



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.85@gmail.com

Category# 29 Entry # 139218
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight Entry 13B 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 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 _____
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate _____
Other Earthy, pastry, Vinous, Bannet

7
112

Appearance

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

3
3

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

Flavor 13

Malt Wheat. Subtle grainy notes _____
Hops OK for style _____
Bitterness Way too high for style _____
Fermentation Bannet, 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 _____
Finish/Aftertaste Dry Sweet _____
Other Peppery, fruity, earthy, vinous, sour

15
120

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

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

Mouthfeel

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

4
15

Overall

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

7
110

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Vinous, sour. Base beer not stated. earthy tones dominate flavour and aroma, backed up by berries

Judge Total 36
50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



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

Category# 29 Entry # 139218
Sub (a-f) A
Subcategory Fruit Beer
Special Ingredients _____

Position in flight entry _____ of _____
Advanced to MINI-BOS 13B PLACE 33
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation popcorn vegetal 7

Other berry like

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity X Other _____

Head _____

Retention X Other _____

Texture _____

Other DARK PINK - PUM 2

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation strong acidic notes 12

Balance moderate black carbon

Finish/Aftertaste low vegetal

Other _____

Mouthfeel

Thin M Full Inappropriate

Body X _____

Carbonation X _____

Warmth _____

Creaminess _____

Astringency _____

Other _____

3

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

good attempt but what's the style?

popcorn vegetal notes

Don't check Judge Total 30

gout / soil and infection



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Conan McElroy
 BJCP ID & Rank _____
 Email _____

Category# 27 Entry # 157734
 Sub (a-f) AT
 Subcategory Coke
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt Bready sourdough
 Hops _____
 Fermentation Fresh & lively zest
 Other No carmelization, lacking salt

11
12

Appearance

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

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

12
13

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt Sourdough, bready,
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste Slight sweetness out of style
 Other Sweetness takes away from sourness, adds sweet/sav
Flavor

16
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

2
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

Body a little too full, honey takes away from dry finish

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

Judge Total

38
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554
yochris77@gmail.com

Location _____ Date _____

Category# 27 Entry # 157734
Sub (a-f) A1
Subcategory GOSE
Special Ingredients _____

Position in flight
Entry 7
of 24

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt Bready
Hops _____
Fermentation Low-MED LEMON, SALT.
Other _____

9 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ Head _____
Clarity _____ Retention _____
Other _____ Texture TIGHT SMALL BUBBLES.

2 ₃

Flavor

None L M H Inappropriate

Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet BALANCED WITH ACIDITY.
Other SALT LEVEL IS NOTICEABLE - MAKE A LITTLE HIGH.

16 ₂₀

Mouthfeel

Thin M Full Inappropriate

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

3 ₅

Overall

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

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

8 ₁₀

A LITTLE MORE MALT PRESENCE WOULD HELP BALANCE SALT AND ACIDITY (WHICH ARE JUST OUT OF BALANCE) VERY GOOD.

Judge Total

38 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Alex Taubert**
 BJCP ID & Rank **E2971 - Certified**
 Email **texmainstay@hotmail.com**

Category# **27** Entry# **175318**
 Sub (a-f) **A2**
 Subcategory **Pilsn Grodziska**
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank **Certified**
 Pro Brewer Brewery **Headricks Inc / Auckland House**
 Industry Describe _____
 Judging Years **6**

Bottle Inspection ok _____**Aroma**

Malt None L M H Inappropriate **Smoky Bacon like aroma**
 Hops None L M H Inappropriate **None**
 Fermentation None L M H Inappropriate **Clean ferment**
 Other **Aroma Balanced to smoke**

14/12

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 **Rolky Bubbles falls fast**

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

Flavor

Malt None L M H Inappropriate **High smoky oak flavour long ripy malt**
 Hops None L M H Inappropriate **None**
 Bitterness None L M H Inappropriate **Moderate low**
 Fermentation None L M H Inappropriate **Clean fermentation**
 Balance Hoppy Malty Inappropriate **Towards smoked malt**
 Finish/Aftertaste Dry Sweet Inappropriate **finished dry crisp**
 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	
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 _____

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.

This is an excellently brewed beer that ticks all the boxes for the guidelines. I would like to see more hop presence but that's just me. great job Thanks for entering this beer

44/50

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 Stuart Hallam
 BJCP ID & Rank Non-BJCP
 Email _____

Category# 27 Entry# 175318
 Sub (a-f) a2
 Subcategory Pilsn Grodziskie
 Special Ingredients Oak Smoked wheat

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

Non-BJCP Qualifications
 Cicerone Rank Asst. Brewer
 Pro Brewer Brewery Black Hops
 Industry Describe Canada
 Judging Years 3

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Smoky, Bacon
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate Citrus, spicy
 Other _____

10
12

Appearance

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

Flavor

Malt None L M H Inappropriate Slight Breadiness
 Hops None L M H Inappropriate None
 Bitterness None L M H Inappropriate Hint of Bitterness
 Fermentation None L M H Inappropriate Fruity, Funky, Bacony
 Balance Hoppy M Malty Inappropriate Well balanced
 Finish/Aftertaste Dry Sweet Inappropriate Clean, crisp finish
 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	
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 _____

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.

Fantastic - Head wasn't quite there, a little sweet but otherwise spot on. Great Beer and on style.

144
150

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Curran McCarthy
BJCP ID & Rank _____
Email _____

Category# 29 Entry# 213 629
Sub (a-f) B
Subcategory Fruit & Spice Beer
Special Ingredients _____

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

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

Bottle Inspection ok _____

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

Aroma

None L M H Inappropriate
Malt _____ Malt not present
Hops _____
Fermentation _____ Belga esters not present
Other fruity low notes

3
12

Appearance

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

2.5
3

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

Flavor 13
Malt _____ 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 _____ Yeast like, does not linger
Fermentation _____ Wild ferment, w/ Belga
Balance _____
Finish/Aftertaste _____
Other _____

5
20

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

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

Mouthfeel

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

2.5
5

Overall

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

4
10

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

While this is an excellent wild beer it was not entered as such and thus I cannot score it highly. Wild character overwhelms any Belga strong (2SC) w/ fruit(s)

16
50

If entered as a wild ale this would have scored much higher

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 **RECOGNIZED**
yochris77@gmail.com

Location _____ Date _____

Category# 29 Entry # 213629
 Sub (a-f) B
 Subcategory FRUIT & SPICE BEER
 Special Ingredients CARBONIC MACHINATION OF MUSCAT GRAPES
 Position In flight 6
 Advanced to MINI-BOS
 PLACE 17
 CONSENSUS SCORE 17
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.
	Fail	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 X

Hops X

Fermentation X OLD SOCKS, HORSEY, FUNKY. 5
 Other LOW ESTERS, PERFUMY, FRUIT ESTERS

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X BRILLIANT Hazy Opaque Other _____

White Ivory Beige Tan Brown Inappropriate

Head X QUICK LASTING Other FUFFY 3

Clarity X

Retention X

Other _____ Texture _____

Flavor

None L M H Inappropriate

Malt X

Hops X

Bitterness X

Fermentation X COMPLEX ESTERS & FUNK 5
 Hoppy X Malty

Balance X

Finish/Aftertaste X DRY SWEET

Other GRAPES NOTICEABLE, BALANCED

Mouthfeel

Thin M Full Inappropriate

Body X

None L M H Inappropriate

Carbonation X

Warmth X

Creaminess X

Astringency X

Other _____ 2

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

THE ADDITION OF GRAPES IS APPARENT MOSTLY AND MAIN BALANCE BUT BEER HAS BEEN ENTERED INTO F&S WITH DECLARED BASE B.C.S. CONSIDER ENTERING INTO A DIFFERENT STYLE WHICH ALLOWS FOR WILD/BLOTT/FUNKY FERMENTATION CHARACTERISTICS. 18



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6

Judge Name Stuart Hallam
BJCP ID & Rank Non - BJCP
Email _____

Category# 33 Entry# 238663
Sub (a-f) b
Subcategory Specialty Island Style
Special Ingredients Vanilla, Cacao Beans, Dark Chocolate, Coffee

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

Non-BJCP Qualifications
Cicerone Rank Asst. Brewer
Pro Brewer Brewery Black Hops
Industry Describe Canada
Judging Years 3

Bottle Inspection OK

Aroma

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

Appearance

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 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 Toffee, caramel
Hops None L M H Inappropriate None
Bitterness None L M H Inappropriate Minimal
Fermentation None L M H Inappropriate Fruity esters
Balance Hoppy Maltly Sweet Inappropriate Well balanced
Finish/Aftertaste Dry Sweet Inappropriate Sweet Toffee/caramel aftertaste
Other Hint of Bourbon & Oak

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.

A nice beer, not much vanilla, oak or Bourbon. Nice caramel and chocolate flavours. Lacking in body. May have been better in the sweet start category.

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

Sweet Start Base Beer.



Location _____ Date _____

Judge Name Alex Taubert
BJCP ID & Rank E2971 Certified
Email exmainstay@hotmail.com

Category# 33 Entry# 238663
Sub (a-f) B
Subcategory Specialty Wood Aged
Special Ingredients Vanilla, Cocoa Nibs
Dark Chocolate, Coffee Bourbon French Oak

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

Non-BJCP Qualifications
Cicerone Rank Certified
Pro Brewer Brewery Headricks Cane/Audelund House
Industry Describe _____
Judging Years 6

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 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 Coffee upfront with low supporting chocolate.
Hops L M H Inappropriate No hop aroma.
Fermentation L M H Inappropriate No Ester aroma.
Other Low Vanilla low Bourbon oak, as the beer warms. Balanced toward strong coffee aroma.

9 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other
Other Ruby Highlights
Head White Ivory Beige Tan Brown Inappropriate
Retention Quick Lasting Other
Texture Rocky large bubbles with some foam.

3 3

Flavor

Malt None L M H Inappropriate Very high coffee upfront
Hops L M H Inappropriate No hop flavour.
Bitterness L M H Inappropriate Moderate to low
Fermentation L M H Inappropriate No discernible esters flavour
Balance Hoppy Maltly Inappropriate Balanced towards coffee & sweet/roasty malts
Finish/Aftertaste Dry Sweet Inappropriate Finishes sweet
Other Low Bourbon oak flavour as the beer warms.

15 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 acid coffee Roast Astringent puckering.

2 5

Overall

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

7 10

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

This is a good attempt to brew a very unique and complex beer with a creative and interesting list of ingredients. The balance of this beer is too far towards the coffee which is overpowering and acid and does not let the subtler flavours of cocoa nibs and the bourbon barrel shine through. Pull back on the coffee and bump up the other ingredients & you'll have a gold medal beer.

Judge Total 36 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Curran McCarthy
BJCP ID & Rank _____
Email _____

Category# 26 Entry # 241767
Sub (a-f) C
Subcategory Belgian Tripel
Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt X Light malt, bread, honey
Hops X _____
Fermentation X esters, then a bit hot
Other prominent yeast

10
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt X Good malt complexity
Hops X _____
Bitterness X Bitterness low for style
Fermentation X Low fruit, moderate pepper
Balance Hoppy X Malty _____
Finish/Aftertaste Dry X Sweet _____
Other Alcohol shanty

15
20

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

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

Mouthfeel

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

3
5

Overall

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

6
10

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

Judge Total

37
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 *Recognized*
yochris77@gmail.com

Location _____ Date _____

Category# 26 Entry# 241767
Sub (a-f) C
Subcategory BELGIAN TRIEL
Special Ingredients _____

Position in flight 5 of 24
Advanced to MINI-BOS
PLACE 38
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK GOOD MISS.

Aroma

Malt None L M H Inappropriate GRAINY
Hops None L M H Inappropriate EARTHY, SPICY
Fermentation None L M H Inappropriate CLOVE, SPICE, PEPPER, ALCOHOL 10
Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other _____
Head Quick Lasting Other 3
Retention Quick Lasting Other _____
Texture _____
Other GOOD LACING / LEGS
LOOKS GREAT

Flavor

Malt None L M H Inappropriate GRAINY, HONEY
Hops None L M H Inappropriate _____
Bitterness None L M H Inappropriate _____
Fermentation None L M H Inappropriate Complex - Phenol, Alcohol 15
Balance Hoppy Malty Sweet Inappropriate _____
Finish/Aftertaste Dry Sweet Inappropriate _____
Other _____

Mouthfeel

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

Overall

Classic Example _____ Not to Style
Flawless _____ Significant Flaws
Wonderful _____ Lifeless 7
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VERY ENJOYABLE. WELL DONE.
COULD DO WITH SOME MORE
BITTERNESS

Judge Total 39



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Alex Taubert
 BJCP ID & Rank E2971 - Certified
 Email lexmainstay@hotmail.com

Category# 32 Entry# 331418
 Sub (a-f) A
 Subcategory Classic Style Smoked
 Special Ingredients English porterbaze (13C)

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

Non-BJCP Qualifications
 Cicerone Rank Certified
 Pro Brewer Brewery Headricks Lane/Auckland House
 Industry Describe _____
 Judging Years 6

Bottle Inspection OK

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

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

Flavor

Malt	<input type="radio"/> None L <input checked="" type="radio"/> M <input type="radio"/> H	<input type="checkbox"/> Wheat. Subtle grainy notes	13
Hops	<input checked="" type="radio"/> None L <input type="radio"/> M <input type="radio"/> H	<input type="checkbox"/> OK for style	
Bitterness	<input type="radio"/> None L <input checked="" type="radio"/> M <input checked="" type="radio"/> H	<input type="checkbox"/> Way too high for style	
Fermentation	<input type="radio"/> None L <input checked="" type="radio"/> M <input type="radio"/> H	<input type="checkbox"/> Banana, Low Clove, Hint of bubblegum	

Flavor 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	<input checked="" type="checkbox"/>
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	<input type="radio"/> None L <input type="radio"/> M <input checked="" type="radio"/> H	<input type="checkbox"/> Smoked Malt (Bacon Crisps)	10
Hops	<input type="radio"/> None L <input type="radio"/> M <input type="radio"/> H	<input type="checkbox"/> No hop aroma	
Fermentation	<input checked="" type="radio"/> None L <input type="radio"/> M <input type="radio"/> H	<input type="checkbox"/> No Ester aroma	
Other		<u>Bacon like smoke high up front low coffee dark chocolate and the beer warms</u>	

Appearance

Color	<input type="radio"/> Yellow <input type="radio"/> Gold <input type="radio"/> Amber <input type="radio"/> Copper <input type="radio"/> Brown <input checked="" type="radio"/> Black	<input type="checkbox"/> Other _____	3
Clarity	<input type="radio"/> Brilliant <input checked="" type="radio"/> Hazy <input type="radio"/> Opaque	<input type="checkbox"/> Other _____	
Head	<input type="radio"/> White <input type="radio"/> Ivory <input checked="" type="radio"/> Beige <input type="radio"/> Tan <input type="radio"/> Brown	<input type="checkbox"/> Other _____	
Retention	<input checked="" type="radio"/> Quick <input type="radio"/> Lasting	<input type="checkbox"/> Other _____	

Other Ruby highlights Texture foamy tight bubbles

Flavor

Malt	<input type="radio"/> None L <input type="radio"/> M <input checked="" type="radio"/> H	<input type="checkbox"/> Smoky Bacon/Coffee/Dark Chocolate	18
Hops	<input checked="" type="radio"/> None L <input type="radio"/> M <input type="radio"/> H	<input type="checkbox"/> No hop flavor	
Bitterness	<input type="radio"/> None L <input checked="" type="radio"/> M <input type="radio"/> H	<input type="checkbox"/> Moderate Bitterness	
Fermentation	<input checked="" type="radio"/> None L <input type="radio"/> M <input type="radio"/> H	<input type="checkbox"/> No discernible esters	

Balance Hoppy Malty Sweet

Finish/Aftertaste Dry Sweet

Other Duvelly Balance of smoke & sweet malts coffee chocolate

Mouthfeel

Body	<input type="radio"/> Thin <input checked="" type="radio"/> M <input type="radio"/> Full	<input type="checkbox"/> Creaminess <input checked="" type="radio"/> None L <input type="radio"/> M <input type="radio"/> H	5
Carbonation	<input type="radio"/> None L <input checked="" type="radio"/> M <input type="radio"/> H	<input type="checkbox"/> Astringency <input checked="" type="radio"/> None L <input type="radio"/> M <input type="radio"/> H	
Warmth	<input checked="" type="radio"/> None L <input type="radio"/> M <input type="radio"/> H	Other <u>Some Astringency from unaged malt Not out of balance</u>	

Overall

Classic Example	<input type="checkbox"/>	Not to Style	9
Flawless	<input type="checkbox"/>	Significant Flaws	
Wonderful	<input type="checkbox"/>	Lifeless	

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

This is an excellent example of a classic smoked english porter Thank you for entering this beer it was a pleasure to judge and to drink. great job.

Judge Total 45
150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version



Location _____

Date _____

Judge Name Stuart Hallam
 BJCP ID & Rank Non-BJCP
 Email _____

Non-BJCP Qualifications

Cicerone Rank Asst. Brewer
 Pro Brewer Brewery Black Hops
 Industry Describe Canada
 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 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# 32 Entry# 331418
 Sub (a-f) a
 Subcategory Smoked Beer
 Special Ingredients English Porter

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Caramel, toffee

Hops L M H Inappropriate _____

Fermentation L M H Inappropriate _____

Other Smoke

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 Rich colour Texture Smooth

3
3

Flavor

Malt None L M H Inappropriate Smoky, bready, caramel

Hops L M H Inappropriate None

Bitterness L M H Inappropriate Balancing

Fermentation L M H Inappropriate Meaty

Balance Hoppy Malty Inappropriate Melt forward.

Finish/Aftertaste Dry Sweet Inappropriate Balance of sweet + bitter

Other _____

18
20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth _____ Inappropriate _____

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 _____

8
10

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

Really good example of style, smoke is a touch overpowering, yeast gives off a slight meat flavour, possibly from autolyses. Otherwise, a delicious beer.

41
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Miller
BJCP ID _____
& Rank _____
Email _____

Category# 33 Entry # 335736
Sub (a-f) A
Subcategory Spiced Beer
Special Ingredients _____

Position in flight 10
Entry 10 of 24
Advanced to MINI-BOS
PLACE 24
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt L M H Inappropriate Wheat. Subtle grainy notes

Hops L M H Inappropriate OK for style

Bitterness L M H Inappropriate Way too high for style

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

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

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

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

Bottle Inspection OK

Aroma

Malt L M H Inappropriate

Hops L M H Inappropriate

Fermentation L M H Inappropriate Isosanyl present massively

Other Strawberries present, other fruit no

4 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 L M H Inappropriate

Hops L M H Inappropriate

Bitterness L M H Inappropriate Limping bitterness

Fermentation L M H Inappropriate Big banana ester

Balance Hoppy Malty Dry Sweet Inappropriate

Finish/Aftertaste _____

Other _____

10 ₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation L M H Inappropriate

Warmth L M H Inappropriate

Creaminess L M H Inappropriate

Astringency L M H Inappropriate

Other _____

2 ₅

Overall

Classic Example Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful Lifeless _____

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

No fruit tee aroma or flavor and not a taste of strawberries (isosanyl acetate) resembles anything else

4 ₁₀

Judge Total

23 ₅₀

25 B



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 *RECOGNIZED*
yochris77@gmail.com

Location _____ Date _____

Category# 30 Entry# 335736
Sub (a-f) A
Subcategory SPICE HERB-VEGE
Special Ingredients FRUIT TEA

Position In flight 10
of 24

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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	

Bottle Inspection HIGH FILL. LOW/NO MISS

Aroma

None L M H Inappropriate

Malt L M H Inappropriate

Hops L M H Inappropriate

Fermentation L M H Inappropriate LOW SPICY PHENOLS

Other FRUIT AROMA - BERRIES, HIBISCUS, SWEET

6 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

Texture ?

2 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 Malty Other

Finish/Aftertaste Dry Sweet Other

10 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 None L M H Inappropriate

Other _____

2 5

Overall

Classic Example _____ _____ Not to Style

Flawless _____ _____ Significant Flaws

Wonderful _____ _____ Lifeless

5 10

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

SAISON BASE STYLE HARD TO FIND.
FRUIT TEA - MOSTLY BERRY & HIBISCUS -
EASY TO FIND. SOME ASTRINGENCY.

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

Judge Total

25 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 *Recognized*
yochris77@gmail.com

Location _____ Date _____

Category# 26 Entry # 354198
Sub (a-f) B
Subcategory BELGIAN DUBBEL
Special Ingredients _____

Position in flight 3
of 24

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 None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

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

Bottle Inspection or _____

Aroma

Malt None L M H Inappropriate LACKING RICHNESS

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate PHENOLS & ESTERS & ALCOHOL

Other LOW MEDICINAL AROMA

6 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

3 ₃

Flavor

Malt None L M H Inappropriate NOT RICH. HAS RAISINY CHARACTER

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 _____

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

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.

5 ₁₀

LACKING MALT COMPLEXITY & RICHNESS
LOW MEDICINAL AROMA. CHECK
WATER & WATER ADDITIONS.

Judge Total

32 ₅₀

La ABV
 Fermented w/ Brett + Belgian Sacc.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
 Structured Version



Location BH II Date 2/6/16

Judge Name Stuart Hallam
 BJCP ID & Rank non - BJCP
 Email _____

Category# 34 Entry# 389621
 Sub (a-f) C
 Subcategory Experimental Beer
 Special Ingredients Table Saison

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 45.
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank Asst. Brewer
 Pro Brewer Brewery Black Hops
 Industry Describe + Canada
 Judging Years 3

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Bready
 Hops Funky, Farmhouse, Banana
 Fermentation Slight sulfur
 Other _____

10₁₂

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 Very crushable

3₃

Flavor

Malt None L M H Inappropriate Delicate malt flavour
 Hops minimal
 Bitterness minimal
 Fermentation tart and slightly salty
 Balance Hoppy Malty Well balanced
 Finish/Aftertaste Dry Sweet Crisp Finish
 Other _____

18₂₀

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth 5₅

Creaminess None L M H Inappropriate
 Astringency Other _____

Overall

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

9₁₀

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

Interesting, funky aroma, thin body, but to be expected given ABV. Seriously crushable. Consider entering as Brett Saison - stuff a great beer.

45₅₀

Scoresheet Instructions

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

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

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

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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.B5@gmail.com

Category# 29 Entry# 414414
 Sub (a-f) A
 Subcategory _____
 Special Ingredients passion fruit

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 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 X Wheat. Subtle grainy notes
 Hops X OK for style
 Bitterness X Way too high for style
 Fermentation X Banana. Low clove. Hint of bubblegum

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

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

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other passion fruit, tropical fruit

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 _____ Texture _____

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 passion fruit supports Hop choice. clean slightly tart

15
20

Mouthfeel

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

4
15

Overall

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

7
10

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

passion fruit plays a supporting role to the hops, but is still decent. good oak etc. could increase passion fruit addition to meet style requirements. good acidity

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# 29 Entry # 414614
 Sub (a-f) A
 Subcategory (spell out) Fruit Beer
 Special Ingredients Passionfruit

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____ _____
 Hops _____ light resin like
 Fermentation _____ _____
 Other _____ slight acid notes

Appearance

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

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

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

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

Flavor

None L M H Inappropriate
 Malt X _____ low bready
 Hops _____ low citrus / melon like
 Bitterness _____ _____
 Fermentation _____ _____
 Balance _____ low acidity
 Finish/Aftertaste _____ _____
 Other _____ _____

Mouthfeel

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

Overall

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

well done to style
perhaps not add more passion fruit.

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

Judge Total 33 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH 11 Date 26/6/21

Judge Name Anthony Zigorbie
BJCP ID & Rank E3559
Email _____

Category# 20 Entry# 427832
Sub (a-f) A
Subcategory Spice herb or veg.
Special Ingredients 10A Base style

Position In flight Entry _____
Advanced to MINI-BOS _____
PLACE 46
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

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

Aroma

Malt None L M H Inappropriate choudak, chilli
Hops X Inappropriate light earthy
Fermentation X Inappropriate clean
Other _____

11₁₂

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 _____

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 L M R Inappropriate 13
Malt X Inappropriate Wheat. Subtle grainy notes
Hops X Inappropriate OK for style
Bitterness X Inappropriate Way too high for style
Fermentation X Inappropriate Banana. Low clove. Hint of bubblegum

Flavor

Malt None L M H Inappropriate chocolate (Dark)
Hops X Inappropriate Earthy - spice (pepper)
Bitterness X Inappropriate to style
Fermentation Hoppy Malty Inappropriate
Balance Dry Sweet Inappropriate
Finish/Aftertaste X Inappropriate not claying. balanced.
Other chilli complements the sweetness perfectly.

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	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

5₅

Overall

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

9₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
fantastic beer! well balanced. the chilli complements the sweetness perfectly.

46₅₀

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 Stuart Hallam
BJCP ID & Rank Non-BJCP
Email _____

Category# 34 Entry# 441232
Sub (a-f) C
Subcategory Exp.
Special Ingredients Wild Yeast

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

Non-BJCP Qualifications

Cicerone Rank Asst. Brewer
Pro Brewer Brewery Black Hops
Industry Describe + Conc. Ba
Judging Years 3

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate
Malt Slight bread
Hops None
Fermentation Funky, bubbly, floral
Other floral ferment

11
12

Appearance

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

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 Slight bread
Hops Subtle
Bitterness Balancing
Fermentation White wine
Balance Nicely balanced
Finish/Aftertaste Hint of sourness
Other Do get a hint of plastic

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
Carbonation Astringency
Warmth Other

4
5

Overall

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

8
10

Feedback

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

Delicious. Really good balance of flavours, the yeast shines through giving it a white wine & maybe Chardonnay flavour.
Do get some plastic flavours - would think that comes from the bacteria. For a wild strain, great job.

39
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Alex Taubert**
 BJCP ID **E2971-Certified**
 & Rank **exmainstay@hotmail.com**
 Email _____

Category# **34** Entry # **441232**
 Sub (a-f) **C**
 Subcategory **Experimental Beer**
 Special Ingredients **Wild Yeast Golden Sour**

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE **39**
 CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank **Certified**
 Pro Brewer Brewery **Donchik's Home / Auckland Hous**
 Industry Describe _____
 Judging Years **6**

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate _____
Low Bready (White Bread) As beer warms.
 Hops _____ Inappropriate _____
No hop aroma
 Fermentation _____ Inappropriate _____
Salty, funky overripe Pear
 Other _____
Sweet Apple Candy

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 _____
 Other _____
 Texture **Rocky large Bubbles**

3
3

Flavor

Malt None L M H Inappropriate _____
White Bread
 Hops _____ Inappropriate _____
No hop flavour
 Bitterness _____ Inappropriate _____
Low Bitterness
 Fermentation _____ Inappropriate _____
Low Phenolic - Garden Hose
 Balance Happy Muddy _____
Balanced to Sour & Funk
 Finish/Aftertaste Dry-Tart Sweet _____
Finishes Tart
 Other _____
Salty funky & Sour Esters dominate the palate

14
20

Mouthfeel

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

A tart & refreshing Sour Ale with an interesting & complex Yeast profile in both flavour & Aroma. This beer is only let down by the low phenolic Garden Hose/Burnt Plastic character in the flavour. Certainly an interesting concept & I applaud the effort for their creativity. Perhaps & Laboratory isolated strain of the wild Yeast may negate the phenolic flavour. Keep trying.

39
50
Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	L	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 Carson MEIK
BJCP ID & Rank _____
Email _____

Category# 33 Entry# 459996
Sub (a-f) A
Subcategory 20c. Imperial Stout
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 Grey Times
Industry Describe _____
Judging Years _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other Lignine dominates, drains after drink

3
12

Appearance

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

Flavor

None L M H Inappropriate
Malt So sweet it dominates any other possible malt character
Hops Good bitterness
Bitterness _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other Clayey lignine sweetness

12
20

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

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

Mouthfeel

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

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.

5
10

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

Sweet lignine drink, has next to no bitterness but not enough to balance with lignine additions. Unbalanced

27
50

Judge Total

20 C



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Chris Howell
BJCP ID: E3554 Recognized
yochris77@gmail.com

Category# 30 Entry # 459996
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in Flight Entry 24
Advanced to MINI-BOS
PLACE 29
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt SIRUPY CHOC
Hops
Fermentation
Other LIQUORICE.

6₁₂

Appearance

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

13₅₀

Flavor

None L M H Inappropriate
Malt
Hops DARK FRUIT
Bitterness
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other LIQUORICE. SALT NOT OBVIOUS

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
None L M H Inappropriate
Carbonation
Warmth
Creaminess
Astringency
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.

LIQUORICE IS A LITTLE TOO
PROMINANT HIDING ~~GOOD~~ ANY
COMPLEXITY OF MALT AROMA & FERMENT.
GREEN BODY, CARBONATION

32₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Alex Taubert
 BJCP ID & Rank E2971
 Email lexmainstay@hotmail.com

Category# 33 Entry# 493229
 Sub (a-f) B
 Subcategory Specialty Wood Aged
 Special Ingredients Barley Wine Tasmanian Whiskey Barrel.

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

Non-BJCP Qualifications

Cicerone Rank Certified
 Pro Brewer Brewery Headricks Lane / Auckland House
 Industry Describe _____
 Judging Years 6

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate Sticky Toffee, Burnt Sugar Molasses
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate Vegete Meaty Boozy
 Other High Whiskey Oak up front

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Head White Ivory Beige Tan Brown Inappropriate off white
 Retention Quick Lasting Other _____
 Texture Fight foamy bubble clinging to edge of glass.

Scoresheet Instructions

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

Flavor

Malt None L M H Inappropriate Stick toffee Molasses.
 Hops None L M H Inappropriate No hop flavor
 Bitterness None L M H Inappropriate Moderate Balanced.
 Fermentation None L M H Inappropriate Vegete Bitery
 Balance Hoppy Malt Sweet Inappropriate Balanced towards Whiskey oak malt
 Finish/Aftertaste Dry Sweet Inappropriate finishes Sweet & Boozy.
 Other Oaky Bourbon Barrel. green oak.

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

Acetaldehyde		Metallic	
Alcoholic / Hot	M	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 5
 Astringency None L M H Inappropriate
 Other Boozy but Balanced.

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.

This is an excellent attempt at a very difficult style to brew. The whiskey oak was very well implemented in this beer however the meaty & vegete bite from the autolysis suggests that the yeast health during ferment wasn't great with these high gravity beers always pitch a lot of yeast. This beer is very close to a gold medal with 10 more.

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 RH II Date 2/6/16

Judge Name Stuart Hallam
BJCP ID & Rank Non BJCP
Email _____

Non-BJCP Qualifications
Cicerone Rank Asst. Brewer
Pro Brewer Brewery Black Hops & Cereals
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 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# 33 Entry# 493229
Sub (a-f) b
Subcategory Specialty Wood Aged
Special Ingredients Whiskey

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Caramel, bread, Dates
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate high alcohol, vegemite 10
Other _____

Appearance

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

Flavor

Malt None L M H Inappropriate Bready, fruity, Dates, raisins.
Hops L M H Inappropriate None
Bitterness L M H Inappropriate Minimal
Fermentation None L M H Inappropriate Fruity, spicy
Balance Hoppy Malty Other _____
Finish/Aftertaste Dry Sweet Inappropriate Lingering sweetness
Other whiskey, vegemite 16

Mouthfeel

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

A very good beer, but suits, whiskey flavor, comes through when warmed. Great crack, not a hard beer style. 41

Judge Total 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Carroll McCarthy
BJCP ID & Rank _____
Email _____

Category# 26 Entry # 542363
Sub (a-f) B
Subcategory Belgian Dubbel
Special Ingredients _____

Position In flight 4 of 24
Advanced to MINI-BOS
PLACE 33
CONSENSUS SCORE 33
may not be an average of judge's individual scores

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

Bottle Inspection ok

Aroma

Malt L H Lacking malt complexity
Hops L H _____
Fermentation L H Esters present but too low to score higher
Other _____

7
12

Appearance

Color Yellow Gold Amber Copper Brown Black Other
Clarity Brilliant Hazy Opaque Other
Head Quick Long Other
Retention Quick Other
Texture Head small

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt X Malt w/c present in flavor
Hops X _____
Bitterness X _____
Fermentation X Raising, balances well w malt
Balance X _____
Finish/Aftertaste X _____
Other _____

14
20

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

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

Mouthfeel

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

3
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.

6
10

Malt notes subpar, esters not as present as they should be

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

32
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 *RECOGNIZED*
yochris77@gmail.com

Location _____ Date _____

Category# 26 Entry # 542363
Sub (a-f) B
Subcategory (Spell out) BELGIAN DUBBEL
Special Ingredients _____

Position in flight 4 of 25
Advanced to MINI-BOS
PLACE 33
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
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 TOAST, LACKING COMPLEXITY
Hops X SPICY - CLOVE
Fermentation X PHENOLS & ESTERS
Other _____

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 TOAST, LIGHT CARAMEL. LACKING COMPLEXITY
Hops X EARSEY SPICY
Bitterness X _____
Fermentation X SPICY
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

15 20

Mouthfeel

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

COULD DO WITH MORE MALT RICHNESS AND COMPLEXITY. POSSIBLY USE DIFFERENT YEAST STRAIN AND/OR MASHING SCHEDULE.

Judge Total

34 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Alex Taubert
 BJCP ID & Rank E2971 Certified
 Email lexmainstay@hotmail.com

Non-BJCP Qualifications
 Cicerone Rank Certified
 Pro Brewer Brewery Headricks (w/ Auckland House)
 Industry Describe _____
 Judging Years 6

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 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	<u>H</u>	Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	<u>H</u>
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# 33 Entry# 578378
 Sub (a-f) A
 Subcategory Wood Aged Beer
 Special Ingredients American Oak
Base Style: Golden Strong Ale.
 Bottle Inspection OK

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

Aroma

Malt None L M H Inappropriate low honey & white bread
 Hops None
 Fermentation None L M H Inappropriate Tart sour lemons
 Other Red wine grapes skins Tart lemon Beyond funk. Oaky wood. 5

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Head
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other Texture foamy bubble clinging to edge of glass 3

Flavor

Malt None L M H Inappropriate honey malt
 Hops None
 Bitterness None L M H Inappropriate Moderate low
 Fermentation None L M H Inappropriate Strong, Tart funky Barn house
 Balance Hoppy Maltly Other _____
 Finish/Aftertaste Dry Sweet Inappropriate Finishes tart & dry
 Other low Supporting Oak 8

Mouthfeel

Body Thin M Full Inappropriate Creaminess
 Carbonation None L M H Inappropriate Astringency
 Warmth Puckering Tannin 3

Overall

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

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Unfortunately this beer was mis-categorized and would have scored much higher if entered a 33B - Specialty Wood Aged beer which would have accounted for the wine character & funk which is inappropriate for a 33A
A fantastic beer in the glass just not to style for what it was entered as
 Judge Total 24



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Curran McCarthy
BJCP ID & Rank _____
Email _____

Category# 29 Entry# SBS471
Sub (a-f) C
Subcategory Spec Fruit Beer
Special Ingredients _____

Position In flight 9 of 24
Advanced to MINI-BOS
PLACE 38
CONSENSUS SCORE 38
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other Good impression fruit aroma, lacking detergent

10 12**Appearance**

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

2 3**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
Brettanomyces	Plastic
Diacetyl	Solvent / Fusel
DMS	Sour / Acidic
Esters	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 Residual acidity, detergent reflexion

15 20**Mouthfeel**

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

4 5**Overall**

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

6 10

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

Why was this entered as a specialty fruit beer instead of a fruit beer? They are in addition listed that would make it a specialty fruit beer?

37 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 **RECOGNIZED**
yochris77@gmail.com

Location _____ Date _____

Category# 29 Entry # 583471
 Sub (a-f) C
 Subcategory FRUIT & SPICE
 Special Ingredients PASSIONFRUIT, DRAGONFRUIT
 Position in flight 9 of 24
 Advanced to MINI-BOS
 PLACE 38
 CONSENSUS SCORE 38
may not be an average of judge's individual scores

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

Bottle Inspection LOW MISS. HIGH FILL

Scoresheet Instructions

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

Example: How 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

Aroma

Malt X Bready
 Hops X
 Fermentation X
 Other MODERATE PLEASANT PFRUIT & DFRUIT

10
12

Appearance

Appearance

Color Pink Head X Quick Lasting Other
 Clarity X Retention X Other
 Other Texture FINE

3
3

Flavor

Flavor

Malt X
 Hops X
 Bitterness X
 Fermentation X ACIDIC / SOUR - MODERATE +
 Balance X Hoppy Malty
 Finish/Aftertaste X Sweet ACIDIC
 Other PASSIONFRUIT PROMINENT, DRAGONFRUIT HARD TO FIND

15
20

Mouthfeel

Mouthfeel

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

4
15

Overall

Overall

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

8
10

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

ENJOYABLE FRUIT / SOUR.
FRUIT WOULD BE MORE TEXTURE
THAN FLAVOUR? MAYBE NOT
DECLARE D'FRUIT?

40
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Caran McElly
BJCP ID & Rank _____
Email _____

Category# 29 Entry# 729921
Sub (a-f) B
Subcategory First Keel
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate lbr. coffee
Hops
Fermentation
Other Mandarin aroma is very potent, high as in milk

7 12

Appearance

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

3 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

Malt None L M H Inappropriate Bitter chocolate, nut, lacking complexity
Hops
Bitterness Lingering
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other Biter character compliments mandarin & ice versa

12 20

Mouthfeel

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

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.

8 10

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

As milk apparent

33 50

Judge Total

20 A.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Chris Howell
BJCP ID: E3554 RECOGNIZED
yochris77@gmail.com

Category# 29 Entry# 729921
Sub (a-f) B
Subcategory F&S BEER
Special Ingredients MANDARIN, VANILLA, CACAO

Position in flight
Entry 18
of 24

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 COFFEE & CHOC - LOW
Hops _____
Fermentation _____
Other MANDARIN OVERPLAYS MALT

6₁₂

Appearance

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
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 MANDARIN WITH OBVIOUS

12₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
Body _____
Carbonation None L M H Inappropriate

Warmth _____
Creaminess None L M H Inappropriate

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.
MANDARIN/CITRUS THINS OUT BODY & IS DOMINANT. VANILLA ABSENT. HEAD LOW & DROPS QUICK. MALT FLAVOR LACKS COMPLEXITY, POSSIBLY DUE TO MANDARIN OVERPOWERING.

29₅₀

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 **Alex Taubert**
 BJCP ID & Rank **E2971 - Certified**
 Email **texmainstay@hotmail.com**

Category# **34** Entry# **735781**
 Sub (a-f) **A**
 Subcategory (Spell out) **Clone Beer**
 Special Ingredients _____

Position in flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE **38** **385**
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank **certified**
 Pro Brewer Brewery **Headriders Cane/Auckland House**
 Industry Describe _____
 Judging Years **6**

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate **Bready, Sweet Bread**
 Hops None L M H Inappropriate **Passionfruit hops**
 Fermentation None L M H Inappropriate **Clean American Ale Lemat** **11**
 Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Inappropriate
 Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Inappropriate
 Texture **Rocky large bubbles with some foam** **1**
 Other _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **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 **White bread, honey, sweet bun**
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate **Harsh b; Hermax**
 Fermentation None L M H Inappropriate **Clean** **15**
 Balance Hoppy Malty Inappropriate **Balanced towards hops, bitterness**
 Finish/Aftertaste Dry Sweet Inappropriate
 Other **Too bitter for a SBW Pac Ale**

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
7
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

This is a well brewed beer and an excellent attempt at reproducing the declared clone beer. However, the guidelines suggest this category for beers that aren't defined by a style where a SBW Pac Ale could be entered as a 12A British golden ale. this beer would score very well as a british golden Ale.

Outstanding	45-50	World-class example of style.
Excellent	38-44	Excellent style with minor imperfections.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 Curran M. Coffey
 BJCP ID & Rank _____
 Email _____

Category# 30 Entry# 741295
 Sub (a-f) A
 Subcategory Hot Spiced Beer
 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 Easy Times
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt Slight malt sweetness

Hops _____

Fermentation _____

Other Coffee dominates aroma

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

1.5
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

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

13

Flavor

None L M H Inappropriate

Malt Inappropriate
 Ried, dsc,

Hops Inappropriate
 Lingering bitterness

Bitterness Inappropriate

Fermentation Inappropriate

Balance Hoppy Malty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

Other Coffee was balanced

14
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body Inappropriate

None L M H Inappropriate

Carbonation Inappropriate

Warmth Inappropriate

None L M H Inappropriate

Creaminess Inappropriate

Astringency 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.

4
10

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

In this for style, although not ideal.
Use of cocoa & coffee works well with style

30
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BXH II Date 26/6/21

Chris Howell
BJCP ID: E3554 Recognized
yochris77@gmail.com

Category# 30 Entry # 741295
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position In flight 20 of 24
Advanced to MINI-BOS
PLACE
24
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK LOW HISS ON OPENING

Aroma

None L M H Inappropriate
Malt COFFEE OVERPOWERS
Hops
Fermentation
Other ROAST COFFEE DOMINATES

6
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 WITH RED/RUBY Texture _____

2
3

Flavor

None L M H Inappropriate
Malt COFFEE-STRONG
Hops
Bitterness ✓
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other ACIDIC SOME ACRID FROM ROAST COFFEE

12
20

Mouthfeel

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

2
5

Overall

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

5
10

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

COFFEE OVERPOWERS MALT AND IS NOT A HARMONIOUS ADDITION. OATMEAL CREAMINESS NOT APPARENT. THIN, MINERALITY.

27
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Alex Taubert
 BJCP ID E2971 Certified
 & Rank lexmainstay@hotmail.com
 Email _____

Non-BJCP Qualifications

Cicerone Rank Certified
 Pro Brewer Brewery Headsichs Lane/Auckland House
 Industry Describe _____
 Judging Years 6

Scoresheet Instructions

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

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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# 34 Entry# 741384
 Sub (a-f) C
 Subcategory Experimental Beer
 Special Ingredients Trappist Brett Palette

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

Bottle Inspection OK Bottle did gush foam after opening

Aroma

Malt X Very low Bread (White Bread)

Hops X None

Fermentation X Pomefruit, Salmon, ripe Peaches

Other Salty, Minerally up front, Lemon Limes (ripe)
Aroma balanced towards yeast character.
No discernable Belgian yeast aroma.

Appearance

Color X Head X Quick Retention X Other Texture Foamy tight bubbles.

Flavor

Malt X White Bread hint of honey sweetness

Hops X No hop flavour

Bitterness X Moderate Bitterness

Fermentation X Tart Barnyard Horse Blanket

Balance X Balanced towards Brett character

Finish/Aftertaste X Finishes Dry

Other No Discernable Belgian or trappist yeast derived flavours

Mouthfeel

Body X Thin Full Other Creaminess X Astringency X Other Lifting Spritzy carbonation

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.

This is a well brewed beer that i feel could have scored much higher if entered as a Brett Beer (28A) with a Declared base style of British Golden or Blonde Ale. There was no discernable trappist or Belgian yeast character as stated by entry info as I was expecting a balanced Blend of Brett & Belgian yeast characters based on the entry information.

Judge Total 35



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Stuart Hallam
 BJCP ID & Rank Non-BJCP
 Email _____

Category# 34 Entry# 741384
 Sub (a-f) C
 Subcategory Experimental
 Special Ingredients Trappist Brett

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

Non-BJCP Qualifications
 Cicerone Rank Asst Brewer
 Pro Brewer Brewery Black Hops
 Industry Describe + Connoisseur
 Judging Years 3

Bottle Inspection ok Floaming out when opened

Aroma

	None L	M	H	Inappropriate	
Malt	<input checked="" type="checkbox"/>			<input type="checkbox"/>	_____
Hops	<input checked="" type="checkbox"/>			<input type="checkbox"/>	_____
Fermentation	<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<u>Funky, clove, spicy</u> 8 ₁₂
Other					<u>Earthy</u>

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate							
Color	<input checked="" type="checkbox"/>						<input type="checkbox"/>	Other	Head	<input checked="" type="checkbox"/>				
Clarity		<input checked="" type="checkbox"/>					<input type="checkbox"/>	Other	Retention	<input checked="" type="checkbox"/>				
Other									Texture	<u>clean</u>				

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 13₁₃

Malt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="checkbox"/>				OK for style
Bitterness	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Banana, Low Clove. Hint of bubblegum

Flavor

	None L	M	H	Inappropriate	
Malt	<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<u>Bready</u>
Hops	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<u>Minimal</u>
Bitterness	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<u>Minimal</u>
Fermentation	<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<u>Banana, clove, spicy</u> 13 ₂₀
Balance		<input checked="" type="checkbox"/>		<input type="checkbox"/>	<u>well balanced</u>
Finish/Aftertaste	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<u>clean</u>
Other					<u>Slight rubbery taste</u>

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	<input checked="" type="checkbox"/>			<input type="checkbox"/>	Creaminess <input checked="" type="checkbox"/>
Carbonation	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Astringency <input checked="" type="checkbox"/>
Warmth	<input checked="" type="checkbox"/>			<input type="checkbox"/>	Other _____

Overall

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

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

Good example of a Belgian pale. Fruity and spicy. Hints of rubber and earthiness. Big Brett, maybe a bit too much for this style.

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II

Date 26/6/21

Chris Howell
BJCP ID: E3554 RECOGNIZED
yochris77@gmail.com

Category# 30 Entry# 747615
Sub (a-f) A
Subcategory SHV BEER
Special Ingredients _____

Position in flight
Entry 19
of 24

Advanced to MINI-BOS
PLACE 29
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

Bottle Inspection OK FULL - NO HEADSPACE

Aroma

None L M H Inappropriate

Malt None L M H Inappropriate NUCCY ROAST.

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

Other HAZELNUT PROMINENT

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color RUBY HIGHLIGHT White Ivory Beige Tan Brown Inappropriate

Clarity ALMOST OPAQUE - HAZY Brilliant Hazy Opaque Inappropriate

Other WHERE VISIBLE Retention Quick Lasting Other

2
3

Flavor

None L M H Inappropriate

Malt None L M H Inappropriate NUTTY, CHOCOLATE

Hops None L M H Inappropriate

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate

Balance HOPPY Hoppy Malty Inappropriate

Finish/Aftertaste DRY Dry Sweet Inappropriate

Other _____

14
20

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Other _____

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.

NO BASE STYLE DECLARED. ASSUME THAT CHOCOLATE & HAZELNUT WAS ADDED AS IT WAS ENTERED IN SHV. LACKS MALTINESS & MALT COMPLEXITY & BODY

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 _____

Judge Name Carron McElroy
 BJCP ID & Rank _____
 Email _____

Category# 30 Entry# 747615
 Sub (a-f) A
 Subcategory Spice Beer
 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 Easy Times
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt slight disc note
 Hops
 Fermentation _____
 Other Malty aroma

3
12

Appearance

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

2
3

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judges(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 rust, disc
 Hops
 Bitterness
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other _____

15
20

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

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

Mouthfeel

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

3
5

Overall

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

3
10

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

No true base style - is it English or American?
Choc Hazelnut plays well with porter style.

26
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 2/6/12

Judge Name Stuart Hallam
BJCP ID & Rank Non-BJCP
Email _____

Non-BJCP Qualifications
Cicerone Rank Asst. Brewer
Pro Brewer Brewery Black Hops
Industry Describe 1 grade
Judging Years 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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# 32 Entry# 763217
Sub (a-f) a
Subcategory Classic Style Smoked
Special Ingredients Beerwood
Doppelbock

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Roasted caramel, raisin
Hops None
Fermentation None
Other Smoke, Bacon 14

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
Texture Thin 2

Flavor

Malt None L M H Inappropriate Caramel, raisin, toasty
Hops None
Bitterness Balancing Bitterness
Fermentation Fruity
Balance Hoppy Malty Malt forward
Finish/Aftertaste Dry Sweet Balanced finish
Other _____

Mouthfeel

Body Thin M Full Inappropriate
Creaminess None L M H Inappropriate
Carbonation None L M H Inappropriate
Astringency Other 3

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.

Really great example, can only dock points on fine technical issues. Head retention was poor. Seriously crushable beer. 42

Judge Total 42



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Alex Taubert**
 BJCP ID **E2971 certified**
 & Rank **lexmainstay@hotmail.com**
 Email _____

Category# **34** Entry# **765628**
 Sub (a-f) **C**
 Subcategory **Experimental Beer**
 Special Ingredients **Lactose, Black Currant, Vanilla Beans**

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

Non-BJCP Qualifications

Cicerone Rank **Certified**
 Pro Brewer Brewery **Headricks Lane / Truckee of Nevada**
 Industry Describe _____
 Judging Years **6**

Bottle Inspection

Aroma

None L M H Inappropriate
 Malt None
 Hops None
 Fermentation None
 Other **Black Currant Jam, Tart Grape skins, Pine Dirt (Earthy)**

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color **Beetroot Juice**
 Brilliant Hazy Opaque
 Clarity **Appearance of foam**
 Other **Beetroot Juice**
 White Ivory Beige Tan Brown Inappropriate
 Head **Deep Pink**
 Quick Lasting Other
 Retention
 Texture **foamy with large Rocky Bubbles**

3
3

Flavor

None L M H Inappropriate
 Malt None
 Hops None
 Bitterness None
 Sour/Tartness **Very Sour & Tart**
 Fermentation
 Hoppy Malty
 Balance **Balance towards Tartness**
 Dry Sweet
 Finish/Aftertaste **Tart**

14
20

Other **low Vanilla sweetness & Earthy oined dirt with a supporting Dark Berry flavor**

Mouthfeel

Thin M Full Inappropriate
 Body
 None L M H Inappropriate
 Carbonation Creaminess
 Astringency
 Warmth Other **Puckering Sourness**

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.
Wow! Thank you for entering this very unique & creative beer. It has an interesting combination of flavours that do work well together. However the balance is too far towards the sour character of the beer. Balance is the key so if you dial back the acidity this beer would win gold.

37
50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **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		Sulfur	
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 BH II

Date 26/6

Judge Name Stuart Hallam
 BJCP ID & Rank Non-BJCP
 Email _____

Category# 34 Entry# 765628
 Sub (a-f) C
 Subcategory Experimental
 Special Ingredients Vanilla, Blackcurrant & lactose

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

Non-BJCP Qualifications

Cicerone Rank Asst. Brewer
 Pro Brewer Brewery Black Waps
 Industry Describe + Canada
 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 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	

Aroma

Malt L M H Inappropriate
 Hops L M H Inappropriate
 Fermentation L M H Inappropriate
 Other Blackcurrant, fart, vanilla

9 12

Appearance

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

2 3

Flavor

Malt L M H Inappropriate Minimal
 Hops L M H Inappropriate Minimal
 Bitterness L M H Inappropriate None
 Fermentation L M H Inappropriate Quite sour
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate Sweet + Sour
 Other Vanilla, lactose

14 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 Tart Sourness

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.

Really good, just need to work on the balance of flavour. I enjoyed the sourness and felt that the vanilla and lactose took away.

36 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 BH 11 Date 26/6/21

Judge Name Anthony Ziegenfuss
 BJCP ID & Rank E3559
 Email _____

Category# 30 Entry# 765638
 Sub (a-f) A
 Subcategory Spice, Herb Kveji
 Special Ingredients Cardamom + more

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Roast choc (Dark), coffee
 Hops X _____
 Fermentation X _____
 Other Very strong coffee

9₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt None L M H Inappropriate Wheat. Subtle grainy notes
 Hops X _____ 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 Dark choc
 Hops X _____
 Bitterness None L M H Inappropriate to style (base)
 Fermentation X _____
 Balance Hoppy M Malty Inappropriate
 Finish/Aftertaste Dry Sweet
 Other balanced - great coffee flavor.

14₂₀

Mouthfeel

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

5₅

Overall

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

8₁₀

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

spaces for this should be noticable - but apart from the coffee, great beer but too close to base style, great bar!

39₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH #

Date 26.6.21

Judge Name Benedict Roth
 BJCP ID & Rank _____
 Email Benny.roth@gnmif.com

Category# 34 Entry # 76568
 Sub (a-f) _____
 Subcategory Spice and Herbal
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery Barleigh Brewings
 Industry Describe _____
 Judging Years 13

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

Malt None L M H Inappropriate _____
 staled in coffee
 Hops None L M H Inappropriate _____
 roost malts
 Fermentation None L M H Inappropriate _____
 Other None L M H Inappropriate _____
 no noticeable spices

9
12

Appearance

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

2
3

Flavor

Malt None L M H Inappropriate _____
 Coffee dominates
 Hops None L M H Inappropriate _____
 by cant taste the
 Bitterness None L M H Inappropriate _____
 other declared
 Fermentation None L M H Inappropriate _____
 ingredients, little
 Balance Hoppy Malty Inappropriate _____
 solventy
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

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
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.

Good beer but the coffee dominates
 next time just declare coffee star
 + not lose points for other
 ingredients not being noticeable

39
50

Judge Total

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

20 A.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6/21

Chris Howell
BJCP ID: E3554 **RECOGNIZED**
yochris77@gmail.com

Category# 30 Entry# 771712
Sub (a-f) A
Subcategory SUH BEER
Special Ingredients Am. PORTER + CACAO + VANILLA

Position in flight 17 of 24
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 HIGH FILL, GOOD MISS ON OPENING.

Aroma

Malt None L M H Inappropriate CHOC, COFFEE, FRUIT (LOW)

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Other _____

8
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Other _____

Clarity Brilliant Hozy Opaque Inappropriate
Other _____

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

Texture FINE

3
3

Flavor

Malt None L M H Inappropriate CHOCOLATE, COFFEE, LOW FRUITINESS

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Balance Hoppy Malt Sweet Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate _____

Other LOW ACID ROASTINESS

15
20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other LOW BITTERNESS FROM ROAST MALT.

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.

VANILLA IS A GOOD MATCH IN THIS BEER.
MALT LACKS COMPLEXITY & COULD BE TO A LEVEL.

36
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **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	



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Ewin McCall
 BJCP ID & Rank _____
 Email _____

Category# 30 Entry# 771712
 Sub (a-f) A
 Subcategory Spiced Beer
 Special Ingredients _____

Position In flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____**Aroma**

None L M H Inappropriate

Malt W/ coffee, slight burnt

Hops _____

Fermentation _____

Other Vanilla / Cacao present

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove, Hint of bubblegum

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

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

Flavor

None L M H Inappropriate

Malt low malt complexity

Hops _____

Bitterness Way too high for style

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

12
20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4
5

Overall

Classic Example _____ _____ Not to Style _____

Flawless _____ _____ Significant Flaws _____

Wonderful _____ _____ Lifeless _____

6
10

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

Cocoa Avaniella overhelm style & dont compliment base style

30
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Stuart Hallam
BJCP ID & Rank Non-BJCP
Email _____

Category# 34 Entry# 794994
Sub (a-f) C
Subcategory (Spell out) Experimental
Special Ingredients Salted caramel/roasted

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

Non-BJCP Qualifications

Cicerone Rank Asst. Brewer
Pro Brewer Brewery Black Hops
Industry Describe + Canada
Judging Years 3

Bottle Inspection

Aroma

Malt None L M H Inappropriate
Hops L M H Inappropriate
Fermentation L M H Inappropriate
Other Big Caramel aromas

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 _____
Other _____ Texture _____

3
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
Other _____

12
20

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	

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 _____

2
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.
Big caramel flavours but not much salt. Bitterness is detracting from the caramel towards the end. Possibly a bit heavy on the bittering hops. Also expected more body. Judge Total 34
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26-06-21

Judge Name Alex Taubert
 BJCP ID E2971 - Certified
 & Rank lexmainstay@hotmail.com
 Email _____

Category# 34 Entry # 794994
 Sub (a-f) C
 Subcategory Experimental Beer
 Special Ingredients Salted Caramel/Caramel Ale

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

Non-BJCP Qualifications
 Cicerone Rank Certified
 Pro Brewer Brewery Headricks Lane/Auckland House
 Industry Describe _____
 Judging Years 6

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt Sweet Biscuit
 Hops No hop aroma
 Fermentation No Ester aroma
 Other Caramel Essence

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

Example: How 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
 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

Malt L M H Inappropriate Sweet Doughnut Crust
 Hops L M H Inappropriate No hop flavor
 Bitterness L M H Inappropriate _____
 Fermentation L M H Inappropriate Pome fruit/Pears
 Balance Hoppy Malty Inappropriate Balance towards Caramel
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other finishes Bitter

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth _____
 Creaminess L M H Inappropriate 2
 Astringency L M H Inappropriate
 Other finishes Astringent

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.

Thanks for entering this experimental beer. The caramel flavours & aromas are prominent however this beer finishes thin, dry & astringent. If this beer had more body it would make for a more pleasant drinking experience. Try adding some flaked barley or oats.

Judge Total 31

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 Curtis Meyer
 BJCP ID & Rank _____
 Email _____

Category# 27 Entry# 838424
 Sub (a-f) A2
 Subcategory Coke
 Special Ingredients _____

Position in flight 11 of 24
 Advanced to MINI-BOS
 PLACE 3
 CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection OK

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

Aroma

Malt None L M H Inappropriate

Hops

Fermentation

Other Dark Doughy character overwhels in soft or starchy

6
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 _____

Texture _____

2
3

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

Flavor

Malt None L M H Inappropriate
 Hops

Bitterness

Fermentation

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

13

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

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

Flavor

Malt None L M H Inappropriate

Hops

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other Doughy sweetness overwhels senses

14
20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H

Warmth

Creaminess

Astringency

Other _____

2
15

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

4
10

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

Fullness not characteristic of Coke.

Hazy not apparent

Carbonation out of spec

28
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 **RECOGNIZED**
yochris77@gmail.com

Location _____ Date _____

Category# 27 Entry# 838424

Sub (a-f) A

Subcategory GOSE

Special Ingredients HIBISCUS

Position in flight Entry 11 of 24

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 HIGH KILL, POP/FIZZ ON OPENING

Aroma

None L M H Inappropriate

Malt X

Hops X

Fermentation X

Other NO CORIANDER, LOW LEMON, NO HIBISCUS

8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X

Clarity X

Other PINK HUE

White Ivory Beige Tan Brown Inappropriate

Head X

Retention X

Texture FINE

2₃

Flavor

None L M H Inappropriate

Malt X

Hops X

Bitterness X

Fermentation X

Balance Hoppy X Malty

Finish/Aftertaste Dry X Sweet

Other LIGHT LEMON & FRUIT. LOW TO ^{ALMOST} NO SALTINESS, NO HIBISCUS

15₂₀

Mouthfeel

Thin M Full Inappropriate

Body X

Carbonation None L M H X

Warmth X

None L M H Inappropriate

Creaminess X

Astringency X

Other _____

3₅

Overall

Classic Example X Not to Style

Flawless X Significant Flaws

Wonderful X Lifeless

6₁₀

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

BOTTLES MAY HAVE FILLED A LITTLE TOO HIGH EFFECTING HEAD AND CARBONATION. PLEASANT DRINK. MALT CHARACTER ALMOST ABSENT. HIBISCUS VERY HARD TO FIND - MAYBE DON'T DECLARE IT.

34₅₀

Scoresheet Instructions

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

20 C



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 **RECOGNIZED**
yochris77@gmail.com

Location _____ Date _____

Category# 30 Entry# 839643
Sub (a-f) A
Subcategory S.H.V BEER
Special Ingredients IMP STOUT + COFFEE

Position in flight 16
Entry of 24
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 or _____

Aroma

None L M H Inappropriate
Malt
Hops
Fermentation
Other DOMINATED BY COFFEE

6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color
Clarity Brilliant Hazy Opaque Other
Head White Ivory Beige Tan Brown
Retention Quick Lasting Other
Other NO HEAD 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 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

13₂₂

Flavor

None L M H Inappropriate
Malt CHOCOLATE & COFFEE
Hops
Bitterness
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other COFFEE - INTENSE

12₂₀

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

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

Mouthfeel

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

4₅

Overall

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

5₁₀

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

COFFEE DOMINATES AND STOUT STYLE IS ALMOST LOST. HEAD MAY NOT BE PRESENT DUE TO COFFEE AND/OR BOTTLE FILL.

29₅₀

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 Cavan McCarthy
BJCP ID & Rank _____
Email _____

Category# 30 Entry # 839643
Sub (a-f) A
Subcategory Spiced Beer
(Spell out)
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other Massive coffee aroma, overwhelming

4
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **13**
Malt _____ Wheat. Subtle grainy notes
Hops _____ OK for style
Bitterness None L M H Inappropriate 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 None L M H Inappropriate Sufficient complexity, chocolatey
Hops _____
Bitterness None L M H Inappropriate
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____ A little saccharine
Other Coffee still overwhelming

13
20

Mouthfeel

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

5
5

Overall

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

7
10

Feedback

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

What could have been an excellent top that is muted by over generous coffee additions - it mutes most other flavors

32
150

Judge Total

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Diff 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 Curran McCarthy
 BJCP ID & Rank _____
 Email curranblain@gmail.com

Category# 25 Entry # 892557
 Sub (a-f) C
 Subcategory Belgian Golden Strong
 Special Ingredients _____

Position In flight 2 of 24
 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 Easy Times
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK Cap was not on properly, not pushed down fully?

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other _____

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Head Quick Lasting Other _____

Clarity _____ Retention _____

Other _____ Texture _____

1
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Happy Malty _____

Finish/Aftertaste Sweet _____

Other _____

18
20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3
15

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

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

8
10

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

Lack of carbonation due to lid fault added this beer of a batch. Sour. Head retention & carb/effervescence lacking. Would have been excellent

39
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II

Date 26/6/21

Chris Howell

BJCP ID: E3554

Recognized

yochris77@gmail.com

Category# 25 Entry# 892557
 Sub (a-f) C
 Subcategory Belgian Golden Strong
 Special Ingredients _____

Position in flight entry 2 of 24
 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 / Rot	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 VERY LITTLE HISS. LID DIDN'T SEEM TO ON BOTTLE PROPERLY. SEAL CAME OFF WITH LID.

Aroma

Malt X _____ Bready Sweet
 Hops _____ X _____ Floral
 Fermentation _____ X _____ _____
 Other _____

10 12

Appearance

Color X _____ DARK GOLD
 Clarity X _____ No Head
 Other No Head

Head X _____ Quick
 Retention X _____ _____
 Texture _____

1 3

Flavor

Malt X _____ _____
 Hops X _____ _____
 Bitterness _____ X _____ _____
 Fermentation _____ X _____ Phenols - Spicy
 Balance _____ X _____ _____
 Finish/Aftertaste _____ X _____ _____
 Other _____

18 20

Mouthfeel

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

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

3 5

Overall

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

7 10

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

SHAME THERE WAS A CARBONATION PROBLEM AS THIS BEER WAS VERY GOOD APART FROM LACK OF CARBONATION & HEAD.

Judge Total

39 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II

Date 2/6/16

Judge Name Stuart Hallam
 BJCP ID & Rank Non-BJCP
 Email _____

Non-BJCP Qualifications
 Cicerone Rank Asst. Brewer
 Pro Brewer Brewery Black Hops
 Industry Describe + Canada
 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

Malt	None L	M	H	Inappropriate	Wheat. Subtle grainy notes	13
Hops	<input checked="" type="radio"/>				OK for style	
Bitterness		<input checked="" type="radio"/>		<input checked="" type="checkbox"/>	Way too high for style	
Fermentation		<input checked="" 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	

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# 34 Entry# 896828
 Sub (a-f) C
 Subcategory Experimental
 Special Ingredients Malt, Sour, American Flavors

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

Bottle Inspection OK

Aroma

Malt	None L	M	H	Inappropriate	<u>Raisin, Date, Bread</u>	10
Hops	<input checked="" type="radio"/>					
Fermentation	<input checked="" type="radio"/>				<u>Slight funk</u>	
Other						

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Head	White	Long	Beige	Tan	Brown	Inappropriate	3
Clarity	Brilliant	Hozy	Opaque					Retention	Quick	Lasting					
Other								Texture	<u>clean</u>						

Flavor

Malt	None L	M	H	Inappropriate	<u>Bready, Raisin flavour, corone</u>	13
Hops	<input checked="" type="radio"/>				<u>minimal</u>	
Bitterness	<input checked="" type="radio"/>				<u>minimal</u>	
Fermentation	<input checked="" type="radio"/>				<u>Sour, Vinegar,</u>	
Balance	Hoppy		Malty		<u>Malt forward</u>	
Finish/Aftertaste	Dry		Sweet		<u>Sweet, tangy finish</u>	
Other	<u>hint of Diacetyl</u>					

Mouthfeel

Body	Thin	M	Full	Inappropriate	Creaminess	None L	M	H	Inappropriate	4
Carbonation	None L	M	H		Astringency	<input checked="" type="radio"/>				
Warmth	<input checked="" type="radio"/>				Other					

Overall

Classic Example	<input checked="" type="radio"/>				Not to Style	7
Flawless	<input checked="" type="radio"/>				Significant Flaws	
Wonderful	<input checked="" type="radio"/>				Lifeless	

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

A great example but just missing balance - A bit too sweet on the start - heavy on caramel malty or Diacetyl and then slightly to vinegary/acidic on the finish. Judge Total 37



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Alex Taubert
 BJCPTD # E2971 Certified.
 & Email alexmainstay@hotmail.com
 Email _____

Category# 34 Entry # 896828
 Sub (a-f) C
 Subcategory Experimental Beer
 Special Ingredients Malty American
Flanders Red.

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

Non-BJCP Qualifications

Cicerone Rank Certified.
 Pro Brewer Brewery Headwicks Cane Auckland Hawaii
 Industry Describe _____
 Judging Years 6

Bottle Inspection

OK

Aroma

Malt None L M H Inappropriate
Sticky, Toffee Caramel (soft).
 Hops No hop aroma.
 Fermentation Meaty Vegetative.
 Other _____

9₁₂

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 creamy like
masses.

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13₂₀

Flavor

Malt Toffee Caramel
 Hops No hop flavour.
 Bitterness Moderate low Bitterness.
 Fermentation Tart Sour with low acetic
 Balance Hoppy Balance toward tart
 Finish/Aftertaste Dry Sweet Finished Tart with a
 Other low supporting Sweetness.

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	H
Estery		Smoky	
Grassy		Sulphur	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

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.

This is a relatively well brewed beer that is not far removed from an Oud Bruin (239) in style. Unfortunately this beer is let down by the Acetic Vinegar character that knocks the caramel flavors out of balance. This is not absent that I could drink a lot of but you're not too far off the mark.

34₅₀

Additional resources can be found at these sites: <https://www.bjcp.org> <http://www.homebrewersassociation.org>

Keeping trying!

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



Chris Howell
BJCP ID: E3554 *Recognized*
yochris77@gmail.com

Location _____ Date _____

Category# 27 Entry# 921 278

Sub (a-f) A

Subcategory GOSE

Special Ingredients + CORIANDER SEEDS

Position In flight 12 of 24

Advanced to MINI-BOS

PLACE 33

CONSENSUS SCORE 33
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 LOW HISS ON OPENING.

Aroma

None L M H Inappropriate

Malt L M H _____

Hops L M H _____

Fermentation L M H _____

Other LEMON AROMA - BRIGHT. MODERATE.

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Clarity L M H _____

Head Quick Lasting Other _____

Retention L M H _____

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 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 DRY SALTYNESS. BALANCED ^{LOW} ACIDITY.

15
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body L M H _____

Carbonation L M H _____

Warmth L M H _____

None L M H Inappropriate

Creaminess L M H _____

Astringency L M H _____

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.

LACKING CARBONATION. COULD DO WITH A LITTLE MORE ACIDITY. CORIANDER DECLARED BUT NOT NOTICEABLE.

34
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Carroll McElroy
 BJCP ID & Rank _____
 Email _____

Category# 29 Entry # 921278
 Sub (a-f) A
 Subcategory (Spell out) WSP
 Special Ingredients _____

Position in flight 12 of 24
 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 Easy Times
 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 / Fuse!
DMS	Sour / Acidic
Estery	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate low + med
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Other Rapid finish, Sweet like head foam

2
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 _____

1.5
3

Flavor

Malt None L M H Inappropriate heavy
 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 Salty, a little hoppy

14
20

Mouthfeel

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

2
5

Overall

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

4
10

Weak finish, not a clear finish.
Too full body

Judge Total

32
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 **RECOGNIZED**
yochris77@gmail.com

Location _____ Date _____

Category# 24 Entry# 924198
Sub (a-f) C
Subcategory (Spell out) BIERE DE GARDE
Special Ingredients AMBER

Position In flight entry 1 of 24
Advanced to MINI-BOS
PLACE 38
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

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

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color TOASTY
Clarity HAZY
Other HAZY A LITTLE DARK.
Head White Ivory Beige Tan Brown Inappropriate
Retention LASTING
Texture _____

13
2

Flavor

None L M H Inappropriate
Malt TOASTY, TOFFEE, SWEET.
Hops SPICY. HIGH BITTERNESS.
Bitterness HIGH, SPICY
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet MED DRY & SPICY
Other _____

15
20

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	<input checked="" type="checkbox"/>	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	

Mouthfeel

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

7
10

SOME ASTRINGENCY LINGERING IN FINISH. BROWN APPLE FLAVOUR TO LOW-MED LEVEL. CHECK FERMENTATION.

36
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 Corran McCarthy
 BJCP ID & Rank _____
 Email _____

Category# 2008 Entry# 924198
 Sub (a-f) C
 Subcategory Biere de Cerve
 Special Ingredients _____

Position In flight entry 1 of 24
 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 Easy Times
 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	Sply
Light-Struck	Sulfur
Medicinal	Vegetal

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

Bottle Inspection OK _____

Aroma

Malt Malt character a little low & style
 Hops
 Fermentation
 Other _____

10 12

Appearance

Color Head Retention
 Clarity Texture
 Other _____

2.5 3

Flavor

Malt
 Hops Bitterness a little high, slight astringency
 Bitterness
 Fermentation
 Balance Malt character dominated by estery, fermentation character
 Finish/Aftertaste
 Other _____

16 20

Mouthfeel

Body Creaminess
 Carbonation Astringency
 Warmth Other

3.5 5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

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

8 10

Judge Total 40 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Aydan Rogos
 BJCP ID & Rank E195U Cert
 Email bjcp.e195u@gmail.com

Category# 30 Entry # 948752
 Sub (a-f) A
 Subcategory Irish stout/lactose
 Special Ingredients r caloro

Position in flight entry _____
 Advanced to MINI-BOS
 PLACE 36
 CONSENSUS SCORE 3.6
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Moderate to mid-high notes
 Hops ch. cobbler. Mild notes
 Fermentation of dark choc. Mild
 Other graininess & little to no hop aroma. Clean fermentation

8 / 12

Appearance

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

3 / 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate Moderate notes of chocolate
 Hops ch. cobbler with a sweet
 Bitterness caramel character
 Fermentation Milky sweetness from
 Balance Hoppy Malt Lactose low notes
 Finish/Aftertaste Dry Sweet of earthy hops low-mid
 Other hop bitterness

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
Ester	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

Mouthfeel

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

5 / 5

Overall

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

6 / 10

Well fermented base beer, lactose works well to provide residual sweetness to a normally dry stout. No off characters.

35 / 50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



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

Category# 30 Entry # 948752
 Sub (a-f) A
 Subcategory Irish Stout
 Special Ingredients Cocoa
Lactose

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How 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

Bottle Inspection

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate light roasty notes

Hops None L M H Inappropriate low coffee

Fermentation None L M H Inappropriate low esters - druity

Other _____

9 | 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention White Creamy Beige Tan Brown Inappropriate

Texture Quick Lasting Other _____

Other _____

3 | 3

Flavor

Malt None L M H Inappropriate moderate roasty notes

Hops None L M H Inappropriate low druity esters

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate

Balance Hoppy Malty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate choking mouthfeel

Other → throat → not sweet

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 _____

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 done. the lactose seems to bring along some extra unusual flavors and a mouthfeel.

Judge Total 36 50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Chris Howell
BJCP ID: E3554 *Recognized*
yochris77@gmail.com

Location _____ Date _____

Category# 29 Entry # 979779
Sub (a-f) A
Subcategory FRUIT BEER
Special Ingredients SOUR CHERRIES

Position in flight entry 8 of 24
Advanced to MINI-BOS
PLACE 42
CONSENSUS SCORE 42
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	<u>L</u>	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 NO HEADSPACE

Aroma

None L M H Inappropriate
Malt L M H
Hops L M H
Fermentation L M H LOW ESTERS
Other NO CHERRY AROMA.

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color L M H
Clarity L M H
Other LACKS HEAD RETENTION/texture
Head L M H
Retention L M H

2
3

Flavor

None L M H Inappropriate
Malt L M H
Hops L M H
Bitterness L M H
Fermentation L M H
Balance L M H
Finish/Aftertaste L M H
Other Crisp MODERATELY LOW BUT IN BALANCE

17
20

Mouthfeel

Thin M Full Inappropriate
Body L M H
Carbonation L M H
Warmth L M H
Creaminess L M H
Astringency L M H
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

A LITTLE MORE MALT PRESENCE AND BODY WOULD HELP USE OF CHERRIES WELL BALANCED. CAREFUL OF FERMENTATION TEMPS TO PREVENT UNWANTED ESTERS

42
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Carran McCarthy
 BJCP ID & Rank _____
 Email _____

Category# 29 Entry# 979779
 Sub (a-f) A
 Subcategory Fruit Beer
 Special Ingredients _____

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

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate To style for a Pilsner, in clean aroma

Hops X Inappropriate _____

Fermentation X Inappropriate Low iso amyl acetate 10/12

Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Inappropriate _____

Texture _____ 2.5/3

Flavor

Malt None L M H Inappropriate Sufficient complexity

Hops X Inappropriate _____

Bitterness X Inappropriate Feels high bitterness for style 18.5/20

Fermentation X Inappropriate _____

Balance Hoppy X Malty _____

Finish/Aftertaste X Dry Sweet _____

Other Chemos balance splendidly with base style

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L X M H Inappropriate _____

Warmth X _____

Creaminess X None L M H Inappropriate 4/5

Astringency X _____

Other _____

Overall

Classic Example X Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful X Lifeless _____

Feedback Provide comments on style, recipe, process, and drinking pleasure. (Include helpful suggestions to the brewer.)
This provided me a lot of insight as to how the character would increase my score 9/10

Judge Total 43 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26/6

Judge Name Stuart Hallam
BJCP ID & Rank Non-BJCP
Email _____

Category# 34 Entry# 984897
Sub (a-f) C
Subcategory Experimental Beer
Special Ingredients Weissbier

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

Non-BJCP Qualifications
Cicerone Rank Asst. Brewer
Pro Brewer Brewery Black Hops + Canada
Industry Describe _____
Judging Years 3

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Bready
Hops None L M H Inappropriate Citrus
Fermentation None L M H Inappropriate Banana, Bubblegum
Other _____

9
12

Appearance

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

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 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 Sweet
Hops None L M H Inappropriate Hop character present
Bitterness None L M H Inappropriate Quite Bitter
Fermentation None L M H Inappropriate Banana + Clove
Balance Hoppy Maltly Inappropriate Good balance
Finish/Aftertaste Dry Sweet Inappropriate Bitterness with sweetness
Other _____

14
20

Mouthfeel

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

4
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.

A pleasant Beer to drink, it is an interesting mix of flavours but the marriage is just off. Slightly too sweet and a little bitter on the finish. Perhaps lighter on the sweet notes and re-think the hops.

36
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH II Date 26.06.21

Judge Name Alex Taubert
 BJCP ID & Rank E2971 Certified
 Email lexmainstay@hotmail.com

Category# 34 Entry# 984897
 Sub (a-f) C
 Subcategory Experimental Beer
 Special Ingredients Base 10A Weissbier

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

Non-BJCP Qualifications
 Cicerone Rank Certified
 Pro Brewer Brewery Headricks Lane Buckdon House
 Industry Describe
 Judging Years 6

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 Unbaked Bread Dough
 Hops None L M H Inappropriate Crisped orange Orange zest
 Fermentation None L M H Inappropriate Banana Clove Yeasty
 Other Balanced between hops & yeast character of Base Beer 7 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Retention Head Quick Lasting Other low head with average retention 2 ₃

Example: How to fill in a Scoresheet

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

Flavor 13 ₂₀
 Malt 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

Flavor

Malt None L M H Inappropriate Bread Dough White Bread No Grout
 Hops None L M H Inappropriate Citrusy Orange peel
 Bitterness None L M H Inappropriate Moderate Bitterness
 Fermentation None L M H Inappropriate Banana Clove
 Balance Hoppy L M H Inappropriate Balanced towards hops
 Finish/Aftertaste Dry L M H Inappropriate finishes moderately dry
 Other Ester flavours Dominate as the beer warms 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

Body Thin L M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth None L M H Inappropriate
 Creaminess None L M H Inappropriate 4 ₅
 Astringency L M H Inappropriate
 Other Lifting Spritzy carbonation

Overall

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

This is a very well brewed beer with no faults. It is distinctly a Weissbier with added hop character that is balanced in flavor & intensity. However I feel that the hop selection could be changed as the hop character of this beer doesn't enhance the base beer. You're not far off a gold medal here

Judge Total 36 ₅₀
Keep trying

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BH 11 Date 26/6/21

Judge Name Anthony Zigenbire
BJCP ID & Rank E3559
Email _____

Category# 29 Entry # 997239
Sub (a-f) B
Subcategory (Spell out) Fruit & Spice Beer
Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Fruit - blueberry
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate _____
Other popcorn - bitter. fruit missing coriander from base style

5
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	<u>H</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

Malt None L M H Inappropriate crackers - so biscuit
Hops None L M H Inappropriate to style
Bitterness None L M H Inappropriate clean
Fermentation None L M H Inappropriate _____
Balance Hoppy Maltly Other _____
Finish/Aftertaste Light salt. Blueberry
Other _____

8
20

Mouthfeel

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

3
5

Overall

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

4
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
base beer is tacky. coriander and fruit is lacking the desired flavors - can't taste the vanilla at all and blueberry is muted. Ok beer age & fruit ratio.

23
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location **BH II**

Date **26.6.21**

Judge Name **Benedict Roth**
 BJCP ID & Rank _____
 Email **Benny.roth@no-grain.com**

Category# **29** Entry# **017739**
 Sub (a-f) **B**
 Subcategory **Gose**
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery **Heiligh Brewery**
 Industry Describe _____
 Judging Years **12**

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate **Blueberry**
 Hops None L M H Inappropriate **Lacking Coriander**
 Fermentation None L M H Inappropriate **Lactobacillus, 1**
 Other **Diacetyl, 1**

5
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Head Retention Quick Lasting Inappropriate **None**
 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 bubblegum**

Flavor

Malt None L M H Inappropriate **Lacking Salt, Coriander**
 Hops None L M H Inappropriate **Vanilla unnoticeable**
 Bitterness None L M H Inappropriate **Blueberry and lactic**
 Fermentation None L M H Inappropriate **acid dominate,**
 Balance None L M H Inappropriate **one dimensional**
 Finish/Aftertaste Dry Sweet Inappropriate **missing doughy element of gse**
 Other **Diacetyl; lacking saltiness**

7
20

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

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

Mouthfeel

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

Lacking Coriander, Diacetyl needs further reduction by allowing more conditioning time. Would have probably done better in a different category (maybe catalina sou?)

23
50

Judge Total