearance

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

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

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

None L M H Inappropriate  
 Malt     Dark roast, choc, nutty  
 Hops     \_\_\_\_\_  
 Bitterness     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Balance     \_\_\_\_\_  
 Finish/Aftertaste     \_\_\_\_\_  
 Other Dryish finish with choc.

**17**<sub>20</sub>

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

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

### Mouthfeel

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

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

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

### Overall

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

**8**<sub>10</sub>

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

More carbonation would help.  
Drinking good though. Nice interest malt  
flavour. Good choc 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

**40**<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 26.6.21

Judge Name Benedict Roth  
BJCP ID & Rank \_\_\_\_\_  
Email Benny.roth97@gmail.com

Category# 13 Entry# 748679  
Sub (a-f) B  
Subcategory Irish Stout  
Special Ingredients \_\_\_\_\_

Position in flight 12  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 27  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Bus Leigh Brewery  
Industry  Describe \_\_\_\_\_  
Judging  Years 13

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate  
Malt  roasty, dark fruit  
Hops  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Other stout aroma

**ScoreSheet Instructions**  
Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 1 (Yellow, Gold, Amber, Copper, Brown, Black) Inappropriate  
Clarity 1 (Brilliant, Hazy, Opaque) Other \_\_\_\_\_  
Head Retention 1 (White, Ivory, Beige, Tan, Brown) Inappropriate  
Texture \_\_\_\_\_

**Example: How 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         | <input checked="" type="checkbox"/> | <input 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 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 |

**Flavor**

None L M H Inappropriate  
Malt  roasty  
Hops  \_\_\_\_\_  
Bitterness  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Balance Hoppy Malty  
Finish/Aftertaste Dry Sweet  
Other Warming alcohol dominates the beer

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

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

**Mouthfeel**

Thin M Full Inappropriate  
Body  \_\_\_\_\_  
Carbonation 1 (None L M H) \_\_\_\_\_  
Warmth  \_\_\_\_\_

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

**Scoring Guide**

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

**Overall**

Classic Example 1 Not to Style \_\_\_\_\_  
Flawless 1 Significant Flaws \_\_\_\_\_  
Wonderful 1 Lifeless \_\_\_\_\_

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

Please work on yeast health, reduce fermentation temperature to reduce Fusel and cold mediators, could use more roasted malts

Judge Total 27



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 26/6/21

Judge Name Chris Rosewarne  
 BJCP ID & Rank E4104  
 Email \_\_\_\_\_

Category# 15 Entry # 748879  
 Sub (a-f) B  
 Subcategory (Spell out) Irish Stout  
 Special Ingredients \_\_\_\_\_

Position in Flight Entry 12 of \_\_\_\_\_  
 Advanced to MINI-BOS?   
 PLACE 27  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 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 Chocolate / Fensel Notes.  
 Hops  None L  M  H  Inappropriate Low Hops.  
 Fermentation  None L  M  H  Inappropriate Roasty.  
 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 \_\_\_\_\_

**3** 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  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 Bonono, Low Clove. Hint of bubblegum

**13**

**Flavor**

Malt  None L  M  H  Inappropriate Roasty (Harsh) Slight  
 Hops  None L  M  H  Inappropriate Coffee notes.  
 Bitterness  None L  M  H  Inappropriate No Hops  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  Malty  Inappropriate Alcoholic Warming  
 Finish/Aftertaste  Dry  Sweet  Inappropriate Fensels  
 Other Astringent finish

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

**3** 5

**Overall**

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

**4** 10

**Scoring Guide**

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

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

Nice Attempt. Look at recipe + roast malt. Temp control on fermenting + adequate healthy yeast pitch! Some adjustments will help this beer

**27** 50

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11 Date 26/6/21

Judge Name Anthony Zigenbire  
BJCP ID & Rank E3559  
Email \_\_\_\_\_

Category# 16 Entry# 773272  
Sub (a-f) B  
Subcategory (Spell out) Oatmeal stout  
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 Recognised.  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

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

**Aroma**

None L M H  Inappropriate  
Malt     Roast, chocolate  
Hops     N/A  
Fermentation     \_\_\_\_\_  
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.

**Appearance**

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

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

**Flavor**

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

**Flavor**

None L M H  Inappropriate  
Malt     Roast coffee  
Hops     Low earthy  
Bitterness     High. out of range.  
Fermentation     \_\_\_\_\_  
Balance  Hoppy  Malty   Malt driven.  
Finish/Aftertaste  Dry  Sweet  dry  
Other too bitter. out of range.

**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 \_\_\_\_\_

**Overall**

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

**Scoring Guide**

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

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

good attempt that is a little unbalanced. needs less bitterness.

8<sub>12</sub>

2<sub>3</sub>

13<sub>20</sub>

4<sub>5</sub>

6<sub>10</sub>

33<sub>50</sub>





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

Category# 16 Entry# 773272  
Sub (a-f) B  
Subcategory Oatmeal Stout  
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 \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

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

Hops      OK for style

Bitterness      Way too high for style

Fermentation      Banana. Low Clove. Hint of bubblegum

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

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

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

### Aroma

None L M H Inappropriate

Malt      Dark roast, choc, nutty

Hops      ok.

Fermentation      No head note.

Other \_\_\_\_\_

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

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color       Other

Clarity      Other

Head White Ivory Beige Tan Brown Inappropriate

Retention      Other

Texture \_\_\_\_\_

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

### Flavor

None L M H Inappropriate

Malt      Dark roast, chocolate, nutty

Hops      Dark

Bitterness      As high as it could be.

Fermentation      \_\_\_\_\_

Balance Happy  Maltly  \_\_\_\_\_

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

Other \_\_\_\_\_

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

### Mouthfeel

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation None L M H Inappropriate

Warmth     \_\_\_\_\_

Creaminess None L M H Inappropriate

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

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

### Overall

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

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

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

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

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

Quite happy for the style. Quite bitter too - almost too bitter.

Nice malt flavor

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

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 \_\_\_\_\_

Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

Category# 16 Entry # 784285  
Sub (a-f) B  
Subcategory Optimal Stout  
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 \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13/20

Malt  None L  M  H  Inappropriate  
Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate  
OK for style

Bitterness  None L  M  H  Inappropriate  
Way too high for style

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

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

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

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

### Aroma

None L M H  Inappropriate

Malt  None L  M  H  Inappropriate  
Dark roast, coffee, chocolate

Hops  None L  M  H  Inappropriate  
low-ok. earthy

Fermentation  None L  M  H  Inappropriate

Other \_\_\_\_\_

8/12

### Appearance

Yellow Gold Amber Copper Brown Black  Inappropriate

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

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

Head  White  Ivory  Beige  Tan  Inappropriate

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

Other \_\_\_\_\_

Texture \_\_\_\_\_

2/3

### Flavor

None L M H  Inappropriate

Malt  None L  M  H  Inappropriate  
Dark roast, choc, coffee

Hops  None L  M  H  Inappropriate  
light - earthy

Bitterness  None L  M  H  Inappropriate  
Bite

Fermentation  None L  M  H  Inappropriate

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

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

14/20

### Mouthfeel

Thin M Full  Inappropriate

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

3/5

### Overall

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

White rice - good malt flavor and aroma,  
Nice hop flavor  
Too sweet for style.

33/50

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 BH 11 Date 26/6/21

Judge Name Anthony Zigenbee  
 BJCP ID & Rank C3559  
 Email \_\_\_\_\_

Category# 16 Entry # 704 205  
 Sub (a-f) B  
 Subcategory (Spell out) Oatmeal Stout.  
 Special Ingredients \_\_\_\_\_

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

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

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

### Scoresheet Instructions

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

### Aroma

None L M  Inappropriate  
 Malt    Coffee, Dark Chocolate, coconut.  
 Hops    \_\_\_\_\_  
 Fermentation    \_\_\_\_\_  
 Other \_\_\_\_\_

9<sub>12</sub>

### Appearance

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

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

2<sub>3</sub>

### Example: How to fill in a Scoresheet

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

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

### Flavor

None L M H  Inappropriate  
 Malt     Chocolate & coconut.  
 Hops     Low body  
 Bitterness     Medium to style  
 Fermentation     \_\_\_\_\_  
 Balance  Hoppy  Malty  \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Malts  
Sweet aftertaste

13<sub>20</sub>

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

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

### Mouthfeel

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

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

3<sub>5</sub>

### Overall

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

6<sub>10</sub>

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

Good attempt; Little la  
or carbonation was a  
result the beer is too sweet.  
Look at bottling & recipe  
design. see unbalanced  
towards sweetness.

Judge Total 32<sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II

Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benedict.Roth97@gmail.com

Category# 15 Entry# 826 431  
 Sub (a-f) A  
 Subcategory 1 Rich Red  
 Special Ingredients \_\_\_\_\_

Position in Flight 9  
 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 Trudering Brewery  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

**Scoresheet Instructions**

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

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

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

Flavor 13

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

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

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

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

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

**Aroma**

Malt  None L  M  H  Inappropriate Toasty bread hint / almond  
 Hops  None L  M  H  Inappropriate hard hat  
 Fermentation  None L  M  H  Inappropriate light fruity mess  
 Other \_\_\_\_\_

10 <sub>12</sub>

**Appearance**

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

2 <sub>3</sub>

**Flavor**

Malt  None L  M  H  Inappropriate Nutty, toasty caramel  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate Fruity, light bitter  
 Balance  Hoppy  Malty  Inappropriate could have more hops  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

17 <sub>20</sub>

**Mouthfeel**

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

5 <sub>15</sub>

**Overall**

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

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

9 <sub>10</sub>

Great beer, the recipe need minor fine tuning to lighten the beer colour to avoid carbonation absorb.  
I would like a little more hops next time - Good job

Judge Total 43 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 26

Judge Name Chris Roscowarne  
 BJCP ID & Rank E4104, Provisional  
 Email \_\_\_\_\_

Category# 15 Entry # 826431  
 Sub (a-f) A  
 Subcategory Irish Red Ale  
 Special Ingredients \_\_\_\_\_

Position in flight of 9  
 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  Wheat. Subtle grainy notes  
 Hops  None  L  M  H  OK for style  
 Bitterness  None  L  M  H  Way too high for style  
 Fermentation  None  L  M  H  Bonene, 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          |  | Sply            |  |
| 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

Malt  None  L  M  H  Toasty Bread notes  
 Hops  None  L  M  H  Low Hop Aroma  
 Fermentation  None  L  M  H  Clean fermentation 10  
 Other \_\_\_\_\_

**Appearance**

Color  None  L  M  H  Other  
 Clarity  None  L  M  H  Other  
 Other \_\_\_\_\_

Head  None  L  M  H  Other  
 Retention  None  L  M  H  Other  
 Texture \_\_\_\_\_

2

**Flavor**

Malt  None  L  M  H  Roughly bread/biscuit  
 Hops  None  L  M  H  Flavorful slight bitterness  
 Bitterness  None  L  M  H  notes. Low earthy  
 Fermentation  None  L  M  H  low notes. Medium 16  
 Balance  None  L  M  H  bitterness + body  
 Finish/Aftertaste  None  L  M  H  dry finish creamy  
 Other mouthfeel.

**Mouthfeel**

Body  None  L  M  H  Other  
 Carbonation  None  L  M  H  Other  
 Warmth  None  L  M  H  Other

Creaminess  None  L  M  H  5  
 Astringency  None  L  M  H  15  
 Other \_\_\_\_\_

**Overall**

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

*This is an outstanding beer. Colour + clarity need some adjustment. Definitely an all day drinker. Congratulations on a great beer.*

**Judge Total** 41



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH #1 Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Benny.roth@e.gmail.com

Category# 14 Entry# 834992  
 Sub (a-f) B  
 Subcategory Scottish Heavy  
 Special Ingredients \_\_\_\_\_

Position in flight 5  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 27  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Brüggli Brewery  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

**Aroma**

Bottle Inspection  ok

Malt  None L  M  H  Inappropriate Caravel, roasty

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

Fermentation  None L  M  H  Inappropriate esters

Other \_\_\_\_\_

9  
12

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

**Appearance**

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

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

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

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

2  
3

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

**Flavor**

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 Caravelly sweet, dry roasty, riss

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

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

Fermentation  None L  M  H  Inappropriate esters, but consistent

Balance  Dry  M  Sweet  Inappropriate \_\_\_\_\_

Finish/Aftertaste  Dry  M  Sweet  Inappropriate various, astringent

Other \_\_\_\_\_

10  
20

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

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

**Mouthfeel**

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

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

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

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

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

Other \_\_\_\_\_

2  
15

**Overall**

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

5  
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               |

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

The beer could do with more carbonation. The dominating head character is out of place try working with slower malts to build some viscosity. Aim to get clearer wort into the kettle to avoid astringency.

28  
50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Kenny.roth92@gmail.com

Category# 15 Entry # 841942  
 Sub (a-f) A  
 Subcategory Irish Red  
 Special Ingredients \_\_\_\_\_

Position in flight 10  
 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 Postcard Brewing  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 12

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

### Aroma

Malt  None L  M  H  Inappropriate caramel, toffee  
 Hops  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Other slight aged

8<sub>12</sub>

### Appearance

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

3<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

### Flavor

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

15<sub>20</sub>

### Mouthfeel

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

4<sub>15</sub>

### Overall

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

8<sub>10</sub>

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

Good beer, i wish it was fresher again as has gotten the bottle off it. maybe adjust recipe to get colour more reddish. Great job

38<sub>50</sub>

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BHFF Date 26/6

Judge Name Chris Rosenwarne  
BJCP ID & Rank E4104  
Email \_\_\_\_\_

Category# 15 Entry# 841942  
Sub (a-f) A  
Subcategory Irish Red Ale  
Special Ingredients \_\_\_\_\_

Position in Flight Entry of 10  
Advanced to MINI-BOS  
PLACE 37  
CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate Grainy low caramel.  
Hops  Low ABP.  
Fermentation  Clean ferment. 8  
Other \_\_\_\_\_

### Appearance

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

### Flavor

Malt  None L  M  H  Inappropriate Sweet Grainy flavor  
Hops  with slight buttery notes  
Bitterness  Low earthy notes  
Fermentation  Carbonation a little high. Prickly 15  
Balance  Hoppy  Malty  
Finish/Aftertaste  Dry  Sweet mouth feel that is creamy in the finish.  
Other \_\_\_\_\_

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
Carbonation  None L  M  H  Inappropriate  
Warmth   Creaminess  None L  M  H  Inappropriate  
Astringency    Other \_\_\_\_\_ 4

### Overall

Classic Example   Not to Style  
Flawless   Significant Flaws  
Wonderful   Lifeless  
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 7  
Good attempt at style. Colour & head need attention with recipe & carbonation a little.  
Very good beer. 36

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Anthony Ziegenbie  
 BJCP ID & Rank E3559  
 Email \_\_\_\_\_

Category# 16 Entry # 844559  
 Sub (a-f) B  
 Subcategory Original Stout  
 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 Recognised  
 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**

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

### Aroma

Malt  None L  M  H  Inappropriate Milk coffee, nutty  
 Hops  None L  M  H  Inappropriate Low earthy.  
 Fermentation  None L  M  H  Inappropriate  
 Other \_\_\_\_\_

8<sub>12</sub>

### Appearance

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

2<sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate Roasted peanuts,  
 Hops  None L  M  H  Inappropriate earthy  
 Bitterness  None L  M  H  Inappropriate Medium bitterness  
 Fermentation  None L  M  H  Inappropriate  
 Balance  Hoppy  Malty  Other \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Other \_\_\_\_\_  
Malt balances med-dry finish

13<sub>20</sub>

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

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

### Mouthfeel

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

### Overall

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

7<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
good attempt - little one dimensional. Look at recipe design. Look at carbonation.

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

Judge Total 33<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry # 846559  
Sub (a-f) B  
Subcategory Catmeal Stout  
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

None L M H Inappropriate

Malt     Nutty, coffee

Hops     Sweet floral

Fermentation   \_\_\_\_\_

Other \_\_\_\_\_

7<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

Clarity     \_\_\_\_\_

Head White Hazy Beige Tan Brown Inappropriate

Retention     \_\_\_\_\_

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

2<sub>3</sub>

### Flavor

None L M H Inappropriate

Malt     light coffee, roasty nutty

Hops     light floral, earthy

Bitterness   \_\_\_\_\_

Fermentation   \_\_\_\_\_

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

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

Other \_\_\_\_\_

14<sub>20</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low 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     \_\_\_\_\_

Carbonation None L M H Inappropriate

Warmth     \_\_\_\_\_

Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

4<sub>15</sub>

### Overall

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

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

6<sub>10</sub>

Too hoppy for style  
Not enough carbonation  
Not enough malt intensity - chocolate

Judge Total

33<sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

Category# 16 Entry # 847483  
Sub (a-f) A  
Subcategory Sweet Stout  
Special Ingredients \_\_\_\_\_

Position In flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 90  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

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

None L M H Inappropriate  
Malt     DARK ROAST COFFEE CHOCOLATE  
Hops     LOW EARTH  
Fermentation     NOTHING.  
Other \_\_\_\_\_

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

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

3<sub>3</sub>**Example: How to fill in a Scoresheet**

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

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

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

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

**Flavor**

None L M H Inappropriate  
Malt     ROAST, CHOCOLATE, COFFEE  
Hops     LOW EARTH  
Bitterness     LOW-OK  
Fermentation     SOME LIGHT ESTERS - OK  
Balance Hoppy     Malty  
Finish/Aftertaste Dry     NICE SWEETNESS, BUT DRYISH FINISH  
Other \_\_\_\_\_

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

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

4<sub>15</sub>**Overall**

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

8<sub>10</sub>

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

Pretty good. Nice interesting malt flavour.  
Some good creamy sweetness.  
Could benefit from more carbonation  
A little bit thin for the sweetness.  
But basically pretty good.

41<sub>50</sub>

Judge Total

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 2/6/16

Judge Name Chris Rosenworne  
 BJCP ID & Rank E4104 Provisional  
 Email \_\_\_\_\_

Category# 15B Entry # 84949.7  
 Sub (a-f) B  
 Subcategory Irish Stout  
 Special Ingredients \_\_\_\_\_

Position in flight 13  
 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 \_\_\_\_\_

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

### Scoresheet Instructions

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

### Aroma

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_  
Estersy Notes/Medicinal plastic notes  
No Hops  
3<sub>12</sub>

### Appearance

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

### Example: How to fill in a Scoresheet

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

**Flavor**  
 Malt  None L  M  H  Inappropriate \_\_\_\_\_  
 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<sub>20</sub>

### Flavor

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  M  Malty  Inappropriate \_\_\_\_\_  
 Finish/Aftertaste  Dry  M  Sweet  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_  
Roasty Sweet notes  
No Hops  
3<sub>20</sub>  
Astringent Infection

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

|                 |          |                 |          |
|-----------------|----------|-----------------|----------|
| Acetaldehyde    |          | Metallic        | <u>L</u> |
| Alcoholic / Hot |          | Musty           |          |
| Astringent      |          | Oxidized        |          |
| Brettanomyces   |          | Plastic         |          |
| Diacetyl        | <u>A</u> | Solvent / Fusel |          |
| DMS             | <u>L</u> | Sour / Acidic   |          |
| Estery          |          | Smoky           |          |
| Grassy          |          | Spicy           |          |
| Light-Struck    |          | Sulfur          |          |
| Medicinal       | <u>M</u> | 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<sub>5</sub>

### Overall

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

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Unfortunately the beer has some significant faults. You should revisit the fermentation Temp Control Yeast Pitch + Sanitation

|               |             |       |   |
|---------------|-------------|-------|---|
| 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 13<sub>50</sub>









# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry# 872676  
Sub (a-f) A  
Subcategory Sweet Stout  
(Spell out)  
Special Ingredients \_\_\_\_\_

Position In flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 21  
CONSENSUS SCORE \_\_\_\_\_  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

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

### Score sheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

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      | <input checked="" type="checkbox"/> | 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. <input checked="" type="checkbox"/> |
|               | Fair        | 14-20                                 | Off flavors/aromas or major style deficiencies.                                  |
| Problematic   | 0-13        | Major off flavors and aromas dominate |  |

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

### Aroma

None L M H Inappropriate

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

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

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

Other COFFEE - TOO MUCH - HARD TO PICK ANYTHING ELSE

5 <sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  None L  M  H  Inappropriate \_\_\_\_\_

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

Head  None L  M  H  Inappropriate \_\_\_\_\_

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

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

3 <sub>3</sub>

### Flavor

None L M H Inappropriate

Malt  None L  M  H  Inappropriate DARK ROAST, COFFEE, CHOC

Hops  None L  M  H  Inappropriate LOW - EARTHY

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

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

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

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

Other STRONG COFFEE FLAVOUR, BUT BETTER THAN AROMA COULD BE OTHER FLAVORS

7 <sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

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

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

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

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

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

Other COFFEE ORIGIN

3 <sub>15</sub>

### Overall

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

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

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

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

4 <sub>10</sub>

COFFEE IS OVERPOWERING - TOO MUCH.  
INDICATED IN IS A GREAT BEER -  
GOOD MALT CHARACTER AND FLAVOUR.  
BUT THE COFFEE LEAVES A DRYING  
ASTRINGENCY.

Judge Total 22 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

Category# 16 Entry # 919755  
 Sub (a-f) D  
 Subcategory Foreign Altra Stout  
 Special Ingredients \_\_\_\_\_

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

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

PLACE 20

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

## Non-BJCP Qualifications

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

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

## Aroma

Malt  None L  M  H  Inappropriate Dark roast, burnt

Hops    \_\_\_\_\_

Fermentation   \_\_\_\_\_

Other mild phenolic, solventy aroma

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 \_\_\_\_\_

2  
3

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

Flavor 13

Malt    Wheat. Subtle grainy notes

Hops    OK for style

Bitterness    Way too high for style

Fermentation    Banana, Low Clove. Hint of bubblegum

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

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

## Flavor

Malt  None L  M  H  Inappropriate Mild dark roast flavor

Hops    low earthy ok

Bitterness    \_\_\_\_\_

Fermentation   \_\_\_\_\_

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

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

Other phenolic sweetness, alcohol, some oxidation

7  
20

## Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth    \_\_\_\_\_

Creaminess  None L  M  H  Inappropriate

Astringency    \_\_\_\_\_

Other \_\_\_\_\_

3  
15

## Overall

Classic Example    Not to Style

Flawless    Significant Flaws

Wonderful    Lifeless

3  
10

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

Not terrible, but the phenolic issue is a problem.  
check water, yeast health and fermentation process.

Judge Total

20  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II

Date 26.6.21

Judge Name Benedict Roth  
 BJCP ID & Rank                       
 Email Benny.roth92@gmail.com

Category# 16 Entry# 919755  
 Sub (a-f) D  
 Subcategory Foreign Extra Stout  
 Special Ingredients                     

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

**Non-BJCP Qualifications**  
 Cicerone  Rank                       
 Pro Brewer  Brewery Burleigh Brewing  
 Industry  Describe                       
 Judging  Years 13

Bottle Inspection  ok                     

## Aroma

Malt  None L M H                       Inappropriate Sweet, slight oxidised  
 Hops                        Inappropriate                       
 Fermentation                        Inappropriate Warm/burning alcohol  
 Other aged

5  
12

## Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate                       
 Clarity  Brilliant  Hazy  Opaque  Other                       
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate                       
 Retention  Quick  Lasting  Other None  
 Other                      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                        Inappropriate OK for style  
 Bitterness                        Inappropriate Way too high for style  
 Fermentation                        Inappropriate Banana, Low Clove. Hint of bubblegum

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

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

## Flavor

Malt  None L M H                       Inappropriate Lacking, collapse  
 Hops                        Inappropriate roasted character  
 Bitterness                        Inappropriate                       
 Fermentation                        Inappropriate fusel alcohol  
 Balance  Happy  Malty  Inappropriate                       
 Finish/Aftertaste  Dry  Sweet  Inappropriate                       
 Other aged, oxidized, warm/alcohol

5  
20

## Mouthfeel

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

4  
15

## 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.

Reduce fermentation temperature to reduce fusel alcohol  
avoid oxidation upon packaging to preserve malt flavour

20  
30

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 BH 11 Date 26/8/21

Judge Name Anthony Zigenbick  
 BJCP ID & Rank E3559  
 Email \_\_\_\_\_

Category# 16 Entry# 919755  
 Sub (a-f) D  
 Subcategory (spell out) Foreign Extra Stout  
 Special Ingredients \_\_\_\_\_

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

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

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

## Aroma

Malt  None L  M  H  Inappropriate Roasted peanuts  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate Plastic, Banana L  
 Other Alcohol & Phenolic 12

## Appearance

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

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

Flavor 13  
 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 | M | Musty           |   |
| Astringent      |   | Oxidized        |   |
| Brettanomyces   |   | Plastic         | H |
| Diacetyl        |   | Solvent / Fusel |   |
| DMS             |   | Sour / Acidic   |   |
| Estery          |   | Smoky           |   |
| Grassy          |   | Spicy           |   |
| Light-Struck    |   | Sulfur          |   |
| Medicinal       |   | Vegetal         |   |

## Flavor

Malt  None L  M  H  Inappropriate earthy, overpowered by off flavors  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Bitterness  None L  M  H  Inappropriate Sharp - Infected.  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  Malty  Inappropriate \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 Other Infected - sweet. Phenolic - medicinal. 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 \_\_\_\_\_ 4  
5

## Overall

Classic Example  Not to Style \_\_\_\_\_  
 Flawless  Significant Flaws \_\_\_\_\_  
 Wonderful  Lifeless \_\_\_\_\_  
 Feedback 3  
10

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

good attempt. check water chemistry to ensure chloride is removed to check sanitization check yeast health.

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date 26/6/21

Judge Name Chris Rosenworn  
 BJCP ID & Rank E4104 Provincial  
 Email \_\_\_\_\_

Category# 13 Entry# 927492  
 Sub (a-f) C  
 Subcategory English Porter  
 Special Ingredients \_\_\_\_\_

Position In flight Entry 3  
 Advanced to MINI-BOS  
 PLACE 26<sup>1/2</sup>  
 CONSENSUS SCORE  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

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

**Scoresheet Instructions**

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

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

**Aroma**

Malt  None L  M  H  Inappropriate Chocolate Roast High  
 Hops  None L  M  H  Inappropriate Notes, Earthy Notes  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

7/12

**Appearance**

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

3/3

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

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

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

**Flavor**

Malt  None L  M  H  Inappropriate Some chocolate notes (low)  
 Hops  None L  M  H  Inappropriate Roasted Bunt Toast  
 Bitterness  None L  M  H  Inappropriate a bit overpowering  
 Fermentation  None L  M  H  Inappropriate & leads to some  
 Balance  Hoppy  Malty  Inappropriate astrogency.  
 Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
 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   |
| Esters          | Smoky           |
| Grassy          | Spicy           |
| Light-Struck    | Sulfur          |
| Medicinal       | Vegetal         |

**Mouthfeel**

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

3/15

**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.  
Nice Attempt at style. Too Roasty  
look at Malt Bill + adjust & hot  
must malt down Overall a  
Good beer slight adjustments  
should improve this beer  
check fermentation  
 Judge Total 29 50

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

Temp Control as well. Nice Job.



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH II Date 26.6.21

Judge Name Ronedit Roth  
 BJCP ID & Rank \_\_\_\_\_  
 Email Ronny\_roth92@gmail.com

Category# 13 Entry # 927492  
 Sub (a-f) C  
 Subcategory English Porter  
 Special Ingredients \_\_\_\_\_

Position in flight 3  
 Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 26.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Heurlebrun Brewery  
 Industry  Describe \_\_\_\_\_  
 Judging  Years 13

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

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

**Aroma**

Malt  None  L  M  H  Inappropriate Roast / dark bodied fruit

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

Fermentation  None  L  M  H  Inappropriate Estery warming alcohol 5<sub>12</sub>

Other \_\_\_\_\_

**Appearance**

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

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

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

Texture \_\_\_\_\_

Other \_\_\_\_\_

2<sub>3</sub>

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

**Flavor** 13

Malt  None  L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None  L  M  H  Inappropriate OK for style

Bitterness  None  L  M  H  Inappropriate Way too high for style

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

**Flavor**

Malt  None  L  M  H  Inappropriate Very roasty

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

Bitterness  None  L  M  H  Inappropriate good bitterness to support the malt

Fermentation  None  L  M  H  Inappropriate Estery warming alcohol 11<sub>20</sub>

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

Finish/Aftertaste  Dry  Sweet dry, astringent, sweet

Other \_\_\_\_\_

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

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

**Mouthfeel**

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

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

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

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

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

Other \_\_\_\_\_

2<sub>15</sub>

**Overall**

Classic Example  None  L  M  H  Inappropriate \_\_\_\_\_

Flawless  None  L  M  H  Inappropriate \_\_\_\_\_

Wonderful  None  L  M  H  Inappropriate \_\_\_\_\_

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

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

Lifeless \_\_\_\_\_

4<sub>10</sub>

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

To much roast character, makes the beer taste harsh and astringent, also look at removing dry wort into your kettle to reduce astringency. Ferment at colder temperature to reduce fusel alcohols

**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** 24<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Andy Coles  
BJCP ID: E3551  
acoles2107@gmail.com

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

Category# 16 Entry# 992161  
Sub (a-f) A  
Subcategory (spell out) Sweet Stout  
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 13

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

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

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate SOME DARK NOTES. CHOC  
Hops  None L  M  H  Inappropriate LOW BALTNY  
Fermentation   Inappropriate \_\_\_\_\_  
Other NOT ENOUGH ROAST, CORE BEER FOR STYLE

6 <sub>12</sub>

### Appearance

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

1 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate DARK MALTS, BUT TOO LIGHT.  
Hops  None L  M  H  Inappropriate \_\_\_\_\_  
Bitterness   Inappropriate \_\_\_\_\_  
Fermentation   Inappropriate \_\_\_\_\_  
Balance  Hoppy  Malty  Inappropriate \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

10 <sub>20</sub>

### Mouthfeel

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

3 <sub>15</sub>

### Overall

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

4 <sub>10</sub>

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

LIGHT ON PALATE, NEEDS MORE COMPLEXITY,  
DARK MALT FLAVORS. COLOUR IS ALL  
WRONG. LACKING IN INTEREST  
SOME NICE SWEETNESS  
NO REAL FINLS

24 <sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location BH 11

Date 26/6/21

Judge Name Anthony Zigenbie  
 BJCP ID & Rank E3559  
 Email \_\_\_\_\_

Category# 16 Entry# 992161  
 Sub (a-f) A  
 Subcategory Sweet Stout.  
 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 Recognized  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

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

### Aroma

Malt  None L  M  H  Inappropriate Chocolate, coffee  
 Hops        
 Fermentation        
 Other \_\_\_\_\_

6  
12

### Appearance

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

11  
15

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

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

Flavor 13

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

### Flavor

Malt  None L  M  H  Inappropriate coffee, caramel, missing key flavours  
 Hops        
 Bitterness       to style  
 Fermentation       to style  
 Balance  Hoppy  Hazy    to style  
 Finish/Aftertaste  Dry  Sweet   to style  
 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 Creaminess  None L  M  H  Inappropriate 2  
 Carbonation       Astringency       very thin  
 Warmth       Other \_\_\_\_\_

2  
15

### 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.

Missing key flavours at dark chocolate / roasted taste, more like an Irish Red. Much to style. need attempt no off flavours detected.

24  
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. |   |