



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BA II Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109 R.P.
 Email SSCARNEY@GMAIL.COM

Category# 20 Entry # 127449
 Sub (a-f) c
 Subcategory _____
 Special Ingredients _____

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

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

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 LOW TO MOD SWEETNESS
Hops None L M H Inappropriate LIGHT FLORAL
Fermentation None L M H Inappropriate FRUITY ESTERS
Other DARK FRUIT (DATE, RAISINS, PLUM)

9
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate LIGHT ROAST
Hops None L M H Inappropriate _____
Bitterness None L M H Inappropriate BOOBY OVERRIDES
Fermentation None L M H Inappropriate FRUITY ESTERS
Balance Hoppy Malty Sweet Inappropriate _____
Finish/Aftertaste Dry M Sweet Inappropriate MORE DRY THAN SWEET
Other COMPLEX SWEETNESS - TOO MUCH - LACKS RICHNESS

14
20

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

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

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M H Inappropriate
Warmth None L M H Inappropriate
Creaminess None L M H Inappropriate
Astringency None L M H Inappropriate
Other LOW WARMTH FOR STYLE

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.

THANKS FOR LETTING ME TASTE YOUR BEER. IT COULD BE A LITTLE RICHER/DEEPER IN CHARACTER, THIN FOR STYLE - LACKS BODY, LUSCIOUS TEXTURE. LOOK AT GRAIN BILL.

35
50

Judge Total

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



BEER SCORESHEET

AHA/B.JCP Sanctioned Competition Program



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Non-BJCP Qualifications

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

Scoresheet Instructions

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

Flavor 13

Malt L M H Inappropriate Wheat. Subtle grainy notes

Hops L M H Inappropriate OK for style

Bitterness L M H Inappropriate Way too high for style

Fermentation L M H Inappropriate Banana, Low Clove. Hint of bubblegum

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

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

Scoring Guide	Outstanding	45-50	World-class example of style.
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Problematic	0-13	Major off flavors and aromas dominate	

Location _____ Date _____

Category# 20C Entry# 127 449

Sub (a-f) _____

Subcategory _____

Special Ingredients _____

Position in flight entry _____ of _____

Advanced to MINI-BOS

PLACE 33

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate DARK MALT / SOME DRIED FRUIT.

Hops L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Other _____

8 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Head White Creamy Beige Tan Brown Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Retention Quick Lasting Other _____

Other _____ Texture _____

3 3

Flavor

Malt None L M H Inappropriate ROAST, LACKS RICHNESS

Hops L M H Inappropriate _____

Bitterness L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet V. DRY

Other _____

12 20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency L M H Inappropriate _____

Other _____

3 15

Overall

Classic Example _____ _____ _____ _____ _____ _____ _____ _____ _____

Flawless _____ _____ _____ _____ _____ _____ _____ _____ _____

Wonderful _____ _____ _____ _____ _____ _____ _____ _____ _____

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

Significant Flaws _____ _____ _____ _____ _____ _____ _____ _____ _____

Lifeless _____ _____ _____ _____ _____ _____ _____ _____ _____

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

6 10

NEEDS TO BE MORE RICH, FULL BODIED. THE FINISH IS TOO DRY. REVIEW MALT BILL AND MASH TEMPS.

Judge Total 32 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109 R.P.
 Email SSCARNEY@gmail.com

Category# 20 Entry # 134931
 Sub (a-f) C
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight only _____
 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 SLIGHT HISS

Scoresheet Instructions

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

Aroma

None L M H Inappropriate
 Malt LOW CHOC/ROAST NOTES
 Hops FLORAL TO EARTH (LOW)
 Fermentation FRUITY ESTERS - LOW
 Other PLUMS/RAISINS (LOW) - LOW BOOZE
SMELLS RICH

10

Appearance

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

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 RICH, LIGHT BURST NO ROAST CHOC.
 Hops LOW TO HARDLY NOTICEABLE
 Bitterness MORE BITTER THAN SWEET.
 Fermentation LOW ESTERS
 Balance LITTLE TO NO HOP - BIG MALT PRESENCE
 Finish/Aftertaste STARTS SWEET FINISHES DRY
 Other LIGHT BOOZE BUT NICE

15

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

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

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess
 Carbonation Astringency
 Warmth Other _____

4.5

Overall

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

7.5

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

THANKS FOR LETTING ME TRY YOUR BEER.
BIG BEER! A LITTLE TOO MURK ROAST/DRY
FOR WHERE IT COULD BE, FOR STYLE.
I LOVE IT BUT THE STYLE NEEDS
LOTS OF DARK FRUIT SWEETNESS
TO SCORE BEST.

40

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/R.I.C.P. Sanctioned Competition Program



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



/ersion

Location _____

Date _____

Category# 20C Entry # 134931

Sub (a-f) _____

Subcategory (Spell out) _____

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 _____

Scoresheet Instructions

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

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.
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Problematic	0-13	Major off flavors and aromas dominate	

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate RICH, CHOCOLATE

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Other _____

9 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Lasting Other _____

Texture _____

3 ₃

Flavor

Malt None L M H Inappropriate RICH, CHOCOLATE

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty Sweet Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate _____

Other _____

15 ₂₀

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

4 ₁₅

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

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

8 ₁₀

HAS THE RICH, CHOCOLATE FLAVOURS BUT COULD DO WITH MORE DARK FRUIT FLAVOURS FROM ESTERS - REVIEW FERMENTATION TEMP.

Judge Total

39 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Non-BJCP Qualifications

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

Scoresheet Instructions

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Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
Brettanomyces	Plastic
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.
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	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate.	

Version _____ Location _____ Date _____

Category# 20.B Entry # 141194

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight entry _____ of _____

Advanced to MINI-BOS

PLACE 39

CONSENSUS SCORE 39
may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate DARK ROAST

Hops

Fermentation

Other _____

10
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Other

Clarity Brilliant Hazy Opaque

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Texture _____

3
3

Flavor

Malt None L M H Inappropriate BURNT MALT, ROASTY

Hops

Bitterness

Fermentation Happy Malty

Balance Dry Sweet

Finish/Aftertaste _____

Other _____

16
20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H

Warmth

Creaminess None L M H Inappropriate

Astringency

Other _____

4
15

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

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

8
10

NICE BEER, CLOSE TO STYLE
GUIDELINES, WOULD BE IMPROVED
WITH SOME RICHER MALT FLAVOURS
PERHAPS A FEW DATS?

Judge Total

41
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109
 Email SSCARNEY

Category# 20 Entry# 141194
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 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 _____

Scoresheet Instructions

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Bottle Inspection OK HISS

Aroma

Malt None L M H Inappropriate SWEET MALTY NOTES
 Hops None L M H Inappropriate LITTLE TO NO
 Fermentation None L M H Inappropriate LIGHT YEAST BACKGROUND
 Other _____

9.5
13

Appearance

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

3
3

Example: How 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 ROAST CHARACTER WITH SWEETNESS
 Hops None L M H Inappropriate LOW HOP NOTES
 Bitterness None L M H Inappropriate NOT BITTER ENOUGH - Low
 Fermentation None L M H Inappropriate CLEAN
 Balance Hoppy Malty Inappropriate MORE HIGH MALT
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other LIGHT CHOC NOTES

14
20

Mouthfeel

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

4
15

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 _____

7
10

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

THIS WAS A TOUGH BEER TO JUDGE IN THAT IT'S ON THE BUBBLE OF BEING VERY GOOD TO EXCELLENT. JUST A TAD MORE BITTNESS AND DEPTH OF MALT NOTE WOULD HELP. IT IS VERY ENJOYABLE - WOULD BE AWESOME BARREL AGED LACKING AMERICAN HOP PROFILE FOR ME.

Judge Total 37.5
50

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
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Problematic	0-13	Major off flavors and aromas dominate.	



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcp@1954@gmail.com
E1954

Location _____ Date _____

Category# 20 Entry# 148551

Sub (a-f) B

Subcategory (spec. cat.) American Stout

Special Ingredients _____

Position in flight _____ 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 _____

Scoresheet Instructions

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Example: How to fill in a Scoresheet

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

Flavor 13

Malt None M H Inappropriate Wheat. Subtle grainy notes

Hops None M H Inappropriate OK for style

Bitterness None M H Inappropriate Way too high for style

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None M H Inappropriate High levels of brett & lactic acidity with

Hops None M H Inappropriate high levels of yeast derived

Fermentation None M H Inappropriate freshness. Moderate oxidation & sourness

Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

Flavor

Malt None M H Inappropriate Mild to moderate chocolate

Hops None M H Inappropriate with subtle sourness. Moderate

Bitterness None M H Inappropriate oxidation & low

Fermentation None M H Inappropriate vanilla low fruity

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None M H Inappropriate

Warmth None M H Inappropriate

Creaminess None M H Inappropriate

Astringency None M H Inappropriate

Other _____

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

Great spontaneous fermentation
beer but definitely in the
wrong category.

Judge Total 13 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BHJI

Date 26/6/21

13

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 20B Entry# 148551
 Sub (a-f) _____
 Subcategory American Stout
 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 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.

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____ High Oxidisation
 Hops _____ _____
 Fermentation _____ Has fermentation issues
 Other _____

1
13

Appearance

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

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

1
3

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

1
5

Overall

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

9
10

Whether this is in wrong style or oxidized?

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

Judge Total 13
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcp1954@gmail.com
E1954

Location _____ Date _____

Category# 20 Entry# 192799
Sub (a-f) C
Subcategory Imperial Stout
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 _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt None L M H Inappropriate Rich notes of coffee, burnt caramels,
Hops 2 chocolate with a
Fermentation supportive alcoholic
Other note. Little to no hops or fermentation aromas. 8 / 12

Appearance

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

Flavor

Malt None L M H Inappropriate Rich dark choc & coffee
Hops with a burnt caramel
Bitterness completely. Mild alcoholic
Fermentation fruity esters. Moderate
Balance Hoppy Malty bitterness to it. Supportive
Finish/Aftertaste Dry Sweet with melt sweetness
Other Slight earthy & grassy hop character. 14 / 20

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____ 8 / 10

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

Well balanced & like style.
ish. Well. Lackens slightly
in body but otherwise a
great example.

Judge Total 37 / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BTHI Date 26/6/21

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 20C Entry # 192799
 Sub (a-f) _____
 Subcategory Imperial Stout
 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 3

Bottle Inspection ok Super gusher on opening!
Aroma
 None L M H Inappropriate
 Malt Strong dark malty
 Hops aroma good to
 Fermentation style
 Other _____

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

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

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

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

Flavor
 None L M H Inappropriate
 Malt Heaps of coffee/dark malt
 Hops flavour.
 Bitterness Balance is towards
 Fermentation the maltiness
 Balance Hoppy Malty Sweet _____
 Finish/Aftertaste Dry _____
 Other _____

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

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

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

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.

Is excellent to style
great malty/coffee
flavours.

Judge Total 39

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

32.5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BUTTE Date 26/6/21

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 19A Entry # 235129
Sub (a-f) American amber.
Subcategory (Spell out) _____
Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma
None L M H Inappropriate
Malt Moderate malt
Hops 2 hop flavour
Fermentation _____
Other _____

8 12

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

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

2 3

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

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

Flavor
None L M H Inappropriate
Malt Good malt present
Hops Not overly hoppy
Bitterness _____
Fermentation No fermentation problems
Balance _____
Finish/Aftertaste _____
Other _____

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	
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 _____

3 5

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

7 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Good to style, tasting well with no issues found.

35 50

Judge Total

32.5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Location _____

Date _____

Category# 19 Entry # 235129
Sub (a-f) A
Subcategory American Amber
Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS _____
PLACE _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Low graininess with notes of roast

Hops None L M H Inappropriate hint of caramel. Light

Fermentation None L M H Inappropriate piney hop character &

Other subtle fruit

8 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture _____

2 5

Example: How to fill in a Scoresheet

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

Flavor **13**

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

Flavor

Malt None L M H Inappropriate Light crackers with roast/burnt flavors.

Hops None L M H Inappropriate Piney & resinous, off-taste slightly grass

Bitterness None L M H Inappropriate Moderate bitterness

Fermentation None L M H Inappropriate with mild esters/phenols

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

11 20

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

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

6 10

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

Malt profile is nicely balanced, roast character comes through strong. Minimal caramel notes & hop astringency detract from overall character.

Judge Total

30 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

36



Location BH II Date 2/6/12

Judge Name ANDREW WARREN
BJCP ID & Rank _____
Email _____

Category# 9C Entry # 313273
Sub (a-f) _____
Subcategory Baltic Porter
Special Ingredients _____

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

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

Bottle Inspection ok _____

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

Aroma

Malt None L M H Inappropriate Good dark malt aromas
Hops None L M H Inappropriate Aroma of earthy hops
Fermentation None L M H Inappropriate _____
Other _____

9/12

Appearance

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

3/3

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

Flavor

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

13

Flavor

Malt None L M H Inappropriate Malt is very good
Hops None L M H Inappropriate and well balanced
Bitterness None L M H Inappropriate with hops.
Fermentation None L M H Inappropriate Smooth body and
Balance Hoppy Malty Inappropriate some fruity notes on
Finish/Aftertaste Dry Sweet Inappropriate the finish
Other _____

14/20

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

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

Mouthfeel

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

4/5

Overall

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

7/10

Scoring Guide

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

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

Very well balanced and
very good to style

37/50

Judge Total

36



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Aydan Rogers
 Certified Beer Judge
 Brisbane Australia
 bjcp@1954@gmail.com
 E1954

Category# 9 Entry# 313273
 Sub (a-f) C
 Subcategory Pilse Porter
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

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

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

Aroma

Bottle Inspection ok _____

Malt None L M H Inappropriate High chocolate malt character with a toasted burnt & biscuity

Hops None L M H Inappropriate character. Low levels of

Fermentation None L M H Inappropriate raisin with low alcoholic esters

Other _____

8 13

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

3 5

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

Flavor

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

13 13

Flavor

Malt None L M H Inappropriate Rich malt characters of pilsner & raisin with

Hops None L M H Inappropriate a moderate biscuit

Bitterness None L M H Inappropriate with toasted & chocolate

Fermentation None L M H Inappropriate characters. Low earthy

Balance Hoppy Malty Sweet Inappropriate hops & moderate

Finish/Aftertaste Dry Sweet Inappropriate alcoholic finish, esters.

Other _____

13 20

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

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

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

4 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

Lacking malt complexity in the flavor but aroma notes quite well. Needs a bit more coffee & nutty character in flavor profile.

Scoring Guide

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

35 50

Judge Total



BEER SCORESHEET

AHA/R.I.C.P. Sanctioned Competition Program



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Version _____

Location _____

Date _____

Category# 20C Entry # 344776
 Sub (a-f) _____
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

10
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate NEEDS MORE RICH MALT
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate DARK FRUIT
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

14
20

Mouthfeel

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

4
15

Overall

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

7
10

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

HAS GREAT DARK FRUIT ESTERS
BUT LACKS MALT COMPLEXITY
TASTES LIKE A LIQUEUR MUSCAT,

38
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 BA II Date 26/2/21

Judge Name SEAN CARNEY
BJCP ID & Rank E4109
Email S.SCARNEY@GMAIL.COM

Category# 20 Entry # 344776
Sub (a-f) C
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection

Bottle Inspection OK

Aroma

None L M H X Inappropriate
Malt X ROASTED SWEET
Hops X LOW TO NO NOTES
Fermentation X FRUITY ESTERS
Other DARK FRUITS, BORE
10

Appearance

Yellow Gold Amber Copper Brown Black X Inappropriate
Color X Other _____
Head White Honey Beige Tan Brown X Inappropriate
Clarity X Other _____
Retention X Other _____
Other _____ Texture _____
3

Flavor

None L M H X Inappropriate ALMOND
Malt X NUTTINESS IN PROFILE
Hops X LOW PRESENCE
Bitterness X TO STYLE
Fermentation X CLEAN WITH ESTERS
Balance X ALL MALT
Finish/Aftertaste X LINGERING ROAST
Other LOTS OF DARK FRUIT, MOLLASSIS NOTES
CHERRY - ALMOND - DOESN'T BELONG
13

Mouthfeel

Thin M Full X Inappropriate
Body X Creaminess X Inappropriate
Carbonation X Astringency X
Warmth X Other _____
4

Overall

Classic Example X Not to Style _____
Flawless X Significant Flaws _____
Wonderful X Lifeless _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
6

THANKS FOR LETTING ME TRY YOUR BEER, YOU NAILED THE ESTERS AND DARK FRUITS, BUT I LACKS MALT BACKBONE TO BE EXCELLENT.

Judge Total 36



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 20C Entry # 359521
Sub (a-f) _____
Subcategory Imperial Stout
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt Very rich malty
Hops _____
Fermentation _____
Other _____
10

Appearance

Color lacking Carbonation
Clarity _____
Other _____
Head Retention
Texture _____
2

Flavor

Malt Good rich malty
Hops _____
Bitterness flavour and finishes
Fermentation sweet
Balance _____
Finish/Aftertaste _____
Other _____
17

Mouthfeel

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

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.

Excellent/Good to style just needs more carbonation

Judge Total 39



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Category# 20 Entry # 359521
 Sub (a-f) C
 Subcategory (spell out) Imperial Stout
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Moderate burnt caramel with moderate fruitiness
 Hops None L M H Inappropriate Yeast-derived esters, toasted
 Fermentation None L M H Inappropriate nutty malts with mild burnt characters 8

Appearance

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

Flavor

Malt None L M H Inappropriate Sweet malt characters with high levels of toasted
 Hops None L M H Inappropriate caramel & almost molasses
 Bitterness None L M H Inappropriate Mild alcoholic characters 14
 Fermentation None L M H Inappropriate with mild earthy hops.
 Balance Hoppy Malty Inappropriate Mild yeast derived esters
 Finish/Aftertaste Dry Sweet Inappropriate e a slightly acidic aftertaste
 Other _____

Mouthfeel

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

Overall

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

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

Malt complexity & intensity is a little low for category. Very well made, beer that was consumed dangerously easy.

Judge Total 35



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
Certified Beer Judge
Brisbane Australia
bjcpe1954@gmail.com
E1954

Location _____ Date _____

Category# 19 Entry # 446893
Sub (a-f) C
Subcategory American Brown
Special Ingredients _____

Position in flight _____
of _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Bottle Inspection ok _____

Malt None L M H Inappropriate High levels of roasted caramel,
almost honey comb like.
Hops Low levels of hop character.
Fermentation Low piney hops but muted by malts
Other _____ 7

Appearance

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

Flavor

Malt None L M H Inappropriate Rich caramel notes with
roasted character. Low
Hops pitch with low brewed
Bitterness fruit characters. Ever so
Fermentation slightly sour with a
Balance Hoppy Malty low tin/copper metallic
Finish/Aftertaste Dry Sweet character. Low grassiness from hops.
Other _____ 9

Mouthfeel

Body Thin Full Inappropriate
Carbonation None L M H Inappropriate
Warmth Creminess None L M H Inappropriate
Astringency 4

Overall

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

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

Malt profile overly dominates
the aroma where there should be
generally balanced. Flavor profile
seems to be muddled with the
sour + metallic flavors detracting
from the overall flavours 27



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

29

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 14E Entry # 446893.
Sub (a-f) _____
Subcategory (Spell out) American Brown Ale
Special Ingredients _____

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

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

Bottle Inspection OK _____

Scoresheet Instructions

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

Aroma

Malt None L M H Inappropriate Nice nutty malt aroma
Hops None L M H Inappropriate Some earthy hop aroma
Fermentation None L M H Inappropriate Slight off fermentation
Other flavour

7
12

Appearance

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

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

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

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

Mouthfeel

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

2
5

Overall

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

6
10

Some fermentation issue present could still be diacetyl.

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

29
50



BEER SCORESHEET

ALIA/BJCP Sanctioned Competition Program

3rd Version



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Location _____

Date _____

Category# 20C Entry # 462946
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight entry _____ of _____

Advanced to MINI-BOS
PLACE

33

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 Wheat. Subtle grainy notes
 Hops L M H OK for style
 Bitterness L M H Way too high for style
 Fermentation L M H Banana, Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK _____

Aroma

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

8
12

Appearance

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

3
3

Flavor

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

12
20

Mouthfeel

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

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.

TASTES LIKE A TOOTH'S DARK!
PLENTY OF DARK MALT BUT
LACKS THE RICH, COMPLEX
MALT CHARACTER OF THE STYLE
I LIKE THE BEER, BUT TASTES
OUT OF STYLE GUIDELINES Judge Total

32
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 20/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109 R.P.
 Email SCCARNEY0@gmail.com

Category# 20 Entry # 462946
 Sub (a-f) c
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection OK

Scoresheet Instructions

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

8
12

Appearance

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

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 LOW ROAST, LIGHT MALT.
 Hops None L M H Inappropriate MINIMAL
 Bitterness None L M H Inappropriate MAD. BITTERNESS
 Fermentation None L M H Inappropriate FRUITY ESTERS
 Balance Happy Malty Other _____
 Finish/Aftertaste Dry Sweet Inappropriate SWEET THEN DRY-ROAST.
 Other DARK CHERRY FLAVOR - VERY LOW MALT PRESENCE.

13
20

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

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

Mouthfeel

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

4
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.

THANKS FOR LETTING ME TRY YOUR BEER. YOU NAILED THE FERMENTATION AND FRUITY ESTERS. GOOD BOOZE. MALT IS LACKING TO GIVE THAT BIG IMPERIAL PUSH.

34
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



Aydan Rogers
 Certified Beer Judge
 Brisbane Australia
 bjcp1954@gmail.com
 E1954

Location _____ Date _____

Category# 20 Entry # 479669
 Sub (a-f) C
 Subcategory (Spell out) Imperial Stout
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 or _____

Aroma

Malt None L M H Inappropriate Strong burnt toffee with
 Hops low jersey caramel notes
 Fermentation No hops & low alcoholic
 Other notes with very mild esters. 6

Appearance

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

Flavor

Malt None L M H Inappropriate Rich burnt toffee character
 Hops with a very slight
 Bitterness caramel notes. Low -
 Fermentation medium bitterness
 Balance Hoppy Malty from malt derived roasted
 Finish/Aftertaste Dry Sweet character. low alcoholic
 Other notes in the back ground. A little sweet
in aftertaste. low earthy hops 11

Mouthfeel

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

Overall

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

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

Lacking mouth complexity in
aroma & flavor & overly
sweet for style.

Judge Total 31



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 20C Entry # 479669
 Sub (a-f) _____
 Subcategory (Spell out) Imperial Stout
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt Malt flavor more present than any dark fruit forward
 Hops _____
 Fermentation _____
 Other _____

7
i2

Appearance

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

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

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

Flavor

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

14
20

Mouthfeel

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

3
15

Overall

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

6
10

Good to style needs more richness fruitier flavours

Scoring Guide

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

33
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Version _____

Location _____

Date _____



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Category# _____ Entry # 514815
 Sub (a-f) _____
 Subcategory 19A
 Special Ingredients _____

Position in flight Entry 2
 of _____
 Advance-d to MINI-BOS
 PLACE 38-25
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good/Good	30-37	Generally within style parameters, 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 X M X H Inappropriate SLIGHT CARAMEL
 Hops None L X M X H Inappropriate RESINOUS
 Fermentation None L X M X H Inappropriate
 Other _____

9
12

Appearance

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

3
3

Flavor

Malt None L X M X H Inappropriate DARK MALTIAN CARAMEL
 Hops None L X M X H Inappropriate HOPS DOMINATE MALT
 Bitterness None L X M X H Inappropriate
 Fermentation None L X M X H Inappropriate
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

15
20

Mouthfeel

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

3
5

Overall

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

7
10

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

V. CLOSE TO STYLE, A BIT TOO
ASTRINGENT. AROMA V. GOOD

32
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

518



Location BH# Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109 - R.P.
 Email SSCARNEY@GMAIL.COM

Category# 19 Entry # 514815
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight Entry 2
 of _____
 Advanced to MINI-BOS
 PLACE 38.25
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other SLIGHT NOTE OF CARBOARD

LIGHT CARAMEL
LIGHT EARTH/LEATHER PINE/CITRUS
SLIGHT BREWERY NOTE

9

Appearance

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

Texture _____

2.5

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other LIGHT SWEET UNTIL SWALLOW FINISHING DRY
LIGHT ROAST

MAILLARD NOTES, LIGHT TOAST
OLD WORLD HOPS - NOT CENTRE OF ATTENTION
LIGHT-MOO
CLEAN WITH BREW/YEAST CHARACTER.
BOTH MILD MALTY/HOPPY
FINISHES DRY

16

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

Overall

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

8

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

NOT A BAD BEER - I ENJOYED IT
FOR THE MOST PART. THERE IS A
SLIGHT ASTRINGENCY AND A SMALL
SMELL OF CARBOARD. THANKS!

Judge Total

39.5

39.5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
 Certified Beer Judge
 Brisbane Australia
 bjcp1954@gmail.com
 E1954

Location _____ Date _____

Category# 19 Entry # 542126
 Sub (a-f) A
 Subcategory American Amber
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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

Aroma

Bottle Inspection OK _____

Malt ✓ Inappropriate Moderately sweet with light roast notes.
 Hops ✓ Caramel notes with
 Fermentation a floral & stone fruit 10
 Other hop derived characters

Appearance

Color ✓ Inappropriate
 Clarity Other Head Retention Texture 2

Flavor

Malt ✓ Inappropriate Sweet malt characters
 Hops ✓ of caramel & slight
 Bitterness ✓ biscuit with low roast
 Fermentation character. Moderately 15
 Balance high stone fruit & resins
 Finish/Aftertaste hop character with mild
 Other grassiness & low astringency

Mouthfeel

Body ✓ Inappropriate Creaminess Astringency 4
 Carbonation ✓ Warmth Other _____

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless 8

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

Fits quite well to style, hop
grassiness detracts slightly in the
flavour but an otherwise fine
example.

Judge Total 39

39.5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BMTJ

Date 26/6/21

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 19A Entry # 542126
Sub (a-f) _____
Subcategory American Amber
Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Good Fruity hop
Hops None L M H Inappropriate taste, less
Fermentation None L M H Inappropriate acoma present
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 _____

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

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

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

Mouthfeel

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

4
15

Overall

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

8
10

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

Very good to style. Hop
taste is nice and well
balanced with the malt
character

40
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109
 Email SSCARNEY@GMAIL.COM

Category# 20 Entry # 543548
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight entry _____
 Advanced to MINI-BOS _____
 PLACE 42
CONSENSUS SCORE
may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

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

Scoring Guide

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

Aroma

Bottle Inspection OK

Malt X Low Roast (FRUITY ESTERS) OVERRIDES

Hops X LITTLE TO NONE

Fermentation X NICE FRUITY ESTERS

Other BOOZE, DARK FRUIT

10

Appearance

Color X Head Quick Lasting Other

Clarity Brilliant Hazy Opaque Other

Retention Quick Lasting Other

Texture _____

3

Flavor

Malt X -LACK RICH MALT TO BE PICKY

Hops X NOT PRESENT

Bitterness X _____

Fermentation X LOTS OF FRUITY ESTERS

Balance X ALL MALT.

Finish/Aftertaste X LUSCIOUS

Other DARK CHERRIES/RUM RAISIN. BROWN SYGAR.

17

Mouthfeel

Body X Creaminess X _____

Carbonation X Astringency X _____

Warmth X Other VELVET

5

Overall

Classic Example X Not to Style

Flawless X Significant Flaws

Wonderful X Lifeless

8

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

LOVED YOUR BEER. IT'S LUSCIOUS AND DECIDANT. LOADS OF DARK FRUIT/CHERRY BALANCED, I WOULD HAVE LIKED SOME MORE MALT PRESENCE TO PUSH IT HIGHER (THINK BARLEY WINE)

43

THERE IS A SUBTLE PHENOLIC PRESENCE TOO.

Judge Total 43



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Version _____

Location _____

Date _____

Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Category# 200 Entry # 543548

Sub (a-f) _____

Subcategory _____

Special Ingredients _____

Position in flight _____ of _____

Advanced to MINI-BOS _____

PLACE 42

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate DARK FRUIT, ALCOHOL

Hops

Fermentation

Other _____

10 112

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hozy Opaque Other _____

Head Retention White Ivory Beige Tan Brown Inappropriate

Texture Quick Lasting Other _____

Other _____

3 3

Flavor

Malt None L M H Inappropriate MODERATE DARK MALT

Hops

Bitterness

Fermentation DARK FRUIT

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

16 20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H

Warmth

Creaminess None L M H

Astringency

Other _____

4 15

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

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

GREAT DARK FRUIT ESTERS

WOULD LIKE TO SEE MORE

RICH MALT COMPLEXITY - A

NICE BEER!

8 110

Judge Total

41 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Version _____ Location _____ Date _____

Category# 200 Entry# 717834
 Sub (a-f) _____
 Subcategory _____
 Special Ingredients _____

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

Non-Judge Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

Inappropriate

Malt DARK MALT
 Hops
 Fermentation
 Other _____

8 / 12

Appearance

Inappropriate

Color Dark
 Clarity
 Head Retention
 Other _____

3 / 3

Flavor

Inappropriate

Malt DARK MALT
 Hops
 Bitterness
 Fermentation
 Balance
 Finish/Aftertaste
 Other _____

14 / 20

Mouthfeel

Inappropriate

Body
 Carbonation
 Warmth
 Creaminess
 Astringency
 Other _____

3 / 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.

DARK MALT DOMINATES
NEEDS MORE RICH MALT COMPLEXITY
AND SOME DARK FRUIT ESTERS.
FIMBIS IS A BIT TOO DRY & ASTRINGENT

Judge Total 35
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 BH II Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109 R.P.
 Email SSCARNEY@GMAIL.COM

Category# 20 Entry # 717834
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Bottle Inspection Box _____

Aroma

Malt None L M H Inappropriate LOW ROAST BUT THERE
 Hops X LOW TO NO PRESENCE
 Fermentation X SOME FRUITY ESTERS
 Other CARDBOARD/PAPER/PHENOLIC 6

Appearance

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

Flavor

Malt None L M H Inappropriate ROAST COFFEE (LOW)
 Hops X MINIMAL PRESENCE
 Bitterness X LOW - LOW/MOD
 Fermentation X LACKING ESTERS
 Balance Hoppy X Malty LIGHT ROAST
 Finish/Aftertaste Dry X Sweet MOD-DRY
 Other PHENOLIC, RUM RAISIN/PLUM 13

Mouthfeel

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

Overall

Classic Example _____ _____ Not to Style
 Flawless _____ _____ Significant Flaws
 Wonderful _____ _____ Lifeless
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 6

OXIDIZED, SLIGHT PHENOLICS IN AROMA AND FLAVOUR. LACKS DEPTH OF CHARACTER TO BE FAIR, FOR STYLE. THERE IS A FAULT THAT MIGHT BE OXYDIZATION 32

Judge Total 32

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

Version _____

Location _____

Date _____



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Category# 19.A Entry # 717939
 Sub (a-f) _____
 Subcategory _____
 Special Ingredients _____

Position in flight Entry of 4

Advanced to MINI-BOS _____
 PLACE _____

36.25
 CONSENSUS SCORE

may not be an average of judge's individual scores

NON-BJCP QUALIFICATIONS

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

ScoreSheet Instructions

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

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

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

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

Aroma

Malt None L M H Inappropriate Low
 Hops None L M H Inappropriate V. Low
 Fermentation L M H Inappropriate
 Other _____

7 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate SWEET MALT, SOME DARK
 Hops L M H Inappropriate LITTLE HOP FLAVOUR
 Bitterness None L M H Inappropriate GOOD LEVEL FOR STYLE
 Fermentation L M H Inappropriate
 Balance Hoppy M H Inappropriate MALT DOM IN TASTE
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____

14 20

Mouthfeel

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

NEEDS A LITTLE MORE HOP FLAVOUR FOR STYLE -

7 10

Judge Total

35 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II

Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109
 Email SSCARNEY@GMAIL.COM

Category# 19 Entry # 717939
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

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

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 SWEET TOFFEE
 Hops LIGHT FLORAL
 Fermentation LIGHT BREADY
 Other MAILLARD NOTES, BOOZY SWEET

8
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt NOTES OF BISCUIT/CRUST
 Hops SUBTLE EARTHY NOTES
 Bitterness LOW-MODERATE
 Fermentation FAIRLY CLEAN YEAST CHARACTER.
 Balance SWEET MALTY-NOT BALANCED
 Finish/Aftertaste VERY SWEET FINISH
 Other LOTS OF MAILLARD/TOFFEE NOTES

15
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body
 Creaminess
 Carbonation
 Astringency
 Warmth
 Other SLIGHT WARMTH.

4
5

Overall

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

7.5
10

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

THANK YOU. I ACTUALLY ENJOYED THIS VERSION, BUT IT'S LACKING HOP TO BALANCE SWEETNESS FROM A TECHNICAL PERSPECTIVE. OTHERWISE THIS IS A NICE BEER.

37.5
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Aydan Rogers
 Certified Beer Judge
 Brisbane Australia
 bjcp1954@gmail.com
 E1954

Category# 20 Entry# 723347
 Sub (a-f) C
 Subcategory (Spell out) Imperial Stout
 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 _____

Scoresheet Instructions

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

Bottle Inspection

OK _____

Aroma

Malt None L M H Inappropriate Low malt, slight choc.
 Hops None L M H Inappropriate Mild esters low
 Fermentation None L M H Inappropriate Chlorophenol aromatics
 Other with low medicinal characters

1₁₃

Appearance

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

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 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 Moderate burnt toffee
 Hops None L M H Inappropriate & coffee characters.
 Bitterness None L M H Inappropriate Low earthy hops.
 Fermentation None L M H Inappropriate Mild chlorophenols
 Balance Hoppy Malty Inappropriate & moderate grassiness.
 Finish/Aftertaste Dry Sweet Inappropriate Low acidity levels.
 Other & low tannin taste.

2₂₀

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

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

3₁₅

Overall

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

4₁₀

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

Significant flaws in aroma & finish. Possible bottle contamination but possibly a fermentation issue.

13₉₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BUT

Date 26/6/21

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 20C Entry # 723347
Sub (a-f) _____
Subcategory Imperial Stout
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Less malt aroma than should be.
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate Some slight plastic taste/aroma...
Other _____

1
13

Appearance

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

2
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 Bonana, Low Clove, Hint of bubblegum

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

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

Flavor

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

3
20

Mouthfeel

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

3
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.

There are some fermentation issues. Check yeast health / volume for big beers.

13
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109
 Email SSCARNEY@GMAIL.COM

Category# P9 Entry # 723662
 Sub (a-f) A
 Subcategory (Spell out) _____
 Special Ingredients _____

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

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

Bottle Inspection OK SLIGHT HIS

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 TOFFEE
 Hops None L M H Inappropriate LITTLE TO NO PRESENCE
 Fermentation None L M H Inappropriate SLIGHT BREAD
 Other DIACETYL - SMELLS UNDER ATTENUATED

3
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Creamy Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other NOT TO STYLE Texture _____

1
3

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate LIGHT TOFFEE WITH BUTTER NOTES
 Hops None L M H Inappropriate TOO LIGHT
 Bitterness None L M H Inappropriate TOO LITTLE
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate LACKS HOPS PRESENCE
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other BUTTER / CARBOXYLATED NOTES.

4
20

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

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

Mouthfeel

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

2
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.

FLAWED FOR STYLE. THERE IS ALSO SOME BREWING ERRORS LEADING TO DIACETYL AND CARBOXYLATED (OXIDIZATION). SORRY - GOOD EFFORT.

13
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

1st Edition



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Location _____

Date _____

Category# 19.A Entry # 723 662
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE B.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

NON-BJCP QUALIFICATIONS

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

Scoresheet Instructions

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt L M H Inappropriate V. LOW

Hops L M H Inappropriate NONE

Fermentation L M H Inappropriate DIACETYL

Other _____

2 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color L M H Inappropriate Other

Clarity L M H Inappropriate Other

Head White Creamy Beige Tan Brown Inappropriate

Retention Quick Lasting Inappropriate Other

Texture _____

2 3

Flavor

None L M H Inappropriate

Malt L M H Inappropriate FAR TOO PALE

Hops L M H Inappropriate _____

Bitterness L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Balance Hoppy Malty Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate DIACETYL - BUTTER SCOTT

Other _____

4 20

Mouthfeel

Thin M Full Inappropriate

Body L M H Inappropriate

Carbonation None L M H Inappropriate

Warmth L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency L M H Inappropriate

Other _____

3 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.

3 10

NEEDS DARK/SPECIALTY MALTS
DIACETYL CAUSED BY FERMENTATION
NOT COMPLETING.
SHOULD ALSO HAVE MORE HOP
FLAVOUR

Judge Total

14 50



BEER SCORESHEET

AHA/R ICP Sanctioned Competition Program

Version _____

Location _____

Date _____



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Category# 20C Entry # 762263

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight entry _____ of _____

Advanced to MINI-BOS?

PLACE 31

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

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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

Malt None L M H Inappropriate DARK MALT / SWEET

Hops X

Fermentation X

Other _____

9 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head Retention White Creamy Beige Tan Brown Inappropriate

Head Quick Lasting Other

Other _____ Texture _____

3 ₃

Flavor

Malt None L M H Inappropriate SWEET MALT

Hops X

Bitterness X

Fermentation X

Balance Hoppy Hoity

Finish/Aftertaste Dry Sweet

Other _____

11 ₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H

Warmth X

Creaminess None L M H Inappropriate

Astringency X

Other _____

4 ₁₅

Overall

Classic Example X Not to Style

Flawless X Significant Flaws

Wonderful X Lifeless

6 ₁₀

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

TOO SWEET LACKS ROAST AND MALT COMPLEXITY

Judge Total 33 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109
 Email SSCARNEY1@GMAIL.COM

Category# 20 Entry # 762263
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK GOOD HLS, GAS

Aroma

Malt None L M H Inappropriate VERY LOW ROAST
 Hops None L M H Inappropriate LITTLE TO NONE
 Fermentation None L M H Inappropriate LOW FRUITY ESTERS
 Other SLIGHT PHENOLIC / PLASTIC / VEGETAL 7

Appearance

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

Flavor

Malt None L M H Inappropriate CHOCOLATE, LIGHT ROAST / HAZEL-NUT
 Hops X LITTLE TO NONE
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate MINIMAL FRUITY ESTERS
 Balance Hoppy X Malty Inappropriate MOSTLY LOW ROAST MALT.
 Finish/Aftertaste Dry X Sweet Inappropriate DRY - TOO MUCH FOR STYLE
 Other SLIGHT LACTOSE / MARSHMALLOW 11

Mouthfeel

Body Thin X M Full Inappropriate
 Carbonation None L X M H Inappropriate
 Warmth X _____
 Creaminess X None L M H Inappropriate 3
 Astringency X _____
 Other THIN

Overall

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

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

THANKS FOR LETTING ME TRY YOUR BEER. IT COULD BE MORE RICH AND LUSCIOUS WITH MORE FRUITY ESTERS, IT'S A LITTLE THIN AND LACKS BOOZE FOR AN IMPERIAL STOUT MAYBE AMERICAN STOUT 29
 Judge Total 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Arden Rogers
 BJCP ID & Rank E1954 certified
 Email bjcp@1954@gmail.com

Category# 20 Entry # 786191
 Sub (a-f) C
 Subcategory Imperial Stout
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt Moderate autolysis (vegetative character)
 Hops When freshly packed.
 Fermentation Moderate fruit alcohol
 Other Mild roasted malt characters 2

Appearance

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

Flavor

Malt Sweet but sour malt
 Hops characters with mild
 Bitterness to moderate roast
 Fermentation & toffee characters 7
 Balance Mild alcoholic
 Finish/Aftertaste characters tart
 Other finish & low levels of lactols.

Mouthfeel

Body Full
 Creaminess None L
 Carbonation M
 Astringency H
 Warmth Other Prickling acidity 2

Overall

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

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

Seems to have missed the mark for the style, possibly aged too long in the bottle.

Judge Total 18



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 20C Entry # 786191
Sub (a-f) _____
Subcategory Imperial stout
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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 First aroma was
Hops soy/vegemite.
Fermentation Down to some
Other ageing

2 13

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color BIG HEAD
Clarity Other _____
Head Retention Quick
Texture Other _____

3 3

Flavor

None L M H Inappropriate

Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

6 20

Mouthfeel

Thin M Full Inappropriate

Body Thin
Carbonation High
Warmth High

None L M H Inappropriate

Creaminess _____
Astringency High
Other _____

2 15

Overall

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

5 10

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

Some issues here with
off flavours giving
solvent fusel flaws.

19 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109
 Email SSCARNEY@GMAIL.COM

Category# 20 Entry # 849525
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 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 LOW ROAST
Hops LITTLE TO NONE
Fermentation LACKS FRUITY ESTERS
 Other _____

8
12

Appearance

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

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

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

Flavor

Malt None L M H Inappropriate MILD ROAST/CITIC.
Hops LITTLE TO NONE
Bitterness LIGHT BITTERNESS
Fermentation CLEAN - LOW FRUITY EST.
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
MORE DRY THAN SWEET.
 Other SLIGHT BROWN SUGAR, BURNED TOAST

15
20

Mouthfeel

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

3/5
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.

THANKS FOR LETTING ME TRY YOUR BEER. IT'S TOASTY/ROASTY LIKE A STOUT, BUT IMPERIAL STOUTS NEED MUCH MORE DEPTH AND DARK FRUIT ESTERS SHOULD FINISH SWEET WITH BOOZE IN BACKGROUND

35/5
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/R ICP Sanctioned Competition Program



Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Version _____

Location _____

Date _____

Category# 20C Entry # 849525
 Sub (a-f) _____
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt X DARK MALT
 Hops X _____
 Fermentation _____
 Other _____

7 ₁₂

Appearance

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

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

3 ₃

Flavor

None L M H Inappropriate
 Malt X RICH, SWEET
 Hops X _____
 Bitterness X _____
 Fermentation X LOW ESTERS
 Balance X _____
 Finish/Aftertaste X _____
 Other _____

14 ₂₀

Mouthfeel

Thin M Full Inappropriate
 Body X _____
 Carbonation X _____
 Warmth X _____

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

3 ₅

Overall

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

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

7 ₁₀

DARK MALT WITH SOME RICHNESS
NEEDS MORE DARK FRUITY ESTERS
FINISHES DRY WITH SOME
ASTRINGENCY
AROMAS V. SUBDUED

Judge Total

34 ₅₀



BEER SCORESHEET

AHA/BICP Sanctioned Competition Program



Mark Davies
BJCP#: E1147
davies78@bigpond.net.au



Location _____ Date _____

Category# 20A Entry# 878943

Sub (a-f) _____

Subcategory _____

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE 37

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X Wheat. Subtle grainy notes

Hops X OK for style

Bitterness X X Way too high for style

Fermentation X Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
Brettanomyces	Plastic
Diacetyl	Solvent / Fusel
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 DARK ROAST

Hops X

Fermentation X

Other _____

10 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X Other _____

Clarity X

Head Retention X

Texture _____

3 3

Flavor

None L M H Inappropriate

Malt X LIGHT BURNT MALT

Hops X

Bitterness X

Fermentation X

Balance X

Finish/Aftertaste X

Other _____

14 20

Mouthfeel

Thin M Full Inappropriate

Body X

Carbonation X

Warmth X

Creaminess X

Astringency X

Other _____

4 15

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

7 10

HAS THE BURNT MALT FLAVOUR,
BUT NEEDS MORE SWEET
MALT FLAVOURS FOR STYLE
MALT BILL OR MASH TEMP?

Judge Total

38 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II

Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109
 Email SSCARNEY@GMAIL.COM

Category# 20 Entry # 878943
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection OK HAIR

Scoresheet Instructions
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 LOW ROAST CHARACTER
 Hops LOW GRASS
 Fermentation _____
 Other LIGHT CARDBOARD / FUNK THAT DISAPPEARS AS IT WARMES

9₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Brilliance Brilliant Hozy Opaque Other _____
 Clarity _____
 Head Retention Quick 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 Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

Malt None L M H Inappropriate DARK MALT - BURNT NOT MAILLARD
 Hops LOW EARTH NOTES
 Bitterness BALANCED
 Fermentation CLEAN
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet FINISHING MORE DRY THAN SWEET.

14₂₀

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

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

Mouthfeel

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

4₁₅

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.

THANKS FOR LETTING ME TRY YOUR PORTER. IT LACKS DEPTH AND CHARACTER FOR THE STYLE WITH BURNT TOAST MOST PRESENT. MORE HOPS WOULD BE BETTER. GOOD FERMENTATION AND BOTTLING.

37₅₀
Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Location _____ Date _____

Mark Davies

BJCP#: E1147

davies78@bigpond.net.au



Category# 20C Entry # 886294

Sub (a-f) _____

Subcategory _____

Special Ingredients _____

Position in flight _____ of _____

Advanced to MINI-BOS _____

PLACE 36

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK

Aroma

Malt DARK FRUIT

Hops

Fermentation

Other _____

9
12

Appearance

Color Dark

Clarity

Head Retention

Texture _____

3
3

Flavor

Malt DARK MALT

Hops _____

Bitterness _____

Fermentation DARK FRUIT

Balance _____

Finish/Aftertaste _____

Other _____

15
20

Mouthfeel

Body

Carbonation

Warmth

Creaminess

Astringency

Other _____

3
15

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

7
10

DARK DRY MALT FLAVOURS
DOWN WATER, NEEDS A BIT RICH
MALT COMPLEXITY

37
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II

Date 2/6/2018

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109 R.P.
 Email SSCARNEY@GMAIL.COM

Category# 20 Entry# 886294
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 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 LIGHT ROAST

Hops OK LOW TO NONE

Fermentation MIN. FRUITY ESTERS Inappropriate

Other SLIGHT PHENOLIC, DARK FRUITS

8
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

3
5

Example: How 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 OK Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove, Hint of bubblegum

Flavor

Malt None L M H Inappropriate LIGHT ROAST

Hops MINIMAL

Bitterness LOW

Fermentation SOME FRUITY ESTERS

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other VERY LOW SMOKEY BACKGROUND - LACKS DEPTH

14
20

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

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

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H

Warmth THIN FOR STYLE

Creaminess THIN FOR STYLE

Astringency THIN FOR STYLE

Other _____

4
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.

THANKS FOR US TRY YOUR BEER. WHEN COMPARED TO OTHER BEERS IN THIS STYLE, IT LACKS DEPTH AND CHARACTER TO ACHIEVE A BETTER SCORE. THAT SAID, I WOULD BE HAPPY TO DRINK ANY DAY

35
50

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BHII

Date 26/6/21

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 20C Entry # 916292
 Sub (a-f) _____
 Subcategory Imperial Stout
 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 3

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____ Rich, dark almost
 Hops _____ basely like aromas.
 Fermentation _____ _____
 Other _____

8
12

Appearance

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

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

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

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	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

4
5

Overall

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

8
10

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

Judge Total

38
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Aydan Rogers
 BJCP ID & Rank 1954 Cert
 Email bjcpe1954@gmail.com

Category# 20 Entry # 916292
 Sub (a-f) C
 Subcategory (spell out) Imperial Stout
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 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 Moderate chocolate
 Hops & burnt notes with
 Fermentation light fruity esters &
 Other low levels of phenols & preservatives

6 12

Appearance

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

3 3

Example: How 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

Malt None L M H Inappropriate Rich burnt caramel
 Hops with dark char notes
 Bitterness that melts into a sweet
 Fermentation melty aftertaste. Low
 Balance Hoppy Malty Sweet alcoholic warmth
 Finish/Aftertaste Dry Sweet with low esters
 Other little to none hops

17 20

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

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

Mouthfeel

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

4 5

Overall

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

8 10

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

Well balanced & great example of style. Missing some malt complexity (mainly fruit characters) & slightly low on the aggressive side but malts & bitterness

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



Aydan Rogers
 Certified Beer Judge
 Brisbane Australia
 bjcp1954@gmail.com
 E1954

Location _____ Date _____

Category# 20 Entry# 922852
 Sub (a-f) C
 Subcategory Imperial Stout
 Special Ingredients _____

Position in flight entry _____ of _____

Advanced to MINI-BOS _____

PLACE 41

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Moderate chocolate &
 Hops roasted character
 Fermentation Mild esters & mild
 Other alcohol. little to no pop

10 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate Rich dark choc with
 Hops a moderate to intense
 Bitterness coffee character
 Fermentation Moderate bitterness
 Balance Hoppy Malty tends to a bit bitter
 Finish/Aftertaste Dry Sweet finish. Mild fruity
 Other esters with slight alcoholic presence.

17 20

Mouthfeel

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

3 5

Overall

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

9 10

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

Very well brewed to style
slightly lacking some drama
& bitterness but otherwise
hard to fault. Mouthfeel slightly
lacking body as it not as chewy
& full bodied like style

Judge Total 42 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 20C Entry # 922852
 Sub (a-f) _____
 Subcategory Imperial Stout
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt Very roasty / dark malt flavors
 Hops _____
 Fermentation _____
 Other _____

8.5
13

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Brillant Hazy Opaque Other _____
 Head White Ivory 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
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Mouthfeel

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

4
5

Overall

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

8.5
10

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

Excellent to style, good malt & dark flavors. Could be ageing giving lower fruit notes.

40
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
Version



Mark Davies
BJCP#: E1147



davies78@bigpond.net.au

ADDITIONAL QUALIFICATIONS

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None M H Inappropriate Wheat. Subtle grainy notes

Hops None M H Inappropriate OK for style

Bitterness None M H Inappropriate Way too high for style

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

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

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

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

Location _____ Date _____

Category# 19c Entry # 934192

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight entry _____ of _____

Advanced to MINI-BOS

PLACE 37

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

Malt None M H Inappropriate CARAMEL / SWEET

Hops None M H Inappropriate _____

Fermentation None M H Inappropriate FEW ESTERS

Other _____

8
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Other _____

Clarity Brilliant Hazy Opaque Other _____

Head Retention None M H Inappropriate Other _____

Texture _____

3
3

Flavor

Malt None M H Inappropriate NEEDS MORE!

Hops None M H Inappropriate _____

Bitterness None M H Inappropriate _____

Fermentation None M H Inappropriate _____

Balance Hoppy M H Inappropriate _____

Finish/Aftertaste Dry M H Inappropriate Sweet

Other _____

14
20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None M H Inappropriate

Warmth None M H Inappropriate

Creaminess None M H Inappropriate

Astringency None M H Inappropriate

Other _____

4
15

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

7
10

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

NEEDS MORE MALT FLAVOUR - REVIEW MALT BILL PLUS MASH TEMP (NEED TO RAISE) NICE BEER.

36
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II

Date 26/6/21

Judge Name SEAN CARNEY
 BJCP ID & Rank E4109
 Email SCARNEY@GMAIL.COM

Category# 19 Entry # 934192
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate MALT PRESENCE - SWEET.
 Hops None L M H Inappropriate LIGHT PINE/CITRUS/EARTH
 Fermentation None L M H Inappropriate LIGHT BREAD
 Other LIGH CARDBOARD PAPER

9

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 TO STYLE Texture _____

3

Flavor

Malt None L M H Inappropriate LIGHT TOAST/ROAST
 Hops None L M H Inappropriate LIGHT NOTES OF CITRUS, PINE, FLORAL
 Bitterness None L M H Inappropriate MORE BITTER THAN NOT.
 Fermentation None L M H Inappropriate CLEAN
 Balance Hoppy Malty Other
 Finish/Aftertaste Dry Sweet Other FINISHING LIGHTLY DRY

15

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

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.

THANKS FOR LETTING ME TRY YOUR BEER, A LITTLE DRY AND NOT SWEET ENOUGH FOR STYLE. STILL ENJOYABLE TO DRINK. LOOK AT MASH TEMPS / GRAIN BILL.

Judge Total

38
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 20B Entry # 939198
 Sub (a-f) _____
 Subcategory American Stout
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Strong Malts Hops and Alcohol!
 Hops None L M H Inappropriate _____
 Fermentation _____ Inappropriate _____
 Other _____

10
12

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

Appearance

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

2
3

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

Flavor

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

13

Flavor

Malt None L M H Inappropriate Very strong malty
 Hops None L M H Inappropriate flavour and
 Bitterness None L M H Inappropriate bitterness
 Fermentation None L M H Inappropriate _____
 Balance Dry M H Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

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

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

4
5

Overall

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

6
10

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

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



Aydan Rogers
 Certified Beer Judge
 Brisbane Australia
 bjcp1954@gmail.com
 E1954

Location _____ Date _____

Category# 20 Entry # 939198
 Sub (a-f) B
 Subcategory American Stout
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

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

Bottle Inspection OK _____

Aroma

Malt X Moderate chocolate & coffee
 Hops X Roasted malt character
 Fermentation X Low graininess & low
 Other wash derived fusy ester. Low resinous hop character 8

Appearance

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

Flavor

Malt X Rich best burnt malt with
 Hops X Strong notes of coffee.
 Bitterness X Roasted malts almost
 Fermentation X leading to an acid
 Balance X burnt character. Malware 14
 Finish/Aftertaste X pines & resinous hops
 Other with low alcoholic notes. Moderate bitterness

Mouthfeel

Body X Creaminess X 4
 Carbonation X Astringency X 5
 Warmth X Other _____

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless 9

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

Quite aggressively malty roast character shine in this beer. Reasonably well balanced.

Judge Total

37 50

40



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
 Certified Beer Judge
 Brisbane Australia
 bjcp@1954@gmail.com
 E1954

Location _____ Date _____

Category# 19 Entry# 991859
 Sub (a-f) A
 Subcategory American Amber
 Special Ingredients _____

Position in flight _____
 of _____

Advanced to MINI-BOS _____

PLACE 40

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Abundantly high caramel
 Hops None L M H Inappropriate notes with a floral,
 Fermentation None L M H Inappropriate almost none - water
 Other hop character, low graininess

8 ₁₂

Appearance

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

3 ₃

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

Flavor

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

13 ₁₃

Flavor

Malt None L M H Inappropriate Moderate - high caramel
 Hops None L M H Inappropriate notes with a hop piney
 Bitterness None L M H Inappropriate note but a high amount
 Fermentation None L M H Inappropriate of floral characters
 Balance Hoppy Malty Inappropriate More balanced towards
 Finish/Aftertaste Dry Sweet Inappropriate hops with low level of
 Other astringency & mild roast malt characters.

17 ₂₀

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

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

Mouthfeel

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

4 ₁₅

Overall

Classic Example _____
 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 malt & hop combo, suits
style quite well. Brewed very
well, 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.

40 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Location BM IIDate 26/6/21

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 19A Entry # 991859
Sub (a-f) _____
Subcategory (Spell out) American Amber
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Nice Floral hop
Hops None L M H Inappropriate aroma supported
Fermentation by some caramel
Other malt notes

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 _____
Texture _____

3
3

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate Nice clean malt
Hops None L M H Inappropriate flavour with caramel
Bitterness notes
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

16
20

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

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

Mouthfeel

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

3
15

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.

Very good to style with
great malt and hop
flavour

40
50

Judge Total