



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name BRICE MARTY
BJCP ID & Rank _____
Email _____

Category# 23 Entry# 147 756
Sub (a-f) F
Subcategory FRUIT LAMBIC
Special Ingredients LYCHEE

Position in flight Entry 6
Advanced to MINI-BOS
PLACE 335
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other LYCHEE AROMA,

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Other _____
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 L M H Inappropriate
Wheat. Subtle grainy notes
Hops _____ Inappropriate
OK for style
Bitterness _____ Inappropriate
Way too high for style
Fermentation L M H Inappropriate
Banana, Low Clove, Hint of bubblegum

Flavor

None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy _____ Malty _____
Finish/Aftertaste Dry _____ Sweet _____
Other LYCHEE TASTE NOT EVIDENT

13
20

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

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

Mouthfeel

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

4
5

Overall

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

7
10

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

35
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Location _____ Date _____

Category# 23 Entry # 147756
Sub (a-f) F
Subcategory Fruit Lambic
Special Ingredients lychee

Position in flight 6
of _____
Adjusted to MINI-BOS
PLACE 33.5
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 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	H
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

Malt None L M H Inappropriate no funk
Hops None L M H Inappropriate lacks complexity
Fermentation None L M H Inappropriate lychee fruit forward
Other None L M H Inappropriate nice acidic notes

7 ₁₂

Appearance

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

2 ₃

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 very clean lact acid
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate super dry & tart
Other None L M H Inappropriate no funk

13 ₂₀

Mouthfeel

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

Really enjoyed this beer
the lychee dominates
- both flavour & aroma
though lacks the
beautiful funk.

32 ₅₀

perhaps enter as fruited 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.

Derliner website at
if very young but set
a little longer for the funk to
develop



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH7 Date 26/6/21

Judge Name Steven Taylor
BJCP ID & Rank _____
Email Steven.T.B5@gmail.com

Category# 23 Entry# 116492
Sub (a-f) E
Subcategory _____
Special Ingredients _____

Position in flight Entry 5
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 None L M H Inappropriate
Wheat. Subtle grainy notes

Hops None L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

Scoring Guide

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

Aroma

Malt None L M H Inappropriate

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate
fruity ferm. not appropriate

Other Banana, peach, citrus, no

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Other _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

Flavor

Malt None L M H Inappropriate

Hops None L M H Inappropriate

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate
some hest

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

Overall

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

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

more like a tart wheat pale ale than a weisse. Lacks complexity and depth for the style

Judge Total 34



BEER SCORESHEET

AHA/RICP Sanctioned Competition Program
Advanced Version



Karl Robinson
BJCP #E1956
qdabassk@gmail.com

Judge Name
BJCP I & R
Email

Location _____ Date _____
Category# 23 Entry # 116492
Sub (a-f) F
Subcategory _____
Special Ingredients _____

Position in flight Entry of 5
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.

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Aquatic
Hops None L M H Inappropriate Aquatic
Fermentation None L M H Inappropriate clean
Other Peach / Apricot / mandarin !!

11
12

Appearance

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

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 None
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate Some phenolic
Balance Hoppy Malty Other
Finish/Aftertaste Dry Sweet Other Some cloving / sugary / some plastic

15
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	<input checked="" type="checkbox"/>
Diacetyl		Solvent / Fusel	<input checked="" type="checkbox"/>
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

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.

Base beer is good some faults with sourie - potential some fern issues - try?

38
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/1/21

Judge Name Steven Taylor
 BJCP ID & Rank _____
 Email Steven.T.85@gmail.com

Category# 25 Entry # 173921
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight entry 28
 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 4

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

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other Sulphur, some floral, honey

7₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Head Inappropriate

Retention _____

Other _____ Texture _____

3₁₅

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove, Hint of bubblegum

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance _____

Finish/Aftertaste _____

Other Clove, slight resinous hop character, slight soapyness to the hops

16₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

Creaminess _____

Astringency _____

Other _____

4₁₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

7₁₀

clove flavour is too prominent, possibly due to yeast choice, slight soap flavour to the hops

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 37₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Standard Version



Location _____ Date _____

Judge Name: **Karl Robinson**
BJCP # & Rank: **BJCP#E1956**
Email: **qdabassk@gmail.com**

Category# 25 Entry # 173921
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight entry 28 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
Hops None L M H Inappropriate Some spice
Fermentation None L M H Inappropriate
Other Prominent sulphur / funky

7/12

Appearance

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

3/3

Flavor

Malt None L M H Inappropriate Inappropriate
Hops None L M H Inappropriate Resinous
Bitterness None L M H Inappropriate Ferrous
Fermentation None L M H Inappropriate cheesy
Balance Hoppy Malty Other _____ Tudy to happy
Finish/Aftertaste Dry Sweet Other _____
Other Some plastic

14/20

Mouthfeel

Body Thin 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.
A good attempt at the style. Misses the effervescence. I think the hops are grounding the beer with a slight Osappiness

38/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location _____

Date _____

Judge Name BRICE
BJCP ID & Rank _____
Email _____

Category# 25 Entry# 178622
Sub (a-f) B
Subcategory (Spell out) SAISON
Special Ingredients _____

Position in flight Entry 27 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 _____**Aroma**

None L M H Inappropriate

Malt _____ _____

Hops _____ _____

Fermentation _____ _____

Other _____

8₁₂**Appearance**

None L M H Inappropriate

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 _____

2₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops _____ OK for style

Bitterness _____ Way too high for style

Fermentation Banana, Low Clave. Hint of bubblegum

13₂₀

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

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

Mouthfeel

None L M H Inappropriate

Body Thin _____ Full Inappropriate

Carbonation _____ _____ Inappropriate

Warmth _____ _____ Inappropriate

Creaminess None L M H Inappropriate

Astringency _____ _____ Inappropriate

Other _____

5₅**Overall**

Classic Example _____ _____ Not to Style

Flawless _____ _____ Significant Flaws

Wonderful _____ _____ Lifeless

6₁₀

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

NICE TO DRINK BUT THERE IS A LACK OF DRYNESS TO FIT TO THE STANDARD.

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

35₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 25 Entry# 178622
 Sub (a-f) B
 Subcategory Saison
 Special Ingredients _____

Position in flight 27
 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 L M H Inappropriate Wheat. Subtle grainy notes
 Hops L M H Inappropriate OK for style
 Bitterness L M H Inappropriate Way too high for style
 Fermentation L M H Inappropriate Banana. Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt L M H Inappropriate
 Hops L M H Inappropriate
 Fermentation L M H Inappropriate low banana / subtle 8
 Other clove like

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color L M H Inappropriate
 Brillant Hazy Opaque Other
 Head L M H Inappropriate
 Clarity L M H Inappropriate
 Retention L M H Inappropriate
 Other _____ Texture _____ 2

Flavor

None L M H Inappropriate
 Malt L M H Inappropriate grainy - low caramel
 Hops L M H Inappropriate
 Bitterness L M H Inappropriate
 Fermentation L M H Inappropriate spicy 13
 Balance L M H Inappropriate
 Finish/Aftertaste L M H Inappropriate rough dry
 Other _____

Mouthfeel

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

Overall

Classic Example L M H Inappropriate
 Flawless L M H Inappropriate
 Wonderful L M H Inappropriate
 Not to Style
 Significant Flaws
 Lifeless
6

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

Great attempt on style
though I appear
misdiagnosed

Judge Total

33 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Karl Robinson
BJCP#E1956
kdabassk@gmail.com

Jur
Ne
BJCI
& F
E

Version _____

Location _____

Date _____

Category# 28 Entry # 181544
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight 9
 of _____
 Advanced to MINI-BOS
 PLACE 34
CONSENSUS SCORE
 may not be an average of judge's individual scores

(34.5)

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other No off/offensive. Some funk.

10
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

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

11
20

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

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

Mouthfeel

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

6
10

Polished Infection?
Balance issues - some medicinal notes. Least health

33
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6/21

Judge Name Steven Taylor
 BJCP ID & Rank _____
 Email Steven.T.85@gmail.com

Category# 28 Entry# 181544
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight 9
 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 4

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Bottle Inspection

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate fruity hops, stone fruit, citrus
 Fermentation None L M H Inappropriate
 Other some plastic phenolics early on, spicy 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 _____ 3

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other Lightly tart 14

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 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

Some funk, but this beer is let down by plastic & medicinal flavors, otherwise decent example.

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 36



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Location _____ Date _____

Category# 24 Entry # 213166
 Sub (a-f) 3
 Subcategory Belgia Pale Ale
 Special Ingredients _____

Position in flight Entry 24
 Advanced to MINI-BOS
 PLACE 42
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Wheat. Subtle grainy notes
 Hops None L M H OK for style
 Bitterness None L M H Way too high for style
 Fermentation None L M H 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	<u>Dark Fruit</u>	Smoky	
Grassy	<u>Fruit</u>	Spicy	<u>L</u>
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 Rich malty notes
 Hops None L M H Inappropriate low dark fruit.
 Fermentation None L M H Inappropriate Very low spicy
 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 _____

2 / 3

Flavor

Malt None L M H Inappropriate Toasty bread crusts.
 Hops None L M H Inappropriate Spicy
 Bitterness None L M H
 Fermentation None L M H
 Balance Hoppy Malty Other nice malt balance
 Finish/Aftertaste Dry Sweet Other nice and dry
 Other _____

17 / 20

Mouthfeel

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

4 / 5

Overall

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

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

Well done overall
 attempt at the style
 could improve with
 little more complexity
 in grist.

Judge Total

42 / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name **BRICE**
BJCP ID & Rank _____
Email _____

Category# **24** Entry# **213166**
Sub (a-f) **B**
Subcategory (Spell out) **BELGIAN PALEALE**
Special Ingredients _____

Position in flight Entry **24** of _____
Advanced to MINI-BOS
PLACES **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 13/20

Malt L M H Inappropriate Wheat. Subtle grainy notes

Hops L M H Inappropriate OK for style

Bitterness L M H Inappropriate Way too high for style

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate _____

Hops L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Other **YEAST HONEY** _____

11/12

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 _____

2/3

Flavor

Malt None L M H Inappropriate _____

Hops L M H Inappropriate _____

Bitterness L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

16/20

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 _____

5/5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

8/10

BREAD & HONEY FLAVOUR
COLOUR IS CHARACTERISTIC OF THE
BRA. EASY DRINK

42/50

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 26/6/21

Judge Name Steven Taylor
BJCP ID & Rank _____
Email Steven.T.85@gmail.com

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt L M H Inappropriate Wheat. Subtle grainy notes

Hops L M H Inappropriate OK for style

Bitterness L M H Inappropriate Way too high for style

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

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

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

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

Category# 28 Entry# 216489
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry of 10
Advanced to MINI-BOS PLACE 43 42-5
CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Other stone fruit, spice, cracker

9 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head Retention White Ivory Beige Tan Brown Inappropriate _____

Texture Quick Lasting Other _____

3 3

Flavor

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate Brett comes through but doesn't dominate

Balance Happy Maltly _____

Finish/Aftertaste Dry Sweet _____

Other Happy, balanced, stone & tropical fruit some funk

17 20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

3 5

Overall

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

8 10

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

tart, fruity, some funk. some alcohol warmth. well balanced. Brett doesn't dominate, complements the base beer

Judge Total

40 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Version _____

Location _____

Date _____

Judge Name
BJCF & R
E

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category# 28 Entry # 216489
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight 10
 of _____
 Advanced to MINI-BOS
 PLACE 43
CONSENSUS SCORE
 may not be an average of judge's individual scores

(42.5)

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

None L M H Inappropriate

Malt _____
 Hops _____
 Fermentation _____
 Other Some Spice / Tartness

11

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Brilliant Hazy Opaque Other _____

Head Quick Lasting Other _____

Retention _____

Texture creamy

3

Flavor

None L M H Inappropriate

Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other Some funk / balanced / slight Tartness.

18

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

Creaminess _____

Astringency _____

Other _____

4

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.

Good session beer / balanced
signature funk -> No obvious
flavors / faults
well done!!

Judge Total

45



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6/21

Judge Name Steven Taylor
 BJCP ID & Rank _____
 Email Steven.T.85@gmail.com

Category# 25 Entry # 226955
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight entry 29 of _____
 Advanced to MINI-BOS _____
 PLACE 38
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

Acetaldehyde	Metallic		
Alcoholic / Hot	Musty		
Astringent	Oxidized		
Brettanomyces	Plastic		
Diacetyl	Solvent / Fusel		
DMS	Sour / Acidic		
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
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other Citrus, jam/marmalade, spice

9 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other Citrus-jam flavour, some spice, earthy

16 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 _____

6 10

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

Citrus-jam flavour dominates, followed by earthiness - possible over caramelisation of wort?
Bottle faded over after pouring
indicating potential infection.

38 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Version

Location

Date



Karl Robinson

BJCP#E1956

qdabassk@gmail.com

Category# 25 Entry # 226955
 Sub (a-f) B
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry 29 of _____
 Advanced to MINI-BOS _____
 PLACE 38
CONSENSUS SCORE
may not be an average of judge's individual scores

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 1 OK for style
 Bitterness 1 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

Aroma

Malt None L 1 M 1 H Inappropriate _____
 Hops None L 1 M 1 H Inappropriate Sage / orange / citrus
 Fermentation None L 1 M 1 H Inappropriate clean
 Other _____

9 12

Appearance

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

3 5

Flavor

Malt None L 1 M 1 H Inappropriate Appetizing
 Hops None L 1 M 1 H Inappropriate Earthy
 Bitterness None L 1 M 1 H Inappropriate _____
 Fermentation None L 1 M 1 H Inappropriate _____
 Balance Hoppy 1 Malty 1 Other Tender to happy / citrus
 Finish/Aftertaste Dry 1 Sweet 1 Other Zesty
 Other little lacking in body due to low Alc?

15 20

Mouthfeel

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

7 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.

A good attempt at the style. A zesty beer with a good base, tendency to earthy hops -> some underlying fault present. Potential carbonation with head to constant froth in bottle.

38 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 25 Entry # 229324
 Sub (a-f) A
 Subcategory (Spell out) Belgia Blonde
 Special Ingredients _____

Position in flight entry 26 of _____

Advanced to MINI-BOS
 PLACE 44
 CONSENSUS SCORE 44
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

Inappropriate
 None L M H
 Malt biscuity / grainy
 Hops spicy
 Fermentation banana / bubblegum
 Other clove / peppery spices

10/12

Appearance

Inappropriate
 Yellow Gold Amber Copper Brown Black
 Color
 Brillant Hazy Opaque
 Clarity
 Other _____

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

3/3

Flavor

Inappropriate
 None L M H
 Malt toasty / grainy
 Hops spicy
 Bitterness
 Fermentation banana / bubblegum
 Balance Hoppy Malty
 Dry Sweet crisp.
 Other spicy peppery notes

18/20

Mouthfeel

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

4/5

Overall

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

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

9/10

This is an awesome beer
Does so delicious

44/50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name BRICE
 BJCP ID & Rank _____
 Email _____

Category# 29 Entry# 229324
 Sub (a-f) A
 Subcategory BELGIAN BLONDE
 Special Ingredients _____

Position in flight entry 26
 Advanced to MINI-BOS
 PLACE 44
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Score sheet Instructions

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

Example: How to fill in a Score sheet

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

Flavor 13
 Malt X Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness 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 _____
 Hops X _____
 Fermentation _____
 Other YEASTY - HONEY

10
12

Appearance

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

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

3
3

Flavor

None L M H Inappropriate
 Malt _____
 Hops X _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other LIGHT HONEY TASTE

16
20

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

4
5

Overall

Classic Example _____
 Flawless _____
 Wonderful _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

8
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
CHARACTERISTIC OF BBA PRESENT
LIGHT YEAST TASTE, SWEET IN AFTER
TASTE,

Judge Total 40
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name PRICE
BJCP ID _____
& Rank _____
Email _____

Category# 28 Entry # 269974
Sub (a-f) C
Subcategory WILD SPECIAL
(Spell out)
Special Ingredients STRAWBERRY COCONUT

Position In flight Entry 18 of _____
Advanced to MINI-BOS _____
PLACE _____
32
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection or _____**Aroma**

None L M H Inappropriate
Malt _____ _____
Hops _____ _____
Fermentation _____ _____
Other CLEAR STRAWBERRY AROMA & LIGHT COCO

9₁₂**Appearance**

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

3₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor L M H Inappropriate **13**₁₂
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

Flavor

None L M H Inappropriate
Malt L M H _____
Hops L M H _____
Bitterness L M H _____
Fermentation L M H _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other CLEAR STAWB.TASTE, REALY ACID

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

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

Mouthfeel

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

4₅**Overall**

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

6₁₀

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

DRY BEER WITH A CLEAR STRAWBERRY FLAVOR, COCONUT IS LIGHT TO INEXISTANT.

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.

35₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 28 Entry # 269974
 Sub (a-f) _____
 Subcategory Wild Specialty
 Special Ingredients Strawberry & coconut

Position in flight 18
 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 X OK for style
 Bitterness X Way too high for style
 Fermentation X Banana, Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation very ripe strawberry -
 Other mushy strawberries low CO2 8

Appearance

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

Flavor

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

Mouthfeel

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

Overall

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

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Understandably good attempt
of style strawberries
and unfortunately describe
mushy notes
try fresher fruit
you can find 30



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH 2 Date 26/6/21

Judge Name Steven Taylor
BJCP ID & Rank _____
Email Steven.t.s@gmail.com

Category# 23 Entry# 294876
Sub (a-f) F
Subcategory _____
Special Ingredients _____

Position in flight Entry of 7
Advanced to MINI-BOS _____
PLACE 20
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____
Hops _____
Fermentation _____
Other plastic, bandid phenolic

6
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 Bold Amber Copper Brown Black Inappropriate

Color _____
Clarity _____
Other _____

White Honey Beige Tan Brown Inappropriate

Head Retention _____
Texture _____

3
3

Example: How to fill in a Scoresheet

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

Flavor

Malt _____
Hops _____
Bitterness _____
Fermentation _____

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

13

Flavor

None L M H Inappropriate

Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other some fruit flavour but dominated by phenols

5
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3
5

Overall

Classic Example _____
Flawless _____
Wonderful _____

Not to Style _____
Significant Flaws _____
Lifeless _____

3
10

Feedback

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

phenolics dominate the aromas
flavour of this beer, fruit gets lost.
some mustiness. form issues

20
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
3rd Version



Karl Robinson
BJCP#E1956
qdabask@gmail.com

Ju
N
BJC
& I
E

Location _____ Date _____

Category# 23 Entry # 294876

Sub (a-f) F

Subcategory _____
(Spell out)

Special Ingredients _____

Position in flight 7

Advanced to MINI-BOS 20

PLACE _____

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

Non-Beer Characteristics

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other Plastic / Significant Ferment Issues

5
12

Appearance

Yellow X Inappropriate

Color X Brilliant Hazy Opaque Other _____

Clarity X Head Retention X Quick Lasting Other _____

Other High Carb Texture _____

3
3

Flavor

None L M H Inappropriate

Malt _____

Hops X Bitterness X Fermentation _____

Balance X Hoppy Mostly Dry X Sweet Finish/Aftertaste Super Tart!

Other Out of balance & not appropriate

5
20

Mouthfeel

Thin M Full Inappropriate

Body X Creaminess X None L M H

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

4
15

Overall

Classic Example X Not to Style

Flawless X Significant Flaws

Wonderful X Lifeless

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

3
10

Significant plastic/phenol, Fruity & on back of palate -> yeast happy ferment temp ↓

20
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH 2

Date 26/6/21

Judge Name Steven Taylor
 BJCP ID & Rank _____
 Email Steven.t.25@gmail.com

Category# 28 Entry# 359291
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight Entry of 21
 Advanced to MINI-BOS
 PLACE 44
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 4

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other Sour cherry present, fruit cake, fig

10₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13₁₃

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Mostly _____
 Finish/Aftertaste Dry Sweet _____
 Other fruit cake, fig, cherry

17₂₀

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

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

Mouthfeel

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

4₅

Overall

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

8₁₀

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

deep, rich flavours, cherry doesn't get medicinal well brewed beer. Tart, aged well. drinks like a much lighter beer

42₅₀

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 _____

Location _____

Date _____



Karl Robinson
BJCP #E1956
qdabask@gmail.com

J
N
BJC
& F
E

Category# 28 Entry # 359291
 Sub (a-f) C-
 Subcategory _____
 Special Ingredients _____

Position in flight 21 of _____
 Advanced to MINI-BOS?
PLACE 44
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13.

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	Score	Description
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 cherry 11. 12
 Other Good cherry notes

Appearance

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

Flavor

Malt None L M H Inappropriate Approach
 Hops None L M H Inappropriate Approach
 Bitterness None L M H Inappropriate Approach
 Fermentation None L M H Inappropriate Good Aromas 10. 20
 Balance Happy Malt Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate Sweet chaminess
 Other Good sour / sweet dependent by cherry.

Mouthfeel

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

Overall

Classic Example _____ 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.

An excellent attempt at the style. Good balance on the base w/ alcohol assertive, cherry sourness.

Well done!!

Wouldn't pick head to be an 8.1% ABV!! **Judge Total** 46. 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name BRICE
BJCP ID _____
& Rank _____
Email _____

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate
Wheat. Subtle grainy notes

Hops None L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

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

Category# 28 Entry# 365133
Sub (a-f) A
Subcategory (Spell out) BRETT BEER
Special Ingredients - RIS

Position in flight Entry 11
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 FRUIT

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Other ALCOHOL SMELS, FRUITY & CARAMEL NOTE

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 WEAK

3 3

Flavor

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty Dry Sweet Inappropriate _____

Finish/Aftertaste _____

Other Soft dry fruit and smoky

12 20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

3 5

Overall

Classic Example _____ _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

6 10

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

THIS BEER FITS REALLY WITH AN IMPERIAL STOUT, THE BRETT SIDE IS LIMITED TO A SMOKY TAST

34 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Location _____ Date _____

Category# 28 Entry # 365133
 Sub (a-f) A
 Subcategory Brett Ale
 Special Ingredients RIS

Position in flight entry 11
 of _____
 Advanced to MINI-BOS
 PLACE 33
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Inappropriate
 None L M H
 Malt rich roasty toasty
 Hops dark fruit cake
 Fermentation _____
 Other _____

7 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

Inappropriate
 None L M H
 Malt very sweet w/ort like
 Hops strong coffee chocolate
 Bitterness roasty
 Fermentation _____
 Balance Mo. h
 Finish/Aftertaste lmo. sweet
 Other _____

12 ₂₀

Mouthfeel

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

7 ₁₀

This is a tasty RIS but lacks the funk. Struggled to pick any Brett like characteristics

Judge Total 32 ₃₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6/21

Judge Name Steven Taylor
BJCP ID & Rank _____
Email Steven.T.85@gmail.com

Category# 24 Entry# 371594
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight 25
Advanced to MINI-BOS
PLACE 43
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 4

Bottle Inspection

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other Some spice, pepper, herb, Hay/grassiness, biscuit + caramel + toast. noble hop character

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

Appearance

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

Example: How 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

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 fruit, biscuit, pepper/spice

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 _____

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
well brewed beer, ticks all the boxes but lacks the special "something" to push it into Great. very good effort

Scoring Guide

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

Judge Total 41



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Version _____



Location _____

Date _____

Judge Name
BJCP ID & Rank
Email

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category# 24 Entry # 371594
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight entry 25 of _____
 Advanced to MINI-BOS
 PLACE 43
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other Some malt sweetness

Some acetal/caramel Roast. above

10/12

Appearance

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

creamy

3/3

Flavor

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

Appropriate

chou with Almonds

balanced

Soft tending to pear, nutty, malt hops low/some pepper. Spice.

18/20

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

5/5

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.

An excellent attempt at the style. Good balance tending to pear with some fruit -> a great beer!

Judge Total

45
50



BEER SCORESHEET

AHA/BJCP World Competition Program
Revised Version



Karl Robinson
BJCP#E1956
qdabask@gmail.com

Judge Name
BJCP II & Rank
Email

Category# 23 Entry # 376345
Sub (a-f) B
Subcategory (Spell out)
Special Ingredients

Position in flight
Entry of 3

Advanced to MINI-BOS
PLACE

39.5

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

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

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
Brettanomyces	Plastic
Diacetyl	Solvent / Fusel
DMS	Sour / Acidic
Esters	Smoky
Grassy	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 Some liquorice / Bitter character.
Hops None L M H Inappropriate clean.
Fermentation None L M H Inappropriate Some Acidity / Some fruit.
Other _____
10

Appearance

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

Flavor

Malt None L M H Inappropriate Separation.
Hops None L M H Inappropriate Appropriate
Bitterness None L M H Inappropriate Appropriate
Fermentation None L M H Inappropriate clean
Balance Hoppy Malty Other _____
Finish/Aftertaste Dry Sweet Other _____
Other Some pholic head separation.
17

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 Not to Style
Flawless Significant Flaws
Wonderful Lifeless
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Good balance, some clarity on the end
mouthfeel
7

Judge Total

40
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

Judge Name Steven Taylor
 BJCP ID & Rank _____
 Email Steven.T.85@gmail.com

Category# 23 Entry# 376345
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight Entry 3
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
39.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 4

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 Some roast

Hops Inappropriate _____

Fermentation Inappropriate _____

Other Strong Brett character, some dark fruit 8₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hozy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Lasting Other _____

Other tends to copper Texture _____ 2₃

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops Inappropriate OK for style

Bitterness Inappropriate Way too high for style

Fermentation Inappropriate Banana. Low Clove. Hint of bubblegum

Flavor

Malt None L M H Inappropriate _____

Hops Inappropriate some grassy hops

Bitterness Inappropriate _____

Fermentation Inappropriate _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other Tart, Sherry,

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

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

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency Inappropriate _____

Other _____ 4₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

Feedback 8₁₀

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

appearance tends to copper over red. possibly slightly under carbonated. tart rather than sour.

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 39₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

Judge Name Steven Taylor
BJCP ID & Rank _____
Email Steven.T@gmail.com

Category# ZB Entry# 353817
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Position in flight Entry of 19
Advanced to MINI-BOS PLACE 43
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 4

Bottle Inspection

Aroma

Malt None L M H Inappropriate _____
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate _____
Other berry / fruit in aroma, some spice

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

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____
Clarity Brilliant Hazy Opaque Other _____
Head Retention White Ivory Beige Tan Brown Inappropriate _____
Other rose appearance 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 None L M H Inappropriate 13
Malt None L M H Inappropriate Wheat. Subtle grainy notes
Hops None L M H Inappropriate OK for style
Bitterness None L M H Inappropriate Way too high for style
Fermentation None L M H Inappropriate Banana. Low Clove. Hint of bubblegum

Flavor

Malt None L M H Inappropriate _____
Hops None L M H Inappropriate _____
Bitterness None L M H Inappropriate _____
Fermentation None L M H Inappropriate _____
Balance Hoppy Maltly Inappropriate _____
Finish/Aftertaste Dry Sweet Inappropriate _____
Other tart/sour - fruit works well with sourness

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 _____

Scoring Guide

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

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
clear lactic sourness, balances well with fruit additions. malt supports well without dominating

Judge Total 42



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Judge Name
BJCP ID & Rank
Email

Location _____ Date _____

Category# 28 Entry # 353817
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Position in flight Entry of 19
Advanced to MINI-BOS
PLACE 43
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
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 Inappropriate
Fermentation Inappropriate
Other good fruit tartness/acidity present up front 10

Appearance

Color Inappropriate
Clarity Other
Head Retention Inappropriate
Texture creamy 3

Flavor

Malt None L M H Inappropriate
Hops Inappropriate
Bitterness Inappropriate
Fermentation Inappropriate
Balance Inappropriate
Finish/Aftertaste Inappropriate
Other Good balance on base / Solid sourness. Assertive but supple. 18

Mouthfeel

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

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.

An excellent attempt at the style. Well balanced into wild, sour, fruit malt compounds. slight wood on the backside -> well done!! 10

Judge Total 45



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **BRICE**
BJCP ID & Rank _____
Email _____

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

Category# **28** Entry# **389431**
Sub (a-f) **C**
Subcategory **WILD SPEER 1/21**
Special Ingredients **APRICOT / LAMBIC**

Position in flight Entry **20** of _____
Advanced to MINI-BOS
PLACE **36**
CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt None L M H Inappropriate

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

Other **APRICOT CLEAR, BIT ACID**

9 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

Flavor

None L M H Inappropriate

Malt None L M H Inappropriate

Hops None L M H Inappropriate

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate

Balance Hoppy Malty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

Other **TASTE APRICOT A BIT DRY,**

15 20

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

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.

**DRY APRICOT BEER, LIGHTLY SOUP
THE LAMBIC SIDE IS PRESENT**

7 10

38 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 28 Entry # 389431
 Sub (a-f) C
 Subcategory Wild Speciality
 Special Ingredients Brett C

Position in flight 20
 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 X Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness X Way too high for style
 Fermentation X Banana, Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK Apricot
"Lambic style wort"

Aroma

None L M H Inappropriate

Malt _____
 Hops _____
 Fermentation low wood shavings
 Other pineapple, low cori cots
slight acidid notes

10

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

3

Flavor

None L M H Inappropriate

Malt _____
 Hops _____
 Bitterness _____
 Fermentation fruitier - lemony
 Balance no bitterness
 Finish/Aftertaste finishes dry bright acidity
 Other _____

13

Mouthfeel

Thin M Full Inappropriate

Body _____
 Creaminess _____
 Carbonation _____
 Astringency _____
 Warmth _____
 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.

Well made beer that
lacks the apricots

Judge Total 34



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 28 Entry # 441371
Sub (a-f) C
Subcategory (Spell out) Wild Specialty Beer
Special Ingredients Dragonfruit
Passiflora

Position in flight 22 of _____
Advanced to MINI-BOS
PLACE 43
CONSENSUS SCORE 43
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

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____ moderate dragonfruit.

Other low passion fruit
 acidic notes

10 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture _____

3 3

Flavor

None L M H Inappropriate

Malt X

Hops X

Bitterness X

Fermentation X

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet dry tart

Other dragonfruit passionfruit lemon
 lactic acid.

18 20

Mouthfeel

Thin M Full Inappropriate

Body X

Carbonation None M H

Warmth X

None L M H Inappropriate

Creaminess X

Astringency X

Other _____

4 15

Overall

Classic Example X _____ Not to Style

Flawless X _____ Significant Flaws

Wonderful X _____ Lifeless

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

This is an excellent blend of fruit and mixed bugs. lacto. yumminess.

9 10

Judge Total 44 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name BRICE
BJCP ID & Rank _____
Email _____

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 13/27

Malt L M H Inappropriate Wheat. Subtle grainy notes

Hops L M H Inappropriate OK for style

Bitterness L M H Inappropriate Way too high for style

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

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

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

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

Category# 28 Entry# 441371
Sub (a-f) C
Subcategory (Spell out) WILD SPECIALTY
Special Ingredients DRAGON & PASSIONFRUIT

Position in flight Entry 22
of _____

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt L M H Inappropriate _____

Hops L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Other CLEAR FRUIT

10/12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Yellow Gold Amber Copper Brown Black Inappropriate PINK Other _____

Clarity Brilliant High Opaque Inappropriate _____

Other PINK BEER

White Ivory Beige Tan Brown Inappropriate

Head Quick Lasting Inappropriate _____

Retention Quick Lasting Inappropriate _____

Texture _____

3/3

Flavor

None L M H Inappropriate

Malt L M H Inappropriate _____

Hops L M H Inappropriate _____

Bitterness L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Balance Hoppy Malt Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate _____

Other LIGHT ACID & SOUR

15/20

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth L M H Inappropriate _____

None L M H Inappropriate

Creaminess L M H Inappropriate _____

Astringency L M H Inappropriate _____

Other _____

5/5

Overall

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

8/10

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

CLEAR FRUIT TASTE & SMELL.
NICE ACID TASTE & ENJOVABLE
COLOUR

Judge Total 41 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRICE
BJCP ID & Rank _____
Email _____

Category# 25 Entry# 474268
Sub (a-f) B
Subcategory (Spell out) SAISON
Special Ingredients BLACK CURRANT (R)

Position In flight Entry _____
Advanced to MINI-BOS 30 30
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 Scale: L M H Inappropriate

Malt L M H Inappropriate 13
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	

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt L M H Inappropriate _____

Hops L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Other LIGHT BLACK C AROMA

6
12

Appearance

Color: Yellow Gold Amber Copper Brown Black Inappropriate

Clarity: Brilliant Hazy Opaque Other

Head Retention: White Ivory Beige Tan Brown Inappropriate

Texture: Quick Lasting Other

3
3

Flavor

None L M H Inappropriate

Malt L M H Inappropriate Spicy

Hops L M H Inappropriate _____

Bitterness L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Balance: Hoppy Malty _____

Finish/Aftertaste: Dry Sweet _____

Other Light BC Taste

13
20

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate _____

Carbonation: None L M H Inappropriate

Warmth None L M H Inappropriate _____

Creaminess: None L M H Inappropriate 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.

The drink & process after taste is present over light Hurd

31
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 25 Entry # 474268
Sub (a-f) B
Subcategory Saison
Special Ingredients Black currant

Position in flight
Entry 30
of _____

Advanced to MINI-BOS
PLACE 30

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

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

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

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

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt low toasty bready

Hops _____

Fermentation low spicy low

Other esters!

7₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

2₃

Flavor

None L M H Inappropriate

Malt bready, low toasty

Hops spicy

Bitterness _____

Fermentation _____

Balance _____

Finish/Aftertaste low acidity

Other _____

12₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3₅

Overall

Classic Example _____

Not to Style _____

Flawless _____

Significant Flaws _____

Wonderful _____

Lifeless _____

6₁₀

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

well made though flavors

appear muddled

slight acidity noted

→ consider oxidation

issues / minor infection

30₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 2/6/21

Judge Name Steven Taylor
 BJCP ID & Rank _____
 Email Steven.t.85@gmail.com

Category# 25 Entry# 555154
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight entry 32
 of _____
 Advanced to MINI-BOS _____
 PLACE 36 (36.5)
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 4

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 some malt sweetness
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Other spice/phenol, some noble hops, faint burnt aroma

8₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 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 None L M H Inappropriate Wheat. Subtle grainy notes
 Hops None L M H Inappropriate OK for style
 Bitterness None L M H Inappropriate Way too high for style
 Fermentation None L M H Inappropriate Banana, Low Clove. Hint of bubblegum

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

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

Flavor

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Dry Sweet Inappropriate sweet, honey, sherry
 Finish/Aftertaste oxidation, cloying, some spice

14₂₀

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 _____

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.

Saison should always have balance, this beer tended towards the sweetness, some oxidation

36₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Karl Robinson

BJCP#E1956

qdabassk@gmail.com

Version _____

Location _____

Date _____

Category# 25 Entry # 555154
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight entry 32
 of _____
 Advanced to MINI-BOS _____
 PLACE 36
CONSENSUS SCORE
may not be an average of judge's individual scores

(36-5)

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

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
Some underlying characters
Phenolics / space /
8

Appearance

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

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____
Earthy.
Well attenuated.
Tending to hoppy.
Oxidative / cardboard.
16

Mouthfeel

Body Thin 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 _____ 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

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

A good attempt at style. Some flaws -> effervescence / liveliness not dominant, some oxidation being up the alc & turn down the hop not to balance ->
37

Judge Total 80



BEER SCORESHEET

AHA/RICP and Competition Program
3rd Version



Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Jur Na
BJCP & Ra
Em

Category# 28 Entry # 566339
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight entry 13
Advanced to MINI-BOS
PLACE 43
CONSENSUS SCORE 43
may not be an average of judge's individual scores

(43.5)

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	

Aroma

Malt None L M Inappropriate H
Hops None L M Inappropriate H
Fermentation None L M Inappropriate H
Other Good spice / some citrus / No funk
wild yeast aromas 10

Appearance

Color Yellow X Inappropriate
 Brilliant X Hazy Opaque Other
Head White X Inappropriate
 Quick X Lasting Other
Retention Quick X Lasting Other
Texture _____ 3

Flavor

Malt None L M Inappropriate H
Hops None L M Inappropriate H
Bitterness None L M Inappropriate H
Fermentation None L M Inappropriate H
Balance Hoppy X Malty Inappropriate H
Finish/Aftertaste Dry X Sweet Inappropriate H
Other _____ 18

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M Inappropriate H
Warmth None L M Inappropriate H
Creaminess None L M Inappropriate H
Astringency None L M Inappropriate H
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. 8

A good beer. Saison base
appropriate, yeast character
balanced. A slight increase in ABV IMO
would round out the body beautifully.
Well done
if you want to bank Judge Total 43

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	

The yeast gave me an shout
out!!



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH12 Date 26/1/21

Judge Name Steven Taylor
BJCP ID & Rank _____
Email Steven.T.25@gmail.com

Category# 20 Entry# 566339
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight Entry 13 of _____
Advanced to MINI-BOS PLACE 43 (43.5)
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 _____
Aroma
None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other _____

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

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

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

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

Flavor
None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other Tart, dry, stone fruit, tropical, mineral

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

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

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

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

Scoring Guide

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Slight astringency, but quite good, very clean and balanced considering the style. Sessionable and enjoyable. quite complex for a table beer

10
12

3
3

13
20

18
20

4
5

9
10

44
150

Judge Total



BEER SCORESHEET

AHA/B.J.C.P. Sanctioned Competition Program

Version _____

Location _____

Date _____



Karl Robinson

BJCP#E1956

qdabassk@gmail.com

JUN
BJC
& F
E

Category# 28 Entry # 57256B
 Sub (a-f) A.
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 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
Esters	Smoky
Grassy	Sulfur M
Light-Struck	Sulfur
Medicinal	Vegetal L

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt

Hops

Fermentation

Other Spice (off) Musty / medicinal

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture creamy

3
3

Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance Hoppy Malty Unbalance funk / beer

Finish/Aftertaste Dry Sweet

Other Some spice / salami / unbalanced! / some

10
20

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L M H

Warmth

Creaminess None L M H

Astringency

Other _____

3
5

Overall

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

5
10

Feedback

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

Some flaws slight medicinal phenolic / hammy base a little from style / spice -> Tending to Salami.

26
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6/21

Judge Name Steven Taylor
 BJCP ID & Rank _____
 Email Steven.TB5@gmail.com

Category# 28 Entry# 572568
 Sub (a-f) A
 Subcategory (Spell out) _____
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 4

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
 Hops None L M H Inappropriate stone fruit
 Fermentation None L M H Inappropriate Bubbly gum
 Other some salami-like aroma

5
12

Appearance

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

3
13

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

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

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate clove, spice
 Balance Hoppy M Malty Inappropriate
 Finish/Aftertaste Dry M Sweet Inappropriate
 Other Some vegetative

11
20

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

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

Mouthfeel

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

4
5

Overall

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

5
10

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

Some yeast health issues, poor Brett character. salami + vegetative character.

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

28
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRICE
BJCP ID & Rank _____
Email _____

Category# 28 Entry# 506259
Sub (a-f) A
Subcategory BRETT BEER
(Spell out)
Special Ingredients BASE PALE ALE

Position In flight
Entry 14
of _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate

Malt | | |

Hops | | |

Fermentation | | |

Other PINE AROMA

11
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

Malt | | | | | | Wheat. Subtle grainy notes 13

Hops | | | OK for style

Bitterness | | | | | | Way too high for style

Fermentation | | | | | | Banana. Low Clove. Hint of bubblegum

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

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

Flavor

None L M H Inappropriate

Malt | | |

Hops | | |

Bitterness | | |

Fermentation | | |

Balance | | | Hoppy | | | Malty

Finish/Aftertaste | | | | | | Dry | | | Sweet

Other TROPICAL FRUIT FLAVOR PRES

16
20**Mouthfeel**

Thin M Full Inappropriate

Body | | |

Carbonation | | | | | | None L M H

Warmth | | |

Creaminess | | | None L M H

Astringency | | | | | |

Other _____

4
5**Overall**

Classic Example | | | Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

7
10

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

SUBTLE FRUITY TASTE
EASY TO DRINK, LIGHTLY & NICELY ACID
BRETT ASPECTS PRESENT

41
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 28 Entry # 596259 Position in flight 14 of _____
 Sub (a-f) A Advanced to MINI-BOS _____ PLACE _____
 Subcategory Brett Beer **CONSENSUS SCORE** 40
(Spell out)
 Special Ingredients Base - Pale Ale
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 Wheat Pale Ale

Aroma

Malt None L M H Inappropriate low grainy bready
 Hops None L M H Inappropriate citrus
 Fermentation None L M H Inappropriate pear / bakery / melon
 Other Inappropriate esters
horse blanket

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 _____ Texture _____

3 3

Flavor

Malt None L M H Inappropriate low bready
 Hops None L X Inappropriate citrus / melon
 Bitterness None L X Inappropriate moderate bitterness
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Inappropriate crisp dry
 Other Inappropriate fruity

16 20

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L X Inappropriate
 Warmth _____ 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

7 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Really enjoyed this beer
lacks little complexity in
the grain bill

Judge Total 40 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 28 Entry# 599915
 Sub (a-f) B
 Subcategory Mixed Ferment.
 Special Ingredients Aussie Wild (is) Base

Position in flight entry of 16
 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 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

None L M H Inappropriate

Malt _____
 Hops _____
 Fermentation Nick Link → 9
 Other Slight acid. + Banana

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____
 Clarity Quick Lasting Other _____
 Head Retention Quick Lasting Other _____
 Other Chorsey / goaty / Fruity. light smoke. 3

Flavor

None L M H Inappropriate

Malt _____
 Hops _____
 Bitterness _____
 Fermentation Fruity citrus-lemon 17
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other Sharp acidity - bitey a bit

Mouthfeel

Thin M Full Inappropriate

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

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.

well done very tasty
beer - hard to
compare to base style
not provided -
Aussie Pale Ale ?
As in sparkling Ale ? 40

Judge Total

Commonwealth Ale. ?



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRICE
BJCP ID & Rank _____
Email _____

Category# 28 Entry# 599915
Sub (a-f) B
Subcategory WIKED FERMENT
Special Ingredients AUSSIE WILD

Position in flight Entry 16
Advanced to MINI-BOS PLACE 39
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other SABIT ACID, SOUR CREAM AROMA

10₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt _____
Hops _____
Bitterness a bit ACID
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other DRY and yeasty

14₂₀

Mouthfeel

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

4₅

Overall

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

7₁₀

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

DRY, little acid, the wild side is present.

38₅₀

Judge Total

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name BRICE MARTY
BJCP ID & Rank _____
Email _____

Category# 23 Entry# 624891
Sub (a-f) A
Subcategory BERLINER WEISSE
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
39 1/2
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

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

4
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Other _____
Head White Hazy Beige Tan Brown Inappropriate
Retention Quick Lasting _____
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
Malt L M H Inappropriate **13**
Wheat. Subtle grainy notes
Hops L M H Inappropriate **OK for style**
Bitterness L M H Inappropriate **Way too high for style**
Fermentation L M H Inappropriate **Banana, Low Clove. Hint of bubblegum**

Flavor

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

16
20

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

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

Mouthfeel

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

4
5

Overall

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

7
10

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

39
50

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Cary MacDonald

Certified

BJCP ID #E1955

cmac73@live.com.au

Category# 23 Entry # 624891
 Sub (a-f) A
 Subcategory Performer Weiss
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 39 1/2
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness None L M H Way too high for style
 Fermentation None 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	
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 low bready
 Hops med funk pear like esters
 Fermentation Slight acidic notes (lactic acid)
 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 _____
 Other _____ Texture _____

3 3

Flavor

Malt None L M H Inappropriate low grainy
 Hops real
 Bitterness None L M H low
 Fermentation quite tart. (lactic)
 Balance Hoppy Malty low funk, leathery, pear like esters
 Finish/Aftertaste Dry Sweet low funk, leathery, pear like esters
 Other _____

16 20

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H 4
 Warmth Creaminess Inappropriate
 Astringency Astringency
 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 for the brewer.
This is a great attempt at the style, though the "funk" little on the moderate side.

40 50

Judge Total



BEER SCORESHEET

World Competition Program
Standard Version



Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Ju
Ni
BJCI
& R
Et

Location _____

Date _____

Category# B3 Entry # 674929
 Sub (a-f) A
 Subcategory _____
 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 _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other hachi / Acid _____

10
12

Appearance

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

2
3

ScoreSheet Instructions

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

Example: How to fill in a ScoreSheet

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

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

Flavor

None L M H Inappropriate
 Malt Appropriate
 Hops good level
 Bitterness Appropriate
 Fermentation good level
 Balance Appropriate
 Hoppy _____
 Dry clean head!
 Sweet _____
 Other _____

18
20

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

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

Mouthfeel

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

4
5

Overall

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

8
10

Feedback

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

Head reabsorption lacking
Head full of wheat may help

42
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Steven Taylor
BJCP ID & Rank _____
Email Steven.T.B.5@comcast.com

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 4

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt L M H Inappropriate Wheat. Subtle grainy notes

Hops L M H Inappropriate OK for style

Bitterness L M H Inappropriate Way too high for style

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

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

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

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

Category# 23 Entry# 674929
Sub (a-f) A
Subcategory (Spell out) _____
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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate _____
Hops L M H Inappropriate _____
Fermentation L M H Inappropriate _____
Other white wine, sour grapes

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 _____

2
3

Flavor

Malt None L M H Inappropriate _____
Hops L M H Inappropriate _____
Bitterness L M H Inappropriate _____
Fermentation L M H Inappropriate _____
Balance Hoppy Malty Inappropriate _____
Finish/Aftertaste Dry Sweet Inappropriate Clean, sour
Other tart, light, white wine

16
20

Mouthfeel

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

4
5

Overall

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

8
10

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

clean tart flavour, some wheat flavour, dry & slightly watery, well brewed beer

40
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRIAN MCGRAE
 BJCP ID & Rank E1426 C02T
 Email _____

Category# 8 Entry # 736967
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK SLIGHT BULGE IN CAP?

Aroma

None L M H Inappropriate
 Malt COFFEE, ROAST, CARAMEL
 Hops SPICY
 Fermentation _____
 Other _____

8
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

None L M H Inappropriate
 Malt STRONG COFFEE, BUT BALANCED
 Hops BY OTHER ROAST CHARACTER
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

10
20

Mouthfeel

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

3
5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

7
10

Feedback

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

NOT A BADLY CRAFTED BEER
BUT NOT PRO STYLE
ALMOST STOUT-LIKE
& SLIGHT SMOKY RAUCHBIER

30.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2

Date 26/6/21

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

Category# 8 Entry# 736967
 Sub (a-f) B
 Subcategory Schwarzbier
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok Bulging

Aroma

None L M H Inappropriate

Malt High roast

Hops _____

Fermentation esters evident

Other _____

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other Very dark

Head White Ivory Beige Tan Brown Inappropriate

Retention _____

Texture _____

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove. Hint of bubblegum

10
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H _____

Astringency _____

Other _____

3
5

Overall

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

5
10

Feedback

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

The beer is fairly well enough brewed, but the recipe design put it outside of the style guidelines

27
15

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

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

Category# 8 Entry # 771811
 Sub (a-f) B
 Subcategory Schwarzbier
 Special Ingredients _____

Position in flight of 16
 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 StW
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other neutral aroma, masked by st ox

8
12

Appearance

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

White Hazy Bage Ion Brown Inappropriate
 Head _____
 Retention _____
 Texture _____

2 1/2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13
20

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

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

Flavor

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

16
20

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

3 1/2
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.

no astringency but also very low roast characters. thin finish.

38
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

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

Category# 8 Entry # 77 1811
 Sub (a-f) B
 Subcategory Schwartzbier
 Special Ingredients _____

Position In flight entry 16.
 of _____
 Advanced to MINI-BOS _____
 PLACE 39
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt X malt/sweet
 Hops X _____
 Fermentation X low sulfur (to style)
 Other _____

10
12

Appearance

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

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

2 1/2
3

Flavor

None L M H Inappropriate
 Malt X lower end malt
 Hops X _____
 Bitterness X low
 Fermentation X n/a
 Balance X Malt, quite light.
 Finish/Aftertaste X Clean finish
 Other Clean light finish

17
20

Mouthfeel

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

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

3
15

Overall

Classic Example X _____
 Flawless X _____
 Wonderful X _____

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 drinkable beer, a little light on flavor and balance. Good clean finish. Good example of a bottle condensation. Low on the body.

40 1/2
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6/21

Judge Name Steven Taylor
BJCP ID & Rank _____
Email Steven.T.85@gmail.com

Category# 28 Entry # 813722
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry 15 of _____
Advanced to MINI-BOS _____
PLACE 43
CONSENSUS SCORE 43
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 4

Bottle Inspection _____

Aroma

Malt None L M H Inappropriate _____
Hops None L M H Inappropriate stone fruit, citrus, mandarine
Fermentation None L M H Inappropriate _____
Other Hint of fruit

10₁₂

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

Appearance

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

3₃

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

Flavor

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

13₂₇

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 Tart, balanced, raspberries mix well with the hops

17₂₀

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

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

Mouthfeel

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 _____

4₅

Overall

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

8₁₀

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.

Blue berries dont really come through but raspberries interact well with the hops + crystal malts.
well brewed beer, interesting and balanced

42₅₀



BEER SCORESHEET

AHA/RICP Sanctioned Competition Program
Revised Version



Karl Robinson

BJCP#E1956

qdabask@gmail.com

BJC
&

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	

Category# 28 Entry # 813722

Sub (a-f) B.

Subcategory _____

Special Ingredients _____

Position in flight 15

Advanced to MINI-BOS

PLACE 43

CONSENSUS SCORE 43

may not be an average of judge's individual scores

Bottle Inspection ok

Aroma

None L M R Inappropriate

Malt _____

Hops _____

Fermentation _____

Other Stone fruit / Nechime / citrus

10 / 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Other _____

Texture creamy

3 / 5

Flavor

None L M H Inappropriate

Malt Balanced

Hops Appropriate

Bitterness Appropriate

Fermentation Good

Balance Tending to malt.

Finish/Aftertaste _____

Other Good raspberry fruit/tartness, well balanced w/ fruit/sour!

18 / 20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4 / 5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

9 / 10

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

An excellent attempt at the style with superior components.

Well done!

Judge Total 44 / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRICE
BJCP ID & Rank _____
Email _____

Category# 25 Entry # 825519
Sub (a-f) B
Subcategory (Spell out) SALSON
Special Ingredients _____

Position in flight
Entry of 31
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 13/20

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

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

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

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate

Malt

Hops

Fermentation

Other Not very aromatic

8/12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color

Clarity Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Lasting Other _____

Texture _____

3/3

Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other Spicy a bit bitter, lemon

14/20

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L M H

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other _____

9/5

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.

Nice cellars. Round on a drink.
Good. Bitter lemon taste
Taste as a SALSON

8/10

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

Judge Total

38/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 25 Entry# 825519
Sub (a-f) B
Subcategory Saison
Special Ingredients _____

Position
In flight
Entry 31
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 None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate Esters low.

Other Brett notes dominant

7 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

2 ₃

Flavor

Malt None L M H Inappropriate bready / grainy

Hops None L M H Inappropriate

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate spicy peppery

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet dry peppery

Other low ~~lumpy~~ notes

13 ₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

4 ₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

8 ₁₀

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

This is a great attempt!
→ these low lumpy
notes which support the
beer but not to
style!

Judge Total

34 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



J
N
BJC
& I
E



Karl Robinson

BJCP#E1956

qdabassk@gmail.com

Non-~~E~~

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

Location _____

Date _____

Category# 28 Entry # 835793
 Sub (a-f) B
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight
Entry 17
of _____

Advanced to
MINI-BOS
PLACE

31
CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt Appropriate
 Hops _____
 Fermentation _____
 Other None harshness/acid/esters
Slight oxidized iron/cardboard

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Brillant Hazy Opaque Other _____
 Clarity _____
 Other _____

White Ivory Beige Tan Brown Inappropriate
 Head _____
 Retention Quick Lasting Other _____
 Texture Thin big bubbles
hollow head for
whirl.

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Hoppy _____
 Balance _____
 Dry _____
 Finish/Aftertaste _____
 Other Tart present / slickness / how carb not helping.

14
20

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

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

Mouthfeel

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

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.

7
10

A good attempt. Some slickness
lack of attenuation / mash temp.
carbonation low
Definite slickness to it.

Judge Total

33
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH 2 Date 26/6/21

Judge Name Steven Taylor
 BJCP ID & Rank _____
 Email Steven.T.B5@gmail.com

Category# 28 Entry# 835783
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight Entry of 17
 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 4

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate slight citrus + lemon
 Fermentation None L M H Inappropriate some banana or bubble gum
 Other hint of plastic, slight oxidation

8
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13
 Malt 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 bubble gum

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 Happy Maltly Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other Tart, banana, muddled, oxidised?

10
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>L</u>
Brettanomyces		Plastic	<u>M</u>
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 Slack

3
5

Overall

Classic Example Not to Style _____
 Flawless Significant Flaws _____
 Wonderful Lifeless _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
muddled flavour, slack or oily mouthfeel
some oxidation, low carb.

6
10

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

29
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name BRICE
BJCP ID & Rank _____
Email _____

Category# 23 Entry# 853451
Sub (a-f) B
Subcategory (Spell out) FLANDERS RED ALE
Special Ingredients _____

Position in flight Entry 4 of _____
Advanced to MINI-BOS _____
PLACE 31
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other FRUITY (RED FRUITS) TANNIC

7
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other SOUR, abit VINAGARY ACID

11
20

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

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

Mouthfeel

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

3
5

Overall

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

6
10

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

29
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 23 Entry # 853451
 Sub (a-f) B
 Subcategory Flanders Red Ale
 Special Ingredients _____

Position In flight entry 4 of _____
 Advanced to MINI-BOS
 PLACE 31
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
Brettanomyces	Plastic
Diacetyl	Solvent / Fusel
DMS	Sour / Acidic
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	Generality within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____
 Hops _____
 Fermentation _____
 Other low tannic notes dark fruit -
lactic acid & acetic acid present. 8

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____
 Clarity _____
 Other _____

White Long Beige Tan Brown Inappropriate

Head _____
 Retention _____
 Texture _____

2

Flavor

None L M H Inappropriate

Malt bread crusts
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet quite tart
tannic notes, some woody oak like
dark fruit, cherry
red currant characters 13

Mouthfeel

Thin M Full Inappropriate

Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate

Creaminess _____
 Astringency _____
 Other _____

3

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.

This is great attempt
at the style, increased
complexity could take this
to another level 7

Judge Total 33 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH2 Date 26/6/21

Judge Name Steven Taylor
 BJCP ID & Rank _____
 Email Steven.T.85@gmail.com

Category# 25 Entry # 862717
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight 33
 Advanced to MINI-BOS _____
 PLACE 36 (36.5)
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 _____

Scoresheet Instructions

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

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate clean
Other Some citrus, mandarin

9
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate Looking saison yeast character
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate
Other Honey, earthy hops, clean ferment

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	Sulphur
Light-Struck	Sulfur
Medicinal	Vegetal

Mouthfeel

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

3
15

Overall

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

6
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
under carbonated, slightly too sweet, balanced towards sweet, increase carbonation, may improve beer overall.

36
50

Judge Total

BEER SCORESHEET

Competition Program
Version _____



Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Location _____ Date _____

Category# 25 Entry # 862717
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight 33
Advanced to MINI-BOS
PLACE
36
CONSENSUS SCORE

(36.5)

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Bottle Inspection

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other _____
Some Sweetness
Some spice (Subdued)
clean

10
12

Appearance

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

2
3

Flavor

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____
Sweetness
Approach
Some undesirable
Slight chipping/slickness

16
20

Mouthfeel

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

3
5

Overall

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

6
10

A good alcohol at the style!
Some slickness clouds finish.
Some undesirable, 1/2 mash temp
yeast health.

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

Version _____

Location _____

Date _____



BJC &

Karl Robinson

BJCP#E1956

qdabassk@gmail.com

Category# 24 Entry # 875189
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight entry 22 of _____
 Advanced to MINI-BOS
 PLACE 35
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection

Bottle Inspection OK _____

Aroma

Malt None M H Inappropriate Mult sweetness
 Hops None M H Inappropriate Some spice / slight citrus
 Fermentation None M H Inappropriate _____
 Other Slight vegetal / 7

Appearance

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

Flavor

Malt None M H Inappropriate Appropriate
 Hops None M H Inappropriate Appropriate
 Bitterness None M H Inappropriate _____
 Fermentation None M H Inappropriate _____
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other Some phenolics come through. 16

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

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.

A good attempt at the style
Slight vegetal, some phenolics
come through, Under carbonated

Judge Total 35

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH 2 Date 2/16/21

Judge Name Steven Taylor
BJCP ID & Rank _____
Email Steven.T.BJ@gmail.com

Category# 24 Entry # B75188
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry 22 of _____
Advanced to MINI-BOS PLACE 35
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 4

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

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

Flavor 13

Malt L M H Inappropriate Wheat. Subtle grainy notes

Hops L M H Inappropriate OK for style

Bitterness L M H Inappropriate Way too high for style

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

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

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

Scoring Guide

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

Aroma

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Other Spice pepper, coriander, citrus, malt
Some vegetal/peelery early in the aroma - quickly faded

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 _____

2 3

Flavor

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate _____

Other clove, coriander,

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 None L M H Inappropriate _____

Other under carbonated

3 5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

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

7 10

clove is very present in flavour
slight vegetal flavour + aroma

35 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 24 Entry # 927673
Sub (a-f) A
Subcategory witbier
Special Ingredients _____

Position in flight of 23
Advanced to MINI-BOS
PLACE 31
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
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 low bready grainy
Hops _____
Fermentation mild spice clove like
Other banana

7/12

Appearance

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

2/3

Flavor

Malt None L M H Inappropriate low bready grainy
Hops _____
Bitterness _____
Fermentation vegetal notes.
Balance Hoppy Malty celery like
Finish/Aftertaste Dry Sweet dry
Other _____

11/20

Mouthfeel

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

4/5

Overall

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

6/10

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

well made beer though
locks the bright citrus
notes - more celery like

choose fresh Indian coriander
crush/mortar pebble
Judge Total 30₅₀

1st to establish of citrus
notes from coriander.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRICE
BJCP ID & Rank _____
Email _____

Category# 24 Entry# 927673
Sub (a-f) A
Subcategory WITBIER
(Spell out)
Special Ingredients _____

Position in flight Entry 23 of _____
Advanced to MINI-BOS _____
PLACE 31
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate
Wheat. Subtle grainy notes

Hops None L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt None L M H Inappropriate

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

Other SMELL YEAST

8

Appearance

None L M H Inappropriate

Color Yellow Gold Amber Copper Brown Black Inappropriate
Other _____

Clarity Brilliant Hazy Opaque Other _____

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

Other _____ Texture _____

3

Flavor

None L M H Inappropriate

Malt None L M H Inappropriate

Hops None L M H Inappropriate

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate

Balance Hoppy Malt Sweet

Finish/Aftertaste Dry Sweet

Other HERB TAST, DRY

12

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate

Carbonation None M H Inappropriate

Warmth None 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

6

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

DRY WITBIER WITH HERB TAST
DON'T FIND THE CHARACTERISTIC SOURNES

Judge Total

33



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name BRICE
BJCP ID _____
& Rank _____
Email _____

Category# 25 Entry# 071543
Sub (a-f) B
Subcategory SAISON
Special Ingredients _____

Position in flight of 34
Advanced to MINI-BOS
PLACE 37
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other light bready and spicy

8₁₂**Appearance**

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

3₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13₁₅₀
Malt X _____ Wheat. Subtle grainy notes
Hops X _____ OK for style
Bitterness _____ X _____ Way too high for style
Fermentation X _____ Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
Malt _____
Hops _____
Bitterness X _____ Lower bitterness
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other mouth dry

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

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

4₅**Overall**

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

7₁₀

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

Taste what a saison has to taste
Not overly dry at the end

36₁₅₀**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



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Location _____

Date _____

Category# 25 Entry # 971543
 Sub (a-f) B
 Subcategory (Spell out) Saison
 Special Ingredients _____

Position in flight only 34

Advanced to MINI-BOS
 PLACE
37
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection

OK

Aroma

None L M H Inappropriate
 Malt low bready grainy
 Hops lemongrass
 Fermentation _____
 Other _____

8 12

Appearance

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

Flavor

None L M H Inappropriate
 Malt bready / grainy
 Hops _____
 Bitterness _____
 Fermentation low spicy / peppery
 Hoppy _____
 Balance _____
 Finish/Aftertaste dry
 Other _____

16 20

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

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

Mouthfeel

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

4 15

Overall

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

7 10

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

well made beer
thought lack little
complexity

Judge Total

38 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

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

Location _____ Date _____

Category# 23 Entry# 985279
Sub (a-f) F
Subcategory Fruit
Special Ingredients Cherry

Position in flight 8
Advanced to MINI-BOS
PLACE 36
CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt

Hops slight acetic notes

Fermentation bright cherry

Other complex low-mod dark

9 / 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other

Head White Ivory Beige Tan Brown Inappropriate

Clarity Retention Lasting Other

Other Texture _____

2 / 3

Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation acidity sharp

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other cherry flavour low, lactic & acetic acid notes - complex.

14 / 20

Mouthfeel

Thin M Full Inappropriate

Body

None L M H Inappropriate

Carbonation

Warmth

Creaminess

Astringency

Other

4 / 15

Overall

Classic Example

Flawless

Wonderful

Not to Style

Significant Flaws

Lifeless

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

Well done good attempt
at still thought,
cherry flavour & aroma
low & it old beer
perhaps refer with
cherries.

Judge Total 37 / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name BRICE
BJCP ID & Rank _____
Email _____

Category# 23 Entry# 985279
Sub (a-f) F
Subcategory FRUIT LAMBIC
Special Ingredients CHERRY

Position In flight Entry 8
Advanced to MINI-BOS
PLACE 36
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Scoresheet Instructions

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

8 12

Appearance

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

2 3

Flavor

Malt None L M H Inappropriate niche sour
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other light sourness, cherry comp and 2d time

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

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.

cherry taste is real but light
plum/ant sour is present.
LAMBIC taste is here, but
not enough fruitiness.

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

Judge Total 35 50