



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 18 Entry # 198443
 Sub (a-f) B
 Subcategory (Spell out) APA
 Special Ingredients _____

Position in flight Entry _____ of _____
 Advanced to MINI-BOS _____
 PLACE 23
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 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	<input checked="" type="checkbox"/>	Sour / Acidic	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Aroma

Malt X light grainy background
 Hops X slight citrus, floral
 Fermentation X clean
 Other vegetal? 6

Appearance

Color X Head X
 Clarity X Retention X
 Other _____ Texture _____ 3

Flavor

Malt X grainy
 Hops X slight floral
 Bitterness X low for style
 Fermentation X clean
 Balance X
 Finish/Aftertaste X
 Other DMS-vegetal 5

Mouthfeel

Body X Creaminess X
 Carbonation X Astringency X
 Warmth X Other _____ 5

Overall

Classic Example X Not to Style
 Flawless X Significant Flaws
 Wonderful X Lifeless 4

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Has the makings of a good well balanced pale ale but unfortunately let down by DMS which dominates the flavour & hides hops. Focus on a good boil to avoid DMS. 23

Judge Total 23



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/06/21

Judge Name RYAN FULLERTON
 BJCP ID & Rank _____
 Email BREWER@POPSRISK.COM

Category# 14B Entry # 198443
 Sub (a-f) _____
 Subcategory ADA
 Special Ingredients _____

Position in flight _____
 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 POPS BEER
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

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

Aroma

None L M H Inappropriate
 Malt _____
 Hops WARRAC, CITRUS
 Fermentation _____
 Other QUITE MILD

6₁₂

Appearance

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

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

3₃

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

Flavor 13
 Malt 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 TOASTY, BROWN-BLUST
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other HARD TO PICK ANYTHING OTHER CORN FLAVOUR

6₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____

None L M H Inappropriate
 Creaminess _____

None L M H Inappropriate
 Carbonation _____

Warmth _____

Astringency _____

Other _____

5₁₅

Overall

Classic Example _____
 Flawless _____
 Wonderful _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

4₁₀

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

Judge Total 24₅₀

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 2

Date 26/06/21

Judge Name RYAN FULLERTON
 BJCP ID & Rank _____
 Email Brewer@BobsBrew.com

Category# 14B Entry # 218764
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate BROADY.
 Hops None L M H Inappropriate CITRUS, TROPICAL, PINEAPPLE
 Fermentation None L M H Inappropriate _____
 Other _____

10 / 12

Appearance

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

3 / 3

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

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

Flavor **13**

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

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

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

Flavor

Malt None L M H Inappropriate BREAD CRUST, HONEY
 Hops None L M H Inappropriate MILD BUT PLEASANT
 Bitterness None L M H Inappropriate STRONG BUT BALANCED
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

15 / 20

Mouthfeel

Body Thin M Full Inappropriate _____
 Carbonation None L M H Inappropriate _____
 Warmth None L M H Inappropriate _____
 Creaminess None L M H Inappropriate 5 / 5
 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 _____
 Significant Flaws _____
 Lifeless _____

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

HOP CHARACTER NOT QUITE AS PRESENT AS MAYBE COULD BE FOR STYLE, BUT I COULD SMASH THIS ALL DAY.

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 **39** / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/12

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

Category# 18 Entry # 218764
Sub (a-f) B
Subcategory APA
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How 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

Bottle Inspection ok _____

Aroma

Malt ✓ bread
Hops ✓ tropical fruit
Fermentation clean
Other hops dominant - good 9

Appearance

Color Head Retention Texture
Clarity Other Other 3

Flavor

Malt ✓ bread
Hops ✓ citrus, fruity
Bitterness ✓ lingers - nicely
Fermentation clean
Balance well balanced
Finish/Aftertaste Other 16

Mouthfeel

Body ✓ Creaminess 5
Carbonation Astringency 15
Warmth Other

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.

Very nice, well balanced & easy drinking. Could potentially have more hop flavour & aroma but this is a very nice pale ale!

Judge Total 40



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 1B Entry # 313185
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

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 none
 Hops slight citrus
 Fermentation
 Other plastic, band-aid

3₁₂

Appearance

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

1₃

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt 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 very little
 Hops light citrus
 Bitterness slightly harsh
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other plastic

3₂₀

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

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

Mouthfeel

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

3₁₅

Overall

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

3₁₀

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

Unfortunately dominated by plastic/medicinal flavour. could be infection or chlorophenols from chlorine in water. Check sanitation & use sodium metabisulfite to remove chlorine.

Judge Total 13₅₀

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 2

Date 26/06/21

Judge Name Mark FURBERSON
 BJCP ID & Rank _____
 Email blower@BOBSBEER.COM

Category# 18 B Entry # 313185
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection OK _____

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

Aroma

None L M H Inappropriate

Malt | _____

Hops | CITRUS, CATTY

Fermentation | _____

Other _____

3 / 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color | _____

Clarity | _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head | _____

Retention | _____

Other _____

Texture _____

2 / 3

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

Flavor **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 | _____

Hops | PRESENT BUT KILLED BY PLASTIC

Bitterness | _____

Fermentation | _____

Balance | _____

Finish/Aftertaste | _____

Other _____

3 / 20

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

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

Mouthfeel

Thin M Full Inappropriate

Body | _____

None L M H Inappropriate

Carbonation | _____

Warmth | _____

None L M H Inappropriate

Creaminess | _____

Astringency | _____

Other _____

3 / 5

Overall

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

2 / 10

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

TASTES LIKE THE BEER UNDERNEATH
HAD POTENTIAL, BUT VERY DIFFICULT
TO JUDGE WITH PLASTIC / MEDICINAL
FLAVOURS.
INFECTION OR WATER CHEM. ISSUE

13 / 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location B42 Date 26/6/21

Judge Name Benn Martens
 BJCPC ID & Rank E4106 pending
 Email bennmartens@gmail.com

Category# 18 Entry # 326742
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Scoresheet Instructions

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

Aroma

Malt None L M H Inappropriate Grainy background
 Hops None L M H Inappropriate Dank, pine, citrus
 Fermentation None L M H Inappropriate clean
 Other _____

9/12

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

Flavor

Malt None L M H Inappropriate grainy, backbone
 Hops None L M H Inappropriate orange peel, citrus, pine, dank
 Bitterness None L M H Inappropriate good
 Fermentation None L M H Inappropriate clean
 Balance Hoppy Malty Inappropriate hop forward
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

17/20

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

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

Mouthfeel

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

3/5

Overall

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

8/10

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

Great hop forward pale ale, strong pine/dank flavours with supporting citrus. Was a bit hazy & under-carbonated but easy to fix. Nice work!

39/50

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 2

Date 26/06/21

Judge Name Mark Fullerton
 BJCP ID & Rank _____
 Email blowdown@bobsbeer.com

Category# 14B Entry# 326742
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt X _____
 Hops X BANK, PINE, CITRUS,
 Fermentation X _____
 Other POWERFUL HOP AROMA

10
12

Appearance

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

2
3

Flavor

None L M H Inappropriate
 Malt X CRACKER, BREAD
 Hops X ORANGE PEEL, CUT GRASS
 Bitterness X RESIN, DARK
 Fermentation X _____
 Balance X _____
 Finish/Aftertaste X _____
 Other _____

16
20

Mouthfeel

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

3
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.

SOUND BEER. BIT UNBALANCED
& COULD USE MORE MALT PRESENCE
BUT OVERALL GREAT.

39
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 18 Entry # 336279
 Sub (a-f) B
 Subcategory ADA
 Special Ingredients _____

Position in flight Entry _____ of _____
 Advanced to MINI-BOS _____
 PLACE 34
 CONSENSUS SCORE 34
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 None L M H Inappropriate Wheat. Subtle grainy notes
 Hops None L M H Inappropriate OK for style
 Bitterness None L M H Inappropriate Way too high for style
 Fermentation None L M H Inappropriate Banana, Low Clove, Hint of bubblegum

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

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

Aroma

Malt None L M H Inappropriate bread, caramel
 Hops None L M H Inappropriate citrus, tropical fruit
 Fermentation None L M H Inappropriate clean
 Other _____
9

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Brilliance Brilliant Hazy Opaque Other _____
 Head Retention Quick Lasting Other _____
 Other _____
 Texture _____
3

Flavor

Malt None L M H Inappropriate caramel
 Hops None L M H Inappropriate citrus
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate clean
 Balance Hoppy Malty Sweet Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other _____
10

Mouthfeel

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

Overall

Classic Example _____ _____ _____ _____
 Flawless _____ _____ _____ _____
 Wonderful _____ _____ _____ _____
 Not to Style _____
 Significant Flaws _____
 Lifeless _____
6

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Great tasting beer. Strong caramel flavour puts it out of style - almost an amber ale. Use less crystal malt for this style, but otherwise tastes great!
 Judge Total 33

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/06/21

Judge Name Ryan Fullerton
 BJCP ID & Rank _____
 Email Brewer@BOBSBEER.com

Category# 18B Entry# 336279
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection _____

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

11 12

Appearance

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

3 3

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

Flavor 13

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

Flavor

Malt None L M H Inappropriate VERY WATNY, CARAMEL/CRYSTAL
 Hops None L M H Inappropriate CITRUS, MUTED
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Mostly _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

12 20

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

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

Mouthfeel

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

4 15

Overall

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

4 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
TOO MUCH CARAMEL/CRYSTAL TO MEET STYLE GUIDELINES, BUT VERY TASTY NONETHELESS

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 34 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/06/21

Judge Name RYAN FULLERTON
 BJCP ID & Rank _____
 Email Brewer@BobsBeer.com

Category# 18B Entry# 395845
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery Bobs
 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	<u>L</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

Malt None L 1 M H Inappropriate CRACKER, BREAD CRUST
 Hops None L 1 M H Inappropriate CLASSIC AROMA, NO DEFINITION
 Fermentation None L 1 M H Inappropriate _____
 Other BUTTERED CORN 7

Appearance

Color Yellow 1 Gold Amber Copper Brown Black Inappropriate _____
 Clarity Brilliant Hazy Opaque Other _____
 Head White Frothy Beige Tan Brown Inappropriate _____
 Retention Quick Lasting Other _____
 Other _____ 3

Flavor

Malt None L 1 M H Inappropriate CLEAN & BREWY
 Hops None L 1 M H Inappropriate CITRUS, BARK
 Bitterness None L 1 M H Inappropriate _____
 Fermentation None L 1 M H Inappropriate _____
 Balance Hoppy 1 M H Mouthy MAIBE A BIT MORE HOP PRESENCE NEEDED
 Finish/Aftertaste Dry 1 Sweet _____
 Other DIACETYL PREVALENT 9

Mouthfeel

Body Thin M Full Inappropriate _____
 Creaminess None L 1 M H Inappropriate _____
 Carbonation None L 1 M H Inappropriate _____
 Astringency None L 1 M H Inappropriate _____
 Warmth None L 1 M H Inappropriate _____
 Other _____ 4

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.
LOSES POINTS FOR DIACETYL BUT OVERALL NOT UNPLEASANT. 5

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 26



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 18 Entry # 385845
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection OK _____

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

Aroma

None L M H Inappropriate
 Malt light grain
 Hops tropical fruit
 Fermentation clean
 Other light diacetyl as it warmed

6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color light
 Clarity clear
 Head White Creamy Beige Tan Brown Inappropriate
 Retention lasting
 Other _____ Texture _____

3₃

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

Flavor 13
 Malt X Wheat. Subtle grainy notes
 Hops 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 background
 Hops citrus, tropical fruit
 Bitterness _____
 Fermentation clean
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet slightly sweet
 Other slight diacetyl

10₂₀

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

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

Mouthfeel

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

2₅

Overall

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

5₁₀

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

Has the makings of a great beer but let down by slight diacetyl that masks the hops. Ensure you do a solid diacetyl rest & watch out for hop creep.

26₃₀

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 2

Date 26/01/21

Judge Name RYAN FULLERTON
 BJCP ID & Rank _____
 Email Brewen@ROSSBEER.COM

Category# 18B Entry# 519963
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection BROKEN SEAL BUT STILL HOLDING PRESSURE

Aroma

None L M H Inappropriate
 Malt SWEET CARAMEL
 Hops TROPICAL, CITRUS, DARK FRUIT
 Fermentation _____
 Other _____

7 12

Appearance

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

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

3 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt BREAD CRUST, CARAMEL,
 Hops RED STAINED FRUIT.
 Bitterness _____
 Fermentation BIT OF FRUITY ESTER
 Balance _____
 Finish/Aftertaste _____
 Other _____

11 20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess _____
 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.

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	

WELL PRESENTED & WELL MADE BUT OVERALL MISSES THE MARK AS AN AMERICAN PALE - VERY DARK FLAVOURS & MISSING BRIGHTNESS.

Judge Total

32 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 18 Entry # 519963
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Scoresheet Instructions

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

Aroma

Malt None L M H Inappropriate sweet, caramel, honey
 Hops None L M H Inappropriate citrus, tropical fruit
 Fermentation Inappropriate clean
 Other _____

7₁₂

Appearance

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

3₁₃

Example: How 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 None L M H Inappropriate Way too high for style
 Fermentation None L M H Inappropriate Banana, Low Clove, Hint of bubblegum

Flavor

Malt None L M H Inappropriate bread crust, caramel
 Hops None L M H Inappropriate tropical, dark fruit
 Bitterness None L M H Inappropriate low
 Fermentation Inappropriate clean
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

12₂₀

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

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

Mouthfeel

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

5₁₅

Overall

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

7₁₀

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

Strong malt flavours & some dark fruit flavours from hops. A little out of style for a pale - tending more to amber or red flavours. But still an enjoyable beer.

Judge Total **33**₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 2/10/21

Judge Name RYAN FULLERTON
 BJCP ID & Rank _____
 Email KREWERY@BOBSBEER.COM

Category# 14B Entry # 569466
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt BREAD CRUST
 Hops CLASSIC US HOPS
 Fermentation _____
 Other _____

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color RED TINT
 Brilliant Hazy Opaque Other
 Clarity _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other
 Other RED/BROWN TINT BUT STILL PALE 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 X Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness X Way too high for style
 Fermentation X Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt TOAST, BREAD CRUST
 Hops CITRUS
 Bitterness CLEAN, PRESENT
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other VERY MINERALY, CLEAN, WELL BALANCED

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		Sulphy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

5
15

Overall

Classic Example 1 Not to Style _____
 Flawless 1 Significant Flaws _____
 Wonderful 1 Lifeless _____

7
10

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

INTERESTING WATER PROFILE
VERY MINERALY & ACIDIC, BUT NOT TO A FAULT.
HOP/MALT BALANCE GOOD, CARB SPOT ON

38
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 18 Entry # 569466
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 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 grainy
 Hops citrus, tropical fruit
 Fermentation clean
 Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Brilliance Hazy Opaque Other
 Color grainy
 Head White Creamy Beige Tan Brown Inappropriate
 Retention Quick Lasting Other
 Clarity _____
 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 grainy, fairly low
 Hops citrus, fruit
 Bitterness _____
 Fermentation clean
 Balance Hoppy Malty hop forward
 Finish/Aftertaste Dry Sweet _____
 Other Minerally

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

5
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

Great hop flavour & aroma, and well balanced & easy drinking. Some mineral flavour coming through - check water chemistry to make sure sulphate's aren't too high. Judge Total

38
30

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/06/21

Judge Name RYAN FULLERTON
 BJCP ID & Rank _____
 Email BREWERY@BOBSBEER.COM

Category# 18B Entry # 572381
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection OK _____

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

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

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

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

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

Aroma
 None L M H Inappropriate
 Malt CREAMED HONEY
 Hops WET GRASS, TROPICAL
 Fermentation
 Other DIESEL FUEL
5/12

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

Flavor
 None L M H Inappropriate
 Malt
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other VANILLA, MILK CHOC, COCONUT
5/20

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

Overall
 Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
3/10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
SOMETHING VERY STRANGE ABOUT THIS. SMELLS LIKE DIESEL, TASTES LIKE MILK CHOCOLATE, NOT TO STYLE BUT VERY INTERESTING.

Judge Total 16
30

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6/21

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

Category# 18 Entry# 572381
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Scoresheet Instructions

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

Aroma

Malt None L M H Inappropriate light grain, honey
 Hops None L M H Inappropriate herbal, grassy
 Fermentation None L M H Inappropriate clean
 Other _____

5₁₂

Appearance

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

2₃

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt 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 low
 Hops None L M H Inappropriate no real hop flavour
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other strong flavour present but not sure what it is

3₂₀

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth None L M H Inappropriate
 Creaminess None L M H Inappropriate
 Astringency None L M H Inappropriate
 Other mouth coating - similar to diacetyl

3₅

Overall

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

3₁₀

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

Dominated by a strange flavour but can't pick what it is. Still an OK drinking beer but not to style for a pale ale.

16₃₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 1B Entry # 579818
 Sub (a-f) B
 Subcategory APA
 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 _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Aroma

Malt None L M H Inappropriate honey
 Hops None L M H Inappropriate tropical fruit, melon
 Fermentation None L M H Inappropriate clean
 Other _____

6₁₂

Appearance

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

2₃

Flavor

Malt None L M H Inappropriate honey, grainy
 Hops None L M H Inappropriate floral, citrus
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate clean
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

10₂₀

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 _____
 Other _____

4₁₅

Overall

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

6₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Well balanced & easy drinking beer, but missing the hop character of an APA. Try using more American hops late & in the dry hop.

28₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location RH2 Date 2.6/06/21

Judge Name RUAN FURTERSON
 BJCP ID & Rank _____
 Email RUFURSON@BBSBEER.COM

Category# 18B Entry# 579818
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

Position in flight _____
 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 BBS
 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 HONEY
 Hops None L M H Inappropriate TROPICAL, MELON
 Fermentation None L M H Inappropriate _____
 Other _____

10/12

Appearance

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

3/3

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

Flavor 13

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

Flavor

Malt None L M H Inappropriate HONEY, BREADCRUST
 Hops None L M H Inappropriate GREEN MELON, UNDERPPE FRUIT
 Bitterness None L M H Inappropriate SURPRISING AT FIRST
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

12/20

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

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

3/5

Overall

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

3/10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
CONFUSING. INTERESTING BLEND OF FRUITY FLAVOURS. RUFF HANSA & ACIDIC. BIT OF A STRUGGLE TO DRINK A LOT. MAYBE TONE DOWN THE WATER PROFILE.

31/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH 2

Date 7/6/21

Judge Name RYAN FULLERTON
 BJCP ID & Rank _____
 Email BREW@BOBSBEER.COM

Category# 12B Entry # 764631
 Sub (a-f) _____
 Subcategory (spell out) _____
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery BOBS BEER
 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	

Aroma

None L M H Inappropriate

Malt | MINIMAL
 Hops | ESTERY, CITRUS
 Fermentation | SHOULD HAVE SOME YEAST CHARACTER.
 Other _____

8
13

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color 1 _____ Head _____
 Clarity 1 _____ Retention _____
 Other _____ Texture _____

3
3

Flavor

None L M H Inappropriate

Malt | PROMINENT BUT SUBTLE.
 Hops | ESTERY
 Bitterness | SOLID BUT GOOD
 Fermentation | _____
 Balance | _____
 Finish/Aftertaste | _____
 Other _____

15
20

Mouthfeel

Thin M Full Inappropriate

Body | _____ Creaminess | _____
 Carbonation | _____ Astringency | _____
 Warmth | _____ Other _____

3
15

Overall

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

6
10

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

NEED A BIT MORE FERMENTATION CHARACTER, ESTERY IS A BIT TASTY

Scoring Guide

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

Judge Total 35
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date 26/6/21

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

Category# 12 Entry # 764631
 Sub (a-f) B
 Subcategory Australian Sparkling
 Special Ingredients _____

Position In flight Entry of _____
 Advanced to MINI-BOS _____
 PLACE 34
 CONSENSUS SCORE 34
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 very light grainy

Hops Earthy, citrus

Fermentation None present

Other missing yeast character

7 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Clarity Quick Lasting Other _____

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 X Wheat. Subtle grainy notes

Hops X OK for style

Bitterness X Way too high for style

Fermentation X Banana, Low Clove, Hint of bubblegum

Flavor

None L M H Inappropriate

Malt light grainy backbone

Hops earthy

Bitterness firm

Fermentation no esters

Happy Malty

Balance no esters

Dry Sweet

Finish/Aftertaste _____

Other again missing yeast flavour

12 20

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

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

Mouthfeel

Thin M Full Inappropriate

Body M Full

None L M H Inappropriate

Carbonation M H

Warmth _____

Creaminess M H

Astringency _____

Other _____

4 15

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

7 10

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

Well balanced easy drinking beer, but missing the yeast character that defines the style. Try a more expressive yeast or higher ferment temperature.

33 50

Judge Total 33 50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location RUZ

Date 2/10/21

Judge Name Ryan Fullerton
 BJCP ID & Rank _____
 Email blowr2@boosbeer.com

Category# 18B Entry# 815753
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery BOBS
 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 Scorsheet

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

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

Aroma

None L M H Inappropriate

Malt BACKGROUND.

Hops PINE, CITRUS, MIZON

Fermentation _____

Other _____

9/12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head Retention _____

Texture _____

1/3

Flavor

None L M H Inappropriate

Malt GOOD BACKGROUND BUT QUIET.

Hops ORANGE PEEL, RESIN, CITRUS

Bitterness SOLID BUT DOESN'T LINGER.

Fermentation _____

Balance MORE MALT PLS.

Finish/Aftertaste _____

Other _____

14/20

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

Other _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3/5

Overall

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

6/10

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

VERY MILD NOT CLASSIC BUT
GOOD INTERPRETATION
JUST NEEDS MORE MALT TO
BALANCE OUT

33/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 1B Entry# 815753
 Sub (a-f) B
 Subcategory (Spell out) APA
 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 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	
Esters	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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

Aroma

Malt L M H Inappropriate background
 Hops L M H Inappropriate dark, pine, citrus
 Fermentation L M H Inappropriate clean
 Other _____

8 ₁₂

Appearance

Color L M H Inappropriate background
 Clarity L M H Inappropriate background
 Head Retention L M H Inappropriate background
 Other _____

1 ₃

Flavor

Malt L M H Inappropriate low, thin
 Hops L M H Inappropriate citrus, fruit
 Bitterness L M H Inappropriate background
 Fermentation L M H Inappropriate clean
 Balance L M H Inappropriate background
 Finish/Aftertaste L M H Inappropriate very dry
 Other _____

14 ₂₀

Mouthfeel

Body L M H Inappropriate background
 Carbonation L M H Inappropriate background
 Warmth L M H Inappropriate background
 Creaminess L M H Inappropriate background
 Astringency L M H Inappropriate background
 Other _____

2 ₁₅

Overall

Classic Example L M H Inappropriate background
 Flawless L M H Inappropriate background
 Wonderful L M H Inappropriate background
 Not to Style _____
 Significant Flaws _____
 Lifeless _____

5 ₁₀

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

Good hop flavour & aroma, just not quite enough malt to support & feels thin. Use more malt or mash at a higher temp. But tasty overall!

Judge Total

33 ₃₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/06/21

Judge Name RUAN FULLERTON
 BJCP ID & Rank _____
 Email blower2@BABSBEER.COM

Category# 19B Entry # 874293
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery BABS
 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	

Aroma

Malt None L 1 M 1 H Inappropriate BREAD & CRACKERS - LIGHT
 Hops None L 1 M 1 H Inappropriate GRASS, TROPICAL
 Fermentation None L 1 M 1 H Inappropriate _____
 Other _____

9 12

Appearance

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

3 3

Flavor

Malt None L 1 M 1 H Inappropriate MINIMAL
 Hops None L 1 M 1 H Inappropriate CITRUS, CUT GRASS, TROPICAL
 Bitterness None L 1 M 1 H Inappropriate POWERFUL BUT QUICK
 Fermentation None L 1 M 1 H Inappropriate _____
 Balance Hoppily 1 Mouthy 1 _____
 Finish/Aftertaste Dry 1 Sweet 1 _____
 Other _____

16 20

Mouthfeel

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

3 5

Overall

Classic Example 1 _____ Not to Style _____
 Flawless 1 _____ Significant Flaws _____
 Wonderful 1 _____ Lifeless _____

7 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
SOLID BEER, JUST A BIT LACKING IN MALT CHARACTER.

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

Judge Total 38 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6/21

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

Category# 18 Entry # 874893
 Sub (a-f) B
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt grainy background
 Hops citrus, fruit
 Fermentation clean
 Other _____

9₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 not much
 Hops citrus, tropical fruit
 Bitterness solid
 Fermentation clean
 Balance Happy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

15₂₀

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

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

Mouthfeel

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

4₅

Overall

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

7₁₀

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

Great hop flavour & aroma. Missing a little bit of malt backbone - adjust grain bill or mash at higher temp. But overall a solid very drinkable beer.

Judge Total

38₆₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/06/21

Judge Name RUAN FULLERTON
 BJCP ID & Rank _____
 Email Brewer@BOBS BEER.COM

Category# 16B Entry# 842646
 Sub (a-f) _____
 Subcategory APA
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____ CRACKLY, BREAD CRUST

Hops _____ CITRUS, TROPICAL.

Fermentation _____ _____

Other _____

11
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____

Clarity _____ _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____ _____

Retention _____ _____

Texture _____

2
3

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

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

Flavor 13

Malt _____ Wheat. Subtle grainy notes

Hops _____ OK for style

Bitterness _____ Way too high for style

Fermentation _____ Banana, Low Clove, Hint of bubblegum

Flavor

None L M H Inappropriate

Malt _____ GRAINY BACKEND

Hops _____ WHITE GRAPE, CARMY,

Bitterness _____ GENTLE & LINGERING

Fermentation _____ MILD OAKY CHARACTER

Balance _____ VERY GOOD

Finish/Aftertaste _____ PERHAPS A BIT TOO MUCH

Other _____

17
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

None L M H Inappropriate

Carbonation _____ _____

Warmth _____ _____

None L M H Inappropriate

Creaminess _____ _____

Astringency _____ _____

Other _____

5
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.

Judge Total 50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 18 Entry # 382646
 Sub (a-f) B
 Subcategory (Spell out) APA
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Scoresheet Instructions

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

Example: How 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

Aroma

None L M H Inappropriate

Malt ✓ bread
 Hops ✓ tropical fruit, citrus
 Fermentation ✓ clean
 Other _____

10 ₁₂

Appearance

Yellow ✓ Inappropriate
 Amber Copper Brown Black

Color ✓ Head Inappropriate
 Brilliant Hazy Opaque Other _____

Clarity ✓ Retention ✓ Other _____

Other _____ Texture _____

2 ₃

Flavor

None L M H Inappropriate

Malt ✓ grainy
 Hops ✓ tropical fruit, woody, citrus
 Bitterness ✓
 Fermentation ✓ clean
 Balance ✓ Hoppy Malty
 Finish/Aftertaste ✓ Dry Sweet

Other _____

17 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body ✓ Creaminess ✓ None L M H

Carbonation ✓ Astringency ✓ None L M H

Warmth ✓ Other _____

5 ₅

Overall

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

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

7 ₁₀

Great flavour + aroma and well balanced. Interesting hop profile but still to style. Well done!

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

Judge Total

41 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/06/21

Judge Name RYAN FULLERTON
 BJCP ID & Rank _____
 Email ryan@bobsbeer.com

Category# 14B Entry# 931775
 Sub (a-f) _____
 Subcategory ADA
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____ BISCUITS & BLEND

Hops _____ SWEETY BARK PINE

Fermentation _____ _____

Other _____

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____

Clarity _____ _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head Retention _____ _____

Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 _____ V. QUIET

Hops _____ GREEN GRASS, BARK, CATTY

Bitterness _____ SWANK, BOLDNESS, ASTRINGENT

Fermentation _____ _____

Balance _____ _____

Finish/Aftertaste _____ _____

Other _____

14
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

Carbonation _____ _____

Warmth _____ _____

None L M H Inappropriate

Creaminess _____ _____

Astringency _____ _____

Other _____

5
15

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

6
10

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

BLOODY HARD EFFORT BUT LACKING IN MALT CHARACTER, AND GRASSY FLAVOUR IS OFFPUTTING

37
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

Judge Name Bern Martens
BJCP ID & Rank E4106 Pending
Email bernmartens@gmail.com

Category# 18 Entry # 931775
Sub (a-f) B
Subcategory APA
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt bread
Hops dank, pine, slight fruit
Fermentation clean
Other _____
7
12

Appearance

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
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 grainy
Hops grassy, pine
Bitterness _____
Fermentation clean
Balance Hoppy _____
Finish/Aftertaste Dry _____
Other _____
16
20

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

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

Mouthfeel

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

Overall

Classic Example _____ _____ _____ _____ _____ _____
Flawless _____ _____ _____ _____ _____ _____
Wonderful _____ _____ _____ _____ _____ _____
Not to Style _____
Significant Flaws _____
Lifeless _____
7
10

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

Nice traditional style pale ale with dank/pine hop flavours. Missing a bit of malt backbone but otherwise solid beer

Judge Total 37
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/06/21

Judge Name RYAN FURBER
 BJCP ID & Rank _____
 Email Rfurer@bobsbeer.com

Category# 12B Entry# 956613
 Sub (a-f) _____
 Subcategory AUS - PAEKWIG
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery BOBS BEER
 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 BREAD CRUST, HONEY
 Hops None L M H Inappropriate LIGHT FENOLIC, FANTRY
 Fermentation None L M H Inappropriate CLOUS, BANANA
 Other _____

10
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Brilliance Brilliant Hazy Opaque Other _____
 Head Retention Quick Lasting Inappropriate
 Texture CREAMY / SOFT
 Other _____

3
3

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

Flavor 13

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

Flavor

Malt None L M H Inappropriate BREAD, HONEY
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate SOLID
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate VERY SWEET
 Other _____

12
20

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

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

4
15

Overall

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

8
10

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

VERY SWEET DESPITE SOLID BITTERNESS. GREAT EFFORT BUT A BIT Muddled.

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 37
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 12 Entry # 956613
Sub (a-f) B
Subcategory Aus sparkling
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How 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	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Bottle Inspection OK _____

Aroma

Malt None L Inappropriate bready, slight honey
Hops None L Inappropriate earthy
Fermentation None L Inappropriate pear, clove, bubblegum
Other Great aroma

11 12

Appearance

Color Yellow Inappropriate
Clarity Brilliant Inappropriate
Other _____
Head Retention Quick Inappropriate
Texture creamy

3 3

Flavor

Malt None L Inappropriate bready, sweet, honey
Hops None L Inappropriate None
Bitterness None L Inappropriate balanced
Fermentation None L Inappropriate pear, clove
Balance Happy Malty
Finish/Aftertaste Dry Sweet bit too sweet for style
Other malt flavour dominates

12 20

Mouthfeel

Body Thin Inappropriate
Carbonation None L Inappropriate
Warmth None L Inappropriate
Creaminess None L Inappropriate
Astringency None L Inappropriate
Other _____

4 15

Overall

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

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

Great yeast driven aroma, flavour is dominated by malt & a little too sweet for style, but still very tasty. Try adjusting grain bill or higher ferment temp to increase yeast flavour to match.

8 10
Judge Total 38 50