



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREWER@ARTHER-BREWING.COM

Category# 2 Entry # 677155
 Sub (a-f) B
 Subcategory International Amber
 Special Ingredients _____

Position in flight 10
 of _____
 Advanced to MINI-BOS
 PLACE 45.75
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery ARTHER
 Industry Describe _____
 Judging Years 8

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt None M H Inappropriate
 medium malt aroma / caramel
 Hops None M H Inappropriate
 low hop aroma
 Fermentation None M H Inappropriate
 moderate fermentation
 a light astringent/acidic aroma.
11

Appearance

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

Flavor

None L M H Inappropriate
 Malt None M H Inappropriate
 light caramel roast with a touch of graininess.
 Hops None M H Inappropriate
 nice balanced bitterness
 Fermentation None M H Inappropriate
 clean
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____
19

Mouthfeel

Thin M Full Inappropriate
 Body Thin M Full Inappropriate
 Creaminess None M H Inappropriate
 Carbonation None M H Inappropriate
 Astringency None M H Inappropriate
 Warmth None M H Inappropriate
 Other _____
4.5

Overall

Classic Example _____ Not to Style
 Flawless _____ Significant Flaws
 Wonderful _____ Lifeless
 Feedback 9

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

Great head retention!
 A very enjoyable example of the style - some very minor malt astringency - maybe check small last riming/oversparge.
 Maybe just a fraction on the malty side but I met back 2-3 seconds!
 Judge Total 46.5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Certified**

Email **tonyvanderlinden@hotmail.com**

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops OK for style

Bitterness None L M H Way too high for style

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
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# 2 Entry# 677155

Sub (a-f) B

Subcategory INT AMBER LAGER

Special Ingredients _____

Position in flight
Entry 11
of 18

Advanced to MINI-BOS

PLACE 45³/₄

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate TOAST, LIGHT CRACKER.

Hops _____

Fermentation _____

Other VERY SUGGESTIVE "DUSTY" AROMA

10₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture _____

3₃

Flavor

Malt None L M H Inappropriate TOASTED BREAD, LIGHT BISCUIT

Hops LIGHT EARLY TERPENAL.

Bitterness None L M H FIRM, SUPPORTIVE

Fermentation CREAM

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

18₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other _____

5₅

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.

EXCELLENT BEER. A TOUCH MORE HOP FLAVOR & WOULD BE ALMOST PERFECT. WELL DONE.

Judge Total

45₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name PETE WHELDOON
 BJCP ID & Rank _____
 Email Thechemish@gmail.com

Category# 5 Entry# 946891
 Sub (a-f) D
 Subcategory GER PILS
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 44.5
 CONSENSUS SCORE

may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other Tiny bit low on malt

11
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Clarity _____

Head Quick Lasting Other _____

Retention _____

Texture Loose

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other Slightly resinous mouthfeel

18
20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

Creaminess _____

Astringency _____

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.

I want to drink all of that. Can we do a collab please? Sensational. Did someone slip in an commercial example? Tiny bit more malt to be an absolute dick.

46
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



1

Judge Name Liam Ahearn
 BJCP ID & Rank E1145
 Email liamahearn@gmail.com

Category# 5D Entry # 946891
 Sub (a-f) _____
 Subcategory Cerman Pils
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 445
 CONSENSUS SCORE

Non-BJCP Qualifications
 Cicerone Rank Certified
 Pro Brewer Brewery Consultant
 Industry Describe 13
 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 1 Clean white breads/cracker

Hops 1 low floral

Fermentation 1 Clean

Other _____

8₁₂

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 _____

3₃

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

Flavor 13

Malt X Wheat. Subtle grainy notes

Hops 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 1 Malt character low

Hops 1 Floral, spicy pleasant

Bitterness 1 smooth, clean

Fermentation 1 clean

Balance Hoppy Malty perfect balance

Finish/Aftertaste Dry Sweet calls you back

Other _____

18₂₀

few more

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 1 Creaminess None L M H

Carbonation None L M H Astringency 1

Warmth 1 Other _____

5₅

Overall

Classic Example 1 Not to Style _____

Flawless 1 Significant Flaws _____

Wonderful 1 Lifeless _____

9₁₀

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

The only thing I can give you constructive feedback on is the aroma need an increase and hop flavor is a touch resinous.

Judge Total 43₅₀

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 Pete Wheldon
 BJCP ID & Rank _____
 Email pechenists@gmail.com

Category# 1 Entry # 734534
 Sub (a-f) D
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 43¹/₂
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____
 Hops _____
 Fermentation _____
 Other Bubblegum note!

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____
 Clarity Other _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____
 Retention _____
 Texture _____

3

Flavor

None L M H Inappropriate

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

17

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4

Overall

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

9

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

Really nice beer. Fresh and I should win the comp. Big citrus hops balanced. Clean bitterness. Drinkable AF. A little soapy.

45

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email liamahearn@gmail.com

Category# 1D Entry # 734534
 Sub (a-f) _____
 Subcategory (Spell out) American Wheat
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X Wheat. Subtle grainy notes
 Hops 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 White bread, wheat
 Hops Citrus
 Fermentation Clean
 Other _____

19 ₁₂

Appearance

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

2 ₃

Flavor

Malt None L M H Inappropriate White bread, low wheat
 Hops Very citrusy
 Bitterness Harsh, astringent
 Fermentation Clean
 Balance Hoppa Malty Too bitter
 Finish/Aftertaste Dry Sweet Dry
 Other _____

18 ₂₀ 35

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth _____
 Creaminess None L M H Inappropriate
 Astringency _____
 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 great beer, really citrusy & flavorful. Could be even more of an American pale ale

42 ₅₀

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREWER@ARTHERBREWING.COM

Category# 1 Entry# 467443
 Sub (a-f) C
 Subcategory CRAFT ALE
 Special Ingredients _____

Position in flight 5
 Entry of _____
 Advanced to MINI-BOS
 PLACE 43.5
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery ARTHER
 Industry Describe _____
 Judging Years 2

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt moderate, sweet
 Hops low good for style
 Fermentation clean
 Other _____

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

Scoresheet Instructions
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 sweetness
 Hops X low hop bitterness; aroma
 Bitterness X
 Fermentation X clean,
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Finish is a little sweet.
 Other _____

18/20

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

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

Mouthfeel

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

3.5/5

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.

A very well brewed beer, finishes a fraction sweet but overall well balanced and made. CO2 a little low. Suggest a higher carbonation next time.

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 44.5 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

1

Judge Name **Tony van der Linden**

BJCP ID

& Rank **E2964 - Certified**

Email **tonyvanderlinden@hotmail.com**

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on 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# 1 Entry # 467443

Sub (a-f) C

Subcategory CREAM ALE

Special Ingredients _____

Position in flight
Entry 5
of 18

Advanced to MINIBOS
PLACE 13 1/2
CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate CREAM

Hops None L M H Inappropriate FLAVOR + HOPPY

Fermentation None L M H Inappropriate _____

Other _____

10 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Head White Very Beige Tan Brown Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Retention Quick Lasting Other _____

Other _____

Texture NO-LARGE BUBBLES

3 ₃

Flavor

Malt None L M H Inappropriate LIGHT CREAM/CORN

Hops None L M H Inappropriate HEAVY FUSAL

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

16 ₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth _____ Inappropriate

Creaminess None L M H Inappropriate 5

Astringency None L M H Inappropriate

Other _____

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

8 ₁₀

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

VERY GOOD BEER WITH JUST HOPPING + BITTERNESS A TOUCH HIGH FOR STYLE

Judge Total 42 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email liamahearn@gmail.com

Category# GA Entry# 865653
 Sub (a-f) _____
 Subcategory Marzen
 Special Ingredients _____

Position in flight
 Entry of 12

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 Consultant
 Industry Describe _____
 Judging Years 13

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Rich dark malts, high breasty
 Hops None L M H Inappropriate Not detectable
 Fermentation None L M H Inappropriate Clean
 Other _____

11 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 Cornet Highlights 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	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Flavor

Malt None L M H Inappropriate Rich malt, complex
 Hops None L M H Inappropriate Not detectable
 Bitterness None L M H Inappropriate Smooth soft
 Fermentation None L M H Inappropriate Clean
 Balance Hoppy Malty Sweet Inappropriate Perfect
 Finish/Aftertaste Dry L M H Inappropriate Clean, sweet
 Other _____

18 20

Mouthfeel

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

5 5

Overall

Classic Example _____ 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.

Hard to fault, great beer well done. The only reason I couldn't give a perfect score was the sweetness detracted from drinkability.

4B 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.	

Maybe a bit too rich but delicious

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Pete Wheldon
 BJCP ID & Rank _____
 Email pete@wheldon.com

Category# 6 Entry # 865653
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight of 12

Advanced to MINI-BOS
 PLACE 43
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Nose L M H Inappropriate
 Malt Bit sweet caramel
 Hops _____
 Fermentation _____
 Other _____

9

Appearance

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

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

Nose L M H Inappropriate
 Malt Tiny bit roasty but okay
 Hops Needs more to balance
 Bitterness Slightly low bitterness
 Fermentation _____
 Balance Hoppy Malty Sweet _____
 Finish/Aftertaste Dry Very dry
 Other mid palate very sweet.

17

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

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

Mouthfeel

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

Very rich & dry. Tare back
no roast malt or sulphate
skew a bit. Very clean.
little too roasty. More
hops + bitterness will help
the sweetness balance Judge Total

41

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.	

mid palate. Put this beer into DOPPELBOCK.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email liamahearn@gmail.com

Category# 6A Entry # 879596
 Sub (a-f) _____
 Subcategory Marzen
 Special Ingredients _____

Position in flight 13
 Advanced to MINI-BOS
 PLACE 42
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Malt is rich, complex dark bread
 Hops None L M H Inappropriate Very low flavor
 Fermentation None L M H Inappropriate Clean
 Other _____

9₁₂

Appearance

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

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 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 Rich, complex malt character
 Hops None L M H Inappropriate Very low
 Bitterness None L M H Inappropriate Soft Smooth
 Fermentation None L M H Inappropriate Clean
 Balance Hoppy Malty Inappropriate perfect interplay
 Finish/Aftertaste Dry Sweet Inappropriate Sweet but well fermented
 Other _____

18₂₀

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
 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 _____

5₅

Overall

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

8₁₀

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

Great example of the style aroma didn't quite pop enough and flavor was good but not outstanding. Look at water profile.

43₅₀

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 Peter Witkowski
 BJCP ID & Rank _____
 Email pechm@atgwin.com

Category# 6 Entry# 879596
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight 13
 Entry _____
 Advanced to MINI-BOS _____
 PLACE 42
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery CVB
 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	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Aroma

Bottle Inspection OK

Malt None L X M H Inappropriate
 Hops Inappropriate
 Fermentation Low acetaldehyde
 Other slightly oxidized.

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 Hazy + Bitter Texture _____

Flavor

Malt None L X M H Inappropriate
 Hops Inappropriate
 Bitterness X More hops
 Fermentation X Pitch a bit healthier you
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other Beautiful balance + finish

Mouthfeel

Body Thin X M Full Inappropriate
 Carbonation None L X M H Inappropriate
 Warmth Inappropriate
 Creaminess None L X M H Inappropriate
 Astringency Inappropriate
 Other Body a bit thin

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.

Very good beer. A little higher rare bitterness, slightly higher mash temp + some finings + I think you'll get an even better result. Really well done.

Judge Total 41



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name PETE WHELDON
BJCP ID & Rank _____
Email thechemist@zcom

Category# 5 Entry # 788568
Sub (a-f) D
Subcategory _____
Special Ingredients _____

Position in flight of 8
Advanced to MINI-BOS
PLACE 41 3/4
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

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

11
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity Hazy (chill)
Other _____
Head _____
Retention _____
Texture _____

2 1/2
3

Flavor

None L M H Inappropriate
Malt _____
Hops _____
Bitterness Little low for style
Fermentation Low acetaldehyde
Balance _____
Finish/Aftertaste _____
Other slightly oxidised to be picky

16
20

Mouthfeel

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

Very good beer. Being picky slight acetaldehyde to also a little oxidised. Bit of gel-a-hin or biofine to help clear up. Can use in so.1 (biofine) to reduce

41 1/2
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	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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.	

chill haze.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264 PROFESSIONAL BREWER
 Email BREWER@ARCHER-BREWING.COM

Category# 1 Entry # 612166
 Sub (a-f) A
 Subcategory American Light
 Special Ingredients _____

Position in flight 2 of _____
 Advanced to MINI-BOS _____
 PLACE 41.5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery ARCHER - ex 2BROTHERS
 Industry Describe _____
 Judging Years 8

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt appropriate for style
 Hops appropriate for style
 Fermentation _____
 Other DMS present - acceptable for style.

11 / 12

Appearance

Color appropriate
 Clarity _____
 Other _____
 Head Retention _____
 Texture _____

3 / 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt 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 light - good.
 Hops "
 Bitterness medium
 Fermentation Some fermentation - bitterness
 Balance good balance for style
 Finish/Aftertaste " for style
 Other maybe a bit much flavor for style.

17 / 20

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

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

Mouthfeel

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

4 / 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.

A very good beer - matches style well, would like a fraction more bitterness for balance. A little more carbonation - could be nice, may be due to bottling -

284 / 50

Thanks for entering. Bitterness is good for style though.

Judge Total

may do very well entered in American Lager not light.

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.

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Version _____ Location _____ Date _____



Liam Ahearn
BJCP#: E1145



liamahearn@australianbrewingconsultants.com

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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	

Category# 5B Entry# 479117 Position in flight 3 of 3
 Sub (a-f) _____ Advanced to MIN-BOS _____ PLACE 4-5
 Subcategory Kolsch CONSENSUS SCORE 4.5
 Special Ingredients _____ may not be an average of judge's individual scores

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Sweet white bread/cracker

Hops None L M H Inappropriate floral

Fermentation None L M H Inappropriate Apple / pear

Other _____

10

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention White Ivory Beige Tan Brown Inappropriate

Texture Other _____

3

Flavor

Malt None L M H Inappropriate Grainy, white bread

Hops None L M H Inappropriate floral, low herbal

Bitterness None L M H Inappropriate clean, smooth

Fermentation None L M H Inappropriate pleasant esters

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

18

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

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

Great beer and lovely esters. Could be a bit drier and this would improve balance & drinkability

44

Judge Total 44



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Pete Wheldon
 BJCP ID & Rank _____
 Email pete@wheldon.com

Category# 5 Entry # 479117
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight of 3
 Advanced to MINI-BOS
 PLACE 4 1/2
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery CUB
 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 Inappropriate
 Hops
 Fermentation
 Other Very good + well presented

10

Appearance

Color Inappropriate
 Clarity
 Other _____
 Head Inappropriate
 Retention
 Texture right

3

Flavor

Malt Inappropriate
 Hops
 Bitterness
 Fermentation Still apple & pear esters
 Balance
 Finish/Aftertaste Little too sweet at end.
 Other Well balanced - lower mash temp

15

Mouthfeel

Body Inappropriate
 Carbonation
 Warmth
 Creaminess
 Astringency
 Other Slack

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.

Lower mash temp will favour attenuation & lower residual sweetness. Bit slack mouthfeel. Only hop? Maybe choose a different hop.

39

Judge Total

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BRENER@ARCHERBREWING.COM

Category# 3 Entry # 139513
 Sub (a-f) B
 Subcategory Czech Premium Pils
 Special Ingredients _____

Position in flight Entry 14 of _____

Advanced to MINI-BOS
 PLACE 41

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery Archer
 Industry Describe _____
 Judging Years 8

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____ Some corn/dms
 Hops _____ Light spiciness
 Fermentation _____ _____
 Other _____

10
12

Appearance

Color Brilliant Hazy Opaque Other _____
 Clarity _____ _____
 Head White Ivory Beige Tan Brown 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 _____ Wheat. Subtle grainy notes
 Hops _____ OK for style
 Bitterness _____ Way too high for style
 Fermentation _____ Banana. Low Clave. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt _____ medium sweetness
 Hops _____ good spice
 Bitterness _____ moderate high bitterness
 Fermentation _____ _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

17
20

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

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

Mouthfeel

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

5
15

Overall

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

9
10

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

Prominent cooked corn DMS aroma - suggest more vigorous boil to remove VDK's.
Some haze in appearance but acceptable for style.

Judge Total

44
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name PETE WHELAN
 BJCP ID & Rank _____
 Email pete.whe@jmc.com

Category# 4 Entry # 412282
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in Flight of 14
 Advanced to MINI-BOS _____
 PLACE 40 1/2
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery CUBS
 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	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Bottle Inspection OK**Aroma**

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other Slight herbal + apple pear notes

10 12**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Head White Creamy Beige Tan Brown Inappropriate

Retention _____

Other _____

2 1/2 3**Flavor**

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

18 20**Mouthfeel**

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4 1/2 5**Overall**

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

8 10**Feedback**

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

Hard to fault. Very enjoyable beer. Tiny bit of apple in the aroma. Ethyl hexanoate/caprylate red apple rather than acetaldehyde. Did you use 5-189?

43 50

Try 34/70 for cleaner. Maybe a bit sweet go less caramel /vienna.

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email liamahearn@ymail.com

Category# 4A Entry # 412282
 Sub (a-f) _____
 Subcategory (Spell out) Munich Helles
 Special Ingredients _____

Position in flight Entry of 14
 Advanced to MINI-BOS
 PLACE 405
 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 _____

Aroma

Malt None L M H Inappropriate Very grainy, crackers & bread (dash)
 Hops 1 Not detectable
 Fermentation 1 Clean
 Other _____

8 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate Sweet, barley sugar like
 Hops 1 Not detectable
 Bitterness 1 Very low
 Fermentation 1 Clean
 Balance Hoppy Malty Very malty
 Finish/Aftertaste Dry 1 Sweet claymy
 Other _____

15 20

Mouthfeel

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

4 15

Overall

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

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

8 10

Top sweet & under attenuated - look at reduced mash temps & thinner mash. Also increase hop bitterness a little.

Judge Total 38 50

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Pete Whalus
 BJCP ID & Rank _____
 Email Reclerick@gmail.com

Category# 6 Entry # 528767
 Sub (a-f) A
 Subcategory (Spell out) MÄRZEN
 Special Ingredients _____

Position in flight Entry _____ of _____
 Advanced to MINI-BOS _____
 PLACE 39¹/₂
 CONSENSUS SCORE 39¹/₂
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery CVB
 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	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	<input checked="" type="checkbox"/>	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 Bit too caramel for style

Hops

Fermentation Slight medicinal nose

Other Crystal malts are too strong. Slight oxidized

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

Texture Bit quick Tight head

2 3

Flavor

Malt None L M H Inappropriate Bit sweet

Hops Bit high for style.

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet Great balance

Other _____

16 20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H

Warmth

Creaminess None L M H Inappropriate

Astringency

Other _____

4 5

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

7 10

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

Needs maillard components compared to compared to crystal to help dry it too. Bit sweet be careful with oxygen + chlorine water less crystal malt will help

37 50

Judge Total

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email liam@hearnn@gmail.com

Category# 6A Entry # 528767
 Sub (a-f) _____
 Subcategory Marzen
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank Certified
 Pro Brewer Brewery _____
 Industry Describe consultant
 Judging Years 13

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 Toffee, Caramel, dark breadly
 Hops None L M H Inappropriate Plum, very low spice
 Fermentation None L M H Inappropriate Clean
 Other None L M H Inappropriate Caramel inappropriate

8₁₂

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

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

13

Flavor

Malt None L M H Inappropriate Rich malt complexity
 Hops None L M H Inappropriate herbal hop, plum
 Bitterness None L M H Inappropriate Smooth, soft
 Fermentation None L M H Inappropriate Clean
 Balance Hoppy Malty Inappropriate well balanced
 Finish/Aftertaste Dry Sweet Inappropriate Malty

18₂₀

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

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

Mouthfeel

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

5₁₅

Scoring Guide

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

Overall

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

8₁₀

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

Great example of the style the only issue is the caramel in the aroma and lacking complexity in malt flavor

42₅₀
 Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID

& Rank **E2964 - Certified**

Email **tonyvanderlinden@hotmail.com**

Category# 3 Entry# L121783
Sub (a-f) A
Subcategory CZECH PALE
(Spell out)
Special Ingredients _____

Position in flight
Entry 12
of _____

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt FAIRLY NEUTRAL
Hops EARTHY
Fermentation
Other A BIT CUPROSED BUT IN STYLE

9
12

Appearance

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

3
3

Flavor

None L M H Inappropriate
Malt FAIRLY NEUTRAL
Hops EARTHY
Bitterness
Fermentation BITT CUE
Balance Hoppy Malty
Dry Sweet
Finish/Aftertaste _____
Other _____

17
20

Mouthfeel

Thin M Full Inappropriate
Body Creaminess None L M H
Carbonation None L M H Astringency
Warmth Other A TOUCH ASTRINGENT

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.

GREAT BEER WHICH HITS THE MARKS OF STYLE. BITTERNESS IS JUST CREEPING TO ASTRINGENT HAVE A LOOK AT SPARGE PROCESS & HOPPING!

41
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREWERC@ARCHERBREWING.COM

Category# 3 Entry# 421783
 Sub (a-f) A
 Subcategory Czech Pale Lager
 Special Ingredients _____

Position in flight 12
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 39
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery ARCHER
 Industry Describe _____
 Judging Years 8

Scoresheet Instructions

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

9 12

Appearance

Color None L M H Inappropriate
 Clarity None L M H Inappropriate
 Head Retention None L M H 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 None L M H Inappropriate
 Finish/Aftertaste None L M H Inappropriate
 Other _____

16 20

Mouthfeel

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

6 10

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

Great head retention.
A light astringency on the finish
and slight souring detract from an
otherwise good beer.
Suggest keep an eye on fermentation
and last runnings - don't go too far
or over sponge.

37 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



1

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email liamahearn@gmail.com

Category# 1D Entry# 921577
 Sub (a-f) _____
 Subcategory (Spell out) American Wheat
 Special Ingredients _____

Position in Flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 38 1/4
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Scoresheet Instructions

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

Aroma

Malt None L M H Inappropriate Wheaty, grainy, crackers
 Hops None L M H Inappropriate low level citrus
 Fermentation None L M H Inappropriate Clean, some phenolics 12

Appearance

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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 Wheaty, crackers
 Hops None L M H Inappropriate Hop flavor w/ citrus
 Bitterness None L M H Inappropriate Smooth, clean
 Fermentation None L M H Inappropriate Clean
 Balance Hoppy Malty Inappropriate Very malty
 Finish/Aftertaste Dry Sweet Inappropriate Sweetly phenolic
 Other pepper

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 5
 Astringency None L M H Inappropriate
 Other _____

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.

I enjoyed drinking this beer but it doesn't fit neatly in the style guidelines. Try reducing phenolics
 Judge Total 38 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 _____

Date _____

Judge Name Pete Whitton
 BJCP ID & Rank _____
 Email thecheerids@gmail.com

Category# 1 Entry # 901577
 Sub (a-f) J
 Subcategory _____
 Special Ingredients _____

Position in flight of 16
 Advanced to MINI-BOS _____
 PLACE 38/4
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	<input checked="" type="checkbox"/>
Grassy		Spicy	<input checked="" type="checkbox"/>
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 Too Citrus for style
 Fermentation Banana + clove
 Other Oxidized

9 12**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color X _____
 Clarity X _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head X _____
 Retention X _____
 Texture _____

26 3**Flavor**

None L M H Inappropriate

Malt _____
 Hops Very high citrus
 Bitterness Too bitter for style
 Fermentation Black pepper phenolic
 Balance X _____
 Finish/Aftertaste X Very dry
 Other Great citrus flavor

16 20**Mouthfeel**

Thin M Full Inappropriate

Body X _____

None L M H Inappropriate

Creaminess _____
 Carbonation _____
 Astringency _____
 Warmth _____
 Other _____

4 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.

Lower the bitterness. Balance the S:CI ratio it is too dry + astringent. Slightly oxidized. Very dry. Maybe mash a little longer. Have a look at a clove

38 50

yeast strain for less phenolics.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name **Tony van der Linden**

BJCP ID

& Rank **E2964 - Certified**

Email **tonyvanderlinden@hotmail.com**

Location

Date

Category# 5 Entry # 532251
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight
 Entry 1
 of 17

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 the key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt X POUN
 Hops X HERBAL
 Fermentation X LIGHT TANNING
 Other _____

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

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

3

Flavor

None L M H Inappropriate

Malt X DREAD CRACKETS
 Hops X FLORAL HERBAL
 Bitterness X CRISP BITTERNESS
 Fermentation X _____
 Balance X _____
 Finish/Aftertaste X _____
 Other MOUTY FINISH

17

Mouthfeel

Thin M Full Inappropriate

Body X _____ Creaminess X _____
 Carbonation X _____ Astringency X _____
 Warmth X _____ Other CARD & LITTLE LOW FOR STYLE

4

Overall

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

8

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

NEW! EXAMPLE WHICH DOES NOT MISS MARK STYLISTICALLY IN A COUPLE OF POINTS - CARBONATION & HEAD.

40

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email liamahearn@ymail.com

Category# 5A Entry# 532251
 Sub (a-f) _____
 Subcategory Cornman Leich
 Special Ingredients _____

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

Non-BJCP Qualifications certified
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe consultant
 Judging Years 13

Bottle Inspection OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt None L 1 M H Inappropriate Sweet honey
 Hops None L 1 M H Inappropriate Not identifiable
 Fermentation None L 1 M H Inappropriate Clean
 Other possible diacetyl

8 ₁₂

Appearance

Color Yellow Red 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 1 M H Inappropriate White bread, Sweet
 Hops None L 1 M H Inappropriate low herbal / floral
 Bitterness None L 1 M H Inappropriate soft / smooth without
 Fermentation None L 1 M H Inappropriate Clean, possible diacetyl
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

15 ₂₀

Mouthfeel

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

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.

- Has aroma almost non-existent
- Mouthfeel a bit too full. Try a lower mash temp & move water in grist ratio

Judge Total 36 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Pete WHELAN
 BJCP ID & Rank _____
 Email thechemist@gmail.com

Category# 5 Entry # 532251
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight of 1
 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 CUB
 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 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.

Bottle Inspection OK

Aroma

Malt Low to medium clean
 Hops Low + good
 Fermentation Clean
 Other Slightly oxidised

9
12

Appearance

Color 2.5
 Clarity
 Other _____
 Head Quick
 Retention Long
 Texture Fine head

2.5
3

Flavor

Malt
 Hops A little low
 Bitterness A little low
 Fermentation Very clean
 Balance Hoppy
 Finish/Aftertaste Excellent finish
 Other _____

18
20

Mouthfeel

Body
 Carbonation
 Warmth
 Creaminess
 Astringency
 Other _____

4
5

Overall

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

8
10

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

Bit more bitterness from late hops for mine. Tiny bit oxidised but a really good beer for mine

39.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264 Professional Brewer
 Email brewers@archerbrewing.com.au

Category# 5 Entry# 532251
 Sub (a-f) A
 Subcategory PALE BITTER EUROPEAN
 Special Ingredients _____

Position in flight 1st
 Entry of beer _____
 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 ARCHER - EX 2 BREWERS
 Industry Describe _____
 Judging Years 8

Bottle Inspection OK _____

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

Aroma

Malt None L M H Inappropriate Low
 Hops None L M H Inappropriate light spice
 Fermentation None L M H Inappropriate _____
 Other Oxidised

7
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____
 Head White Ivory Beige Tan Brown Inappropriate _____
 Clarity Brilliant Hozy Opaque Other _____
 Retention Quick Lasting Other _____
 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 Wheat. Subtle grainy notes 13
 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 good malt none
 Hops None L M H Inappropriate subtle spice
 Bitterness None L M H Inappropriate medium - balanced
 Fermentation None L M H Inappropriate some off characters
 Balance Hoppy Malty Inappropriate decent balance
 Finish/Aftertaste Dry Sweet Inappropriate dry
 Other _____

14
20

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

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

Mouthfeel

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

3
5

Scoring Guide

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

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.

Some aged/oxidised aroma
little dark for style
low diacetyl detected
would suggest slight recipe adjustment to lighten and more rigid following practice.
Some minor fermentation flaws.

38
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID

& Rank **E2964 - Certified**Email **tonyvanderlinden@hotmail.com**

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
 rev BSTR-180124

Category# 2 Entry# 364128
 Sub (a-f) A
 Subcategory INT PALE
 Special Ingredients _____

Position in flight 5
 Entry of 18

Advanced to MINI-BOS
 PLACE
36^{1/2}
 CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ok

Aroma

None L M H Inappropriate

Malt _____
 Hops HERBAL
 Fermentation SOMETHING HERE.
 Other _____

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____
 Clarity _____
 Other LOW

White Ivory Beige Tan Brown Inappropriate

Head LOW
 Retention _____
 Texture _____

2
3

Flavor

None L M H Inappropriate

Malt CORN
 Hops HERBAL
 Bitterness _____
 Fermentation YEAST STRESS?
 Balance _____
 Finish/Aftertaste _____
 Other _____

15
20

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

Creminess _____

Astringency _____

Other CARB A TOUCH LOW

4
5

Overall

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

6
10

Feedback

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

A VERY GOOD BEER JUST A LITTLE LOW ON CARB WITH A TOUCH OFF ASTRINGENCY & A SLIGHT FERM. FLAVOR. BEER ENDS UP NOT AS CRISP & REFRESHING AS IT SHOULD BE. LOOK AT FERM TEMP, HOPPING AND PACKAGING.

36
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREWER@ARCHER BREWING CO

Category# 2 Entry# 364128
 Sub (a-f) A
 Subcategory INTERNATIONAL PALE LAGER
 Special Ingredients _____

Position in flight
 Entry 8
 of _____

Advanced to MINI-BOS
 PLACE 36-5
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery Archer
 Industry Describe _____
 Judging Years 8

Bottle Inspection OK

Scoresheet Instructions

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

Aroma

Malt None L M H Inappropriate low sweet malt aroma
 Hops None L M H Inappropriate low
 Fermentation None L M H Inappropriate clean low ester
 Other _____

10
12

Appearance

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

2
3

Example: How 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 Sweet malt - medium
 Hops None L M H Inappropriate Some spicy hop
 Bitterness None L M H Inappropriate Medium bitter
 Fermentation None L M H Inappropriate Clear but a hickory under attenuated?
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet Mod. hickory - slight under attenuated
 Other _____

15
20

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

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

Mouthfeel

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

3
15

Overall

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

7
10

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

Colour too dark amber. Slightly hazy under attenuated with residual sweetness - suggest adjust colour in recipe or allow to ferment out further with correct pitching rates. Carbonation should be higher.

37
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREWER@ARCHERBREWING.COM

Category# 3 Entry # 754915
 Sub (a-f) B
 Subcategory Czech Prem. Pale Lager
 Special Ingredients _____

Position in Flight Entry of _____
 Advanced to MINI-BOS _____
 PLACE 36.5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery ARCHER
 Industry Describe _____
 Judging Years 8

Scoresheet Instructions

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

9 12

Appearance

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

2 3

Flavor

Malt None L M H Inappropriate bready - some acidity
 Hops spice
 Bitterness medium high bitter
 Fermentation clean
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet crisp with some light astringency
 Other _____

16 20

Mouthfeel

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

3 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.

great head retention! color - little haze which is not to style - some light astringency. Check last runnings, stop at 1020. Use clarifying agent to make bright.

37 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Certified**

Email **tonyvanderlinden@hotmail.com**

Category# **3** Entry # **754915**
Sub (a-f) **B**
Subcategory **CZECH Pilsen Pils**
(Spell out)
Special Ingredients _____

Position in flight
Entry **17**
of _____

Advanced to
MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of
judge's individual scores

36 1/2

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection _____

Aroma

None L M H Inappropriate

Malt _____

Hops **FLORAL FRUITY?**

Fermentation **SULFUR?**

Other _____

6 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Head _____

Retention _____

Other _____

Texture _____

2 3

Flavor

None L M H Inappropriate

Malt **BREW**

Hops **MERCAP FLORAL**

Bitterness **CLEAN FIRM**

Fermentation **PEPPERY?**

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

16 20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

5 15

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

7 10

A BEER VERY ENJOYABLE. IF SLIGHTLY CONFUSING. BEER, SOME INITIAL AROMAS + FLAVORS THAT ARE A LITTLE OUT OF PLACE. POSSIBLE SUGAR FERMENTATION ISSUES + LACKS SOME MOUTH COMPLEXITY. BUT HAVING SAID THAT I GO BACK FOR A SECOND PINT.

Judge Total 36 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name PETE WHELDON
 BJCP ID & Rank BREWER
 Email petewh@comcast.net

Category# 5 Entry # 685892
 Sub (a-f) D
 Subcategory _____
 Special Ingredients _____

Position in flight of 7
 Advanced to MINI-BOS
 PLACE 35 1/2
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery CRB
 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	X
Astringent	Oxidized	X
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	X

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 Inappropriate
 Hops Inappropriate 150-olderic old hops
 Fermentation Inappropriate
 Other Sweaty sock 6

Appearance

Color Inappropriate
 Clarity Other
 Head Retention Other 2 1/2
 Texture More head retention 3

Flavor

Malt Inappropriate
 Hops Inappropriate Nice hop flavour
 Bitterness Inappropriate Good bitterness
 Fermentation Inappropriate Fairly clean & dry
 Balance Inappropriate
 Finish/Aftertaste Inappropriate
 Other Slightly oxidised 13

Mouthfeel

Body Inappropriate
 Carbonation Inappropriate
 Warmth Inappropriate
 Creaminess Inappropriate 3
 Astringency Inappropriate
 Other _____ 5

Overall

Classic Example _____ _____ Not to Style
 Flawless _____ _____ Significant Flaws
 Wonderful _____ _____ Lifeless 6 1/2

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

Use really fresh hops. Careful not to get oxygen into beer at any stage after day 1 of ferment. Bit more late hop in boil. Good beer just needs a little more 33

care around oxygen.

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID

& Rank **E2964 - Certified**

Email **tonyvanderlinden@hotmail.com**

Category# 1 Entry # 889826
Sub (a-f) C
Subcategory CHEM ALE
Special Ingredients _____

Position in flight
Entry 7
of 18

Advanced to
MINI-BOS

PLACE

35

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt X LOW SWEET CRISP
Hops X + HERBAL
Fermentation X _____
Other _____

10
12

Appearance

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

3
3

Flavor

None L M H Inappropriate
Malt X CRISP
Hops X EARTH HERBAL
Bitterness X _____
Fermentation X _____
Balance Hoppy X Malty _____
Finish/Aftertaste Dry X Sweet _____
Other TOO BITTER FOR STYLE

15
20

Mouthfeel

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

3
15

Overall

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

6
10

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

A GOOD BEER BUT TOO BITTER
STYLE BORDERS ON FLAVORS
ASTRINGENT. LOOK AT RECIPE

37
50

Judge Total

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E 2264
 Email BREWER@ARCHERBREWING.com

Category# 1 Entry# 889826
 Sub (a-f) C
 Subcategory CREAM ALE
 Special Ingredients _____

Position in flight 7
 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 _____
 Pro Brewer Brewery Archer
 Industry Describe _____
 Judging Years 8

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt _____ low
 Hops _____ low
 Fermentation _____ low DMS - allowed
 Other _____ Sulphur

7
12

Appearance

Color Brilliant Hazy Opaque Other _____
 Clarity Clear Hazy Opaque Other _____
 Head Quick Lasting Other _____
 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

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

13

Flavor

None L M H Inappropriate
 Malt _____ low character ok.
 Hops _____ low flavor.
 Bitterness _____ low
 Fermentation _____ some minor flaws.
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet a little stickiness
 Other _____

14
20

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

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

Mouthfeel

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

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

3
15

Overall

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

6
10

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

Some minor fermentation flaws.
look at yeast health and quantity.
Some astringency on 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 33
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email liamahearn@gmail.com

Category# ID Entry # 177969
 Sub (a-f) _____
 Subcategory (Spell out) American Wheat
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Corn Flakes
 Hops Not detectable
 Fermentation Clean
 Other Lacks wheat

8 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate Malt is corn like
 Hops Very low, lacks flavor
 Bitterness Smooth
 Fermentation Clean
 Balance Hoppy Malty Too malty
 Finish/Aftertaste Dry Sweet Sweet & dry
 Other _____

14 ₂₀

Mouthfeel

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

4 ₅

Overall

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

7 ₁₀

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

The corn flavor aroma is out of character. This may be from corn adjuncts or DMS. Either way not suitable for style

Judge Total 36 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Tony van der Linden
BJCP ID
& Rank E2964 - Certified
Email tonyvanderlinden@hotmail.com

Category# 3 Entry # 838195
 Sub (a-f) A
 Subcategory CZECH PALE LAGER
 Special Ingredients _____

Position in flight 13
 of _____
 Advanced to MINI-BOS
 PLACE 3 1/2
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection OK SUGGESTION LOW FILL

Aroma

None L M H Inappropriate
 Malt Bready
 Hops Earthy Herakel
 Fermentation Low Fermenter
 Other _____

10
12

Appearance

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

3
3

Flavor

None L M H Inappropriate
 Malt Creamy / Crackers
 Hops Floral Herakel
 Bitterness Firm, Amuse Degrade
 Fermentation Light Creamy Esters
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

14
20

Mouthfeel

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

3
5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

7
10

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

VERY GOOD BEER JUST WITH A BITTERNESS WHICH DRIPS INTO A SLIGHTLY ASTRINGENT FINISH. WORK ON SPARGE & RECIPE (MORNING) & FEW TWEAKS & THIS WILL BE GREAT

37
50

Judge Total

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREWER@ARTHERBREWING.COM

Category# 3 Entry# 838195
 Sub (a-f) A
 Subcategory Czech Pale Lager
 Special Ingredients _____

Position in flight 13
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 34.5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery Archer
 Industry Describe _____
 Judging Years 8

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

Aroma
 None L M H Inappropriate
 Malt musty
 Hops low hop aroma
 Fermentation Some sweet/fruity esters
 Other _____

7 ₁₂

Appearance

Appearance
 Color Brilliant Hazy Opaque Other _____
 Clarity Other _____
 Head Quick Lasting Other _____
 Retention Other _____
 Texture _____

2 ₃

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

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

Flavor

Flavor
 None L M H Inappropriate
 Malt malty bready sweetness
 Hops some good spice
 Bitterness Heavy bitterness
 Fermentation a little medicinal
 Balance Hopy Malty Sweet on the malty side
 Finish/Aftertaste Dry bitter finish with a slight sour grain huskiness
 Other _____

13 ₂₀

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

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

Mouthfeel

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

3 ₅

Overall

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.

Light haze, great head retention.
low side carbonation. Slight
fermentation flaw with medicinal note.
Slight over-sweet / low grain run off
character.
 Suggest check final runnings and
 star at 1020
 check sparge temp w/ keep below 75°C

32 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 PETE WHELWON
 BJCP ID & Rank _____
 Email Prochemists@gmail.com

Category# S Entry # 599494
 Sub (a-f) D
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 33 1/2
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	<input checked="" type="checkbox"/>
Diacetyl		Solvent / Fusel	
DMS	<input checked="" type="checkbox"/>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	<input checked="" type="checkbox"/>	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 Too light but tasty
 Hops None L M H Inappropriate More please
 Fermentation None L M H Inappropriate _____
 Other Band aid - chlorine problem
Small DMS

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 More carb please Big bubble
Quick for style

2 3

Flavor

Malt None L M H Inappropriate Good
 Hops None L M H Inappropriate Good
 Bitterness None L M H Inappropriate Great
 Fermentation None L M H Inappropriate _____
 Balance Hoppy M Molty _____
 Finish/Aftertaste Dry Sweet _____
 Other Flavor is pretty good - oxidised

16 20

Mouthfeel

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

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.

Bar longer to remove DMS
Remove chlorine / bandaid with filter or carbon tablets.
More carb required for style
More hops would be great for style.

34 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Tony van der Linden
BJCP ID
& Rank E2964 - Certified
Email tonyvanderlinden@hotmail.com

Category# 3 **Entry #** U27808
Sub (a-f) B
Subcategory CREAM FROM PALE
Special Ingredients

Position in flight
 Entry 16
 of

Advanced to MINI-BOS
 PLACE 3375
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 M Wheat. Subtle grainy notes
 Hops H OK for style
 Bitterness H Way too high for style
 Fermentation M 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	L
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	L
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 Slight hoppy aroma
Hops L M H Inappropriate Hops
Fermentation L M H Inappropriate Phenolic?
Other

6/12

Appearance

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

3/3

Flavor

Malt L M H Inappropriate Grainy sweetness
Hops L M H Inappropriate Flavour
Bitterness L M H Inappropriate Clean bitterness
Fermentation L M H Inappropriate Smooth zuber
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet Inappropriate Creamy
Other

12/20

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

5/5

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.

DECENT BASE BEER, I CAN SEE WHERE YOU WERE GOING WITH THE MALT BUT FOR COMPLEXITY BUT DIDNT QUITE COME OFF. ALSO PROBABLY KERN FAULT IN THE PHENOLICS. PACKED WAS DISTRUCTING

31/50

Judge Total

NOTE ON YEAST HEALTHY + FERMENTATION MOSTLY I THINK.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREW@ARCHER BREWING CO

Category# 3 Entry# 427848
 Sub (a-f) B
 Subcategory Czech Pilsener Pale
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 33.25
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery ARCHER
 Industry Describe _____
 Judging Years 8

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 prominent malt
 Hops low spice
 Fermentation _____
 Other Subtle smoky bacon

6/12

Appearance

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

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

2/3

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

Flavor 13

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

Flavor

None L M H Inappropriate
 Malt Some low sweet malt
 Hops good spice
 Bitterness medium bitterness
 Fermentation Subtle smoky character
 Balance Hoppy Malty malty
 Finish/Aftertaste Dry Sweet reasonably clean with lingering
 Other bitterness: slight savory character

16/20

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

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

Mouthfeel

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

4.5/5

Overall

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

7/10

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

Little pale for the style -
Slight savory/smoky character could be due to some scorching in mash.
Color improves with recipe.
maybe would do better in 3A category.
some low astringency.

35.5/50

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location 738435 Date _____

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email liamahearn@gmail.com

Category# 4A Entry # 738435
 Sub (a-f) _____
 Subcategory (Spell out) Munich Helles
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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.	

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Sweet white bready

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

Other Lacks malt/hop aroma

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

Texture _____

3 3

Flavor

Malt None L M H Inappropriate
 Malt is barely sugar

Hops None L M H Inappropriate
 Not detectable

Bitterness None L M H Inappropriate
 too low

Fermentation None L M H Inappropriate
 clean

Balance Hoppy Malty Inappropriate
 too sweet

Finish/Aftertaste Dry Sweet Inappropriate
 cloying

11 20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

3 5

Overall

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

6 10

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

Harsh attenuated
body - too sweet
needs a lower
mash temp or more
yeast pitched

Judge Total

31 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREWER@ARCHBREWING.COM

Category# 2 Entry# 656464
 Sub (a-f) A
 Subcategory Int-Pale Lager
 Special Ingredients _____

Position in flight of Entry 90
 Advanced to MINI-BOS
 PLACE 32.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery Archer
 Industry Describe _____
 Judging Years 8

Scoresheet Instructions

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

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

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt X _____
 Hops X _____
 Fermentation some sulph/vegetal
 Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X _____
 Clarity X _____
 Other _____

White Hazy Beige Tan Brown Inappropriate

Head X _____
 Retention X _____
 Texture _____

3
3

Flavor

None L M H Inappropriate

Malt X medium malt sweetness
 Hops X _____
 Bitterness X good bitterness
 Fermentation _____
 Balance X well balanced
 Finish/Aftertaste X slight stick finish. banana?
 Other _____

14
20

Mouthfeel

Thin M Full Inappropriate

Body X _____
 Carbonation X _____
 Warmth X _____

None L M H Inappropriate

Creaminess X _____
 Astringency X _____
 Other _____

3
5

Overall

Classic Example X _____
 Flawless X _____
 Wonderful X _____

Not to Style
 Significant Flaws
 Lifeless

6
10

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

Overall a decent attempt at the style. Some corn like stickiness on the palate. Higher carbonation would aid. Some low fermentation flaws. Some low astringency on finish. may have gone better in american Lager category.

34
50

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name PETE WHELDON
BJCP ID & Rank _____
Email pete.weldon@gmail.com

Category# S Entry # 893896
Sub (a-f) D
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 32 1/4
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

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

Aroma
None L M H Inappropriate
Malt _____
Hops Flavor
Fermentation Acetaldehyde low
Other Touch of sulphur

6
12

Appearance
Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Other Quick head
Head White Hazy Bidge Tan Brown Inappropriate
Retention Quick Lasting _____
Texture _____

2 1/2
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 Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana. Low Clove. Hint of bubblegum

13

Flavor
None L M H Inappropriate
Malt _____
Hops _____
Bitterness Bitterness a bit low
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet Bit sweet for me
Other Slightly oxidised

13
20

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

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

3
15

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

6
10

Scoring Guide

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

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

Not too bad. Better yeast health / pitching more will help. with acetaldehyde + sulphur. Mash slightly lower for attenuation & up the bitterness. Sulphur from yeast

30 1/2
50

not DMS. can blow it off through ferment.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name PIRE WHELDON
 BJCP ID & Rank _____
 Email thecharists@gmail.com

Category# 5 Entry # 162764
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight Entry of 2
 Advanced to MINI-BOS _____
 PLACE 32 1/2
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
Probably a bit high style
Also a bit high for
Like the fruit alone
 8 ¹²

Appearance

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

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 Sweet Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other Resin
A little high for style
Acetaldehyde
Pull the hops down
 13 ²⁰
 fu-style

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 _____
 3 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.

Might be better in a different style (entrad as). Maybe pilsner? Acetaldehyde is pitch more yeast. Hops are a bit strong for style

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 _____

Date _____

Judge Name Liam Ahearn
 BJCP ID & Rank E1145 Certified
 Email lahahearn@gmail.com

Category# 4A Entry # 851917
 Sub (a-f) _____
 Subcategory Munich Helles
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt X Wheat. Subtle grainy notes
 Hops 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 Grainy, cracker like
 Hops Not detectable
 Fermentation Clean
 Other _____
8₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other _____
 Texture _____
3₃

Flavor

Malt None L M H Inappropriate Malt less complex than aroma
 Hops Very little hop character
 Bitterness Soft, smooth
 Fermentation Clean
 Balance Hoppy Malty A bit too astringent
 Finish/Aftertaste Dry Sweet Hops not noticeable
 Other _____
15₂₀

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate 3₅
 Carbonation None L M H 1
 Astringency 1
 Warmth _____
 Other _____

Overall

Classic Example _____
 Flawless _____
 Wonderful _____
 Not to Style _____
 Significant Flaws _____
 Lifeless _____
5₁₀

Feedback

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

Water profile may be the thing holding you back look at a softer water profile and this may improve drinkability and hop character
 Judge Total 37₅₀ **34**

1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Certified**

Email **tonyvanderlinden@hotmail.com**

Category# 3 Entry # 221111
 Sub (a-f) B
 Subcategory CZECH PREM PALE
 Special Ingredients _____

Position in flight
 Entry 15
 of _____

Advanced to MINI-BOS
 PLACE 3 1/2
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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 X Street Car, corn
 Hops X Floral
 Fermentation X Wheat tartness
 Other _____

7 ₁₂

Appearance

Color X Too light
 Clarity X Too light
 Other _____

Head Retention X Quick
 Texture _____

2 ₃

Flavor

Malt X Grainy sweetness
 Hops X _____
 Bitterness X _____
 Fermentation X Slight banana split
 Balance X Hoppy Malty
 Finish/Aftertaste X Dry Sweet
 Other _____

13 ₂₀

Mouthfeel

Body X Thin Full
 Carbonation X None H
 Warmth _____

Creaminess X None H
 Astringency X None H
 Other _____

4 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.

PRETTY DECENT BEER BUT A
LITTLE SWEET + LACKING COMPLEXITY
IN MALT CHARACTER. HOPS ARE
UNDERDONE ALSO. LOOK AT RECIPE
AND YEAST HEALTH

33 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E 2264
 Email BREWERCARCHERBREWING.COM

Category# 3 Entry # 22111
 Sub (a-f) B
 Subcategory Czech Premium Pilsener
 Special Ingredients _____

Position in flight 15
 of _____
 Advanced to MINI-BOS
 PLACE 31.5
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery Archer
 Industry Describe _____
 Judging Years 8

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt X musty
 Hops _____
 Fermentation _____
 Other Spicy, estery, some diacetyl

Appearance

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

Flavor

None L M H Inappropriate
 Malt X Stick musty malt
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance X _____
 Finish/Aftertaste X _____
 Other _____

Mouthfeel

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

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.
Pale straw colour - Recipe adjustment.
Some underattenuation and slickness on the palate. Keep an eye on D-Rest.
Overall a little light for the style. Lacking complexity.
Suggest czech pale lager category.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Pete Wreldon
 BJCP ID & Rank _____
 Email thechemstr@comcast.com

Category# 5 Entry# 959226
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight Entry of 5
 Advanced to MINI-BOS
 PLACE 26 1/2
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

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

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt

Hops Isovaleric (sweaty hop)

Fermentation Musty

Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Other _____

Clarity Other _____

Head Retention Other _____

Texture Large bubbles

Flavor

None L M H Inappropriate

Malt

Hops

Bitterness Bit high

Fermentation Plastic + acetaldehyde

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet Slight sweetness

Other Oxidised a little too

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other _____

Overall

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

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

Get fresher hops to remove iso-valeric / musty / sweaty sock notes. Don't store open hops. Pitch more yeast to reduce acetaldehyde & ferment lower temp to reduce warm fusel alcohol heat.

1



BEER SCORESHEET

Australian Brewing Competition Program

Version



Liam Ahearn
BJCP#: E1145



liamahearn@australianbrewingconsultants.com

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Location _____ Date _____

Category# _____ Entry # **558722**

Sub (a-f) _____

Subcategory **Kolsch**

Special Ingredients _____

Position in flight **A**

Advanced to MINI-BOS PLACE **25.5**

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Non detectable

Hops None L M H Inappropriate Acidic

Fermentation None L M H Inappropriate Apple / Jolly rancher

Other **Sulphur, Carbonic, Oxidised** 5.5

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 3

Texture _____

Flavor

Malt None L M H Inappropriate Sweet white sugar

Hops None L M H Inappropriate Herbal

Bitterness None L M H Inappropriate Very low

Fermentation None L M H Inappropriate Under attenuated

Balance Hoppy Flat Sweet Claying

Finish/Aftertaste Dry Sweet Oxidised, Apple

Other _____ 8.5

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate 2

Astringency None L M H Inappropriate

Other _____

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____ 4

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

yeast health needs attention, look at increasing pitching rate & aeration at pitch. This will help fully attenuate & ferment the beer.

Judge Total 23

Beer is oxidised, look at bottling process to remove introduction of oxygen during bottling.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Pete Wheeler
 BJCP ID & Rank _____
 Email petewheeler@gmail.com

Category# 5 Entry # 558722
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight Entry of 4
 Advanced to MINI-BOS
 PLACE 25 1/2
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK Nice carb cap.

Aroma

Malt None L M H Inappropriate Sweet going 5T high
 Hops
 Fermentation
 Other Cherry aroma is amazing!
oxidized

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 Tight head

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

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

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

Flavor

Malt None L M H Inappropriate Too much
 Hops
 Bitterness Good but higher would help
 Fermentation Diacetyl - VDK fail
 Balance Hoppy Malty Too malty
 Finish/Aftertaste Dry Sweet Too sweet
 Other Oxidized

11
20

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate Low
 Warmth
 Creaminess None L M H Inappropriate 3
 Astringency
 Other Slid + mouth coating

3
5

Overall

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

5
10

Feedback

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

Lower mash temp. & raise bitterness a little to help balance. Google VDK word bottle test videos to remove diacetyl/fault - or age longer.

28
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 _____

1

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Certified**Email **tonyvanderlinden@hotmail.com**
 Category# 1 Entry# 456805
 Sub (a-f) 3
 Subcategory AMERICAN LAGER
 Special Ingredients _____

 Position in flight
 Entry 3
 of 18

 Advanced to
 MINI-BOS
 PLACE
73

CONSENSUS SCORE

 may not be an average of
 judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	<input checked="" type="checkbox"/>	Spicy	<input checked="" type="checkbox"/>
Light-Struck	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>				<input type="checkbox"/>	
Hops	<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	LIGHT GRASSINESS, SPICINESS
Fermentation	<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Other	<u>EASILY NEUTRAL AROMA, BUT SUGGY SOURNESS WHICH IS NOT APPROP</u>					

7
12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color	<input checked="" type="checkbox"/>						<input type="checkbox"/>	
Clarity	<input checked="" type="checkbox"/>						<input type="checkbox"/>	
Other								
Head	White	Very	Beige	Tan	Brown	Inappropriate		
Retention	<input checked="" type="checkbox"/>					<input type="checkbox"/>	<input type="checkbox"/>	
Texture	<u>MED. RUBBLES.</u>							

3
3

Flavor

	None	L	M	H	Inappropriate		
Malt	<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input type="checkbox"/>		
Hops	<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	GRASSY ESTER.	
Bitterness	<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Fermentation	<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input type="checkbox"/>		
Balance	Hoppy			Malty			
Finish/Aftertaste	Dry			Sweet			
Other							

9
20

Mouthfeel

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

2
5

Overall

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

4
10

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

GREAT LOOKING BEER WHICH IS DOMINATED BY AN ASTRINGENT BITTERNESS. WORK AT WATER MINERAL + SPARKING + HOPPING.

Judge Total

75
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264 BREWER
 Email BREWER@ARCHER BREWING - com - au

Category# 1 Entry# 456845
 Sub (a-f) B
 Subcategory America Lager
 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 ARCHER - Ex 2 Brothers
 Industry Describe _____
 Judging Years 8

ScoreSheet Instructions

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

Example: How to fill in a ScoreSheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt X _____
 Hops X medium hop spice - but high
 Fermentation X Alc notes.
 Other _____

4 12

Appearance

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

1 3

Flavor

None L M H Inappropriate

Malt X medium
 Hops X spice too much
 Bitterness X high
 Fermentation X some fruit notes -
 Balance X Malty
 Dry X Sweet
 Finish/Aftertaste _____
 Other Potential water issue - chlorine?

10 20

Mouthfeel

Thin M Full Inappropriate

Body X _____
 Carbonation X _____
 Warmth X _____

None L M H Inappropriate

Creaminess X _____
 Astringency X _____
 Other _____

2 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.

Color too dark for style -
Hop profile too high for style -
Some descriptive flaws -
- Adjust recipe - lower colour - i. hop -
May suggest entering in german category

21 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



1

Judge Name Tony van der Linden
BJCP ID & Rank E2964 - Certified
Email tonyvanderlinden@hotmail.com

Category# 1 **Entry #** 475865
Sub (a-f) C
Subcategory CREAM ALE
Special Ingredients

Position in flight
 Entry of 88

Advanced to **MINI-BOS**
PLACE 19
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	X
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	X	Spicy	
Light-Struck		Sulfur	
Medicinal	X	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.
	Problematic	14-20	Off flavors/aromas or major style deficiencies.
		0-13	Major off flavors and aromas dominate

Bottle Inspection

Aroma

Malt None L M H Inappropriate SWEET
Hops Inappropriate
Fermentation LIGHT - MOD SOUPY
Other

5 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate
Hops CREAM
Bitterness
Fermentation Hoppy Malty
Balance Dry Sweet
Finish/Aftertaste
Other MEDICINAL GRAINY SOLVENT OFF FLAVORS

4 20

Mouthfeel

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

2 5

Overall

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

3 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
 PROBABLE INFECTION & FERMENTATION
 FLAVORS DOMINANT. LOOK AT
 SANITATION, HOPPING REGIME
 & FERM TEMP.
 DECENT RECIPE UNDER THOUGH I
 THINK.

18 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREWERY PARTNER BREWING CO. ON

Category# 1 Entry# 475865
 Sub (a-f) C
 Subcategory (Spell out) CREAM ALE
 Special Ingredients _____

Position in flight Entry 6
 of _____
 Advanced to MINIBOS _____
 PLACE 19
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery Archer
 Industry Describe _____
 Judging Years 8

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation Rotting Beer? Acetaldehyde! Diacetyl 4 12

Other _____

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

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture _____

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

Flavor 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 good bitterness

Fermentation Diacetyl slickness: flavor

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

Creaminess _____

Astringency _____

Other Slickness.

Scoring Guide

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

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

Very prominent fermentation faults allow proper Diacetyl with adequate healthy yeast. Unfortunately the fermentation limit tastes over.

Judge Total 20 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Certified**

Email **tonyvanderlinden@hotmail.com**

Category# 2 Entry # US8353
 Sub (a-f) A
 Subcategory INT PALE LAGER.
 Special Ingredients _____

Position in flight
 Entry 8
 of 18

Advanced to MINI-BOS
 PLACE
 CONSENSUS SCORE

17 1/2
 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	<input checked="" type="checkbox"/>
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	<input checked="" type="checkbox"/>
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	<input checked="" type="checkbox"/>
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 CLOUDY IN BOTTLE.

Aroma

Malt X SWEET?
 Hops X
 Fermentation X SOURNESS.
 Other ADD TO SMELL POST SOURNESS

3
12

Appearance

Color X Other
 Clarity X Other
 Head X Other
 Retention X Other
 Texture SMALL BUBBLES

2
3

Flavor

Malt X
 Hops X
 Bitterness X
 Fermentation X
 Balance X
 Finish/Aftertaste X GRAINY MALT FINISH
 Other UNPLEASANT SURPRISE. UP

5
20

Mouthfeel

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

2
15

Overall

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

3
10

Feedback

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

SERIOUS FERMENTATION FLAW.
LOOK AT SANITATION & TEMP.
TEMP.

15
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

①



Location _____ Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E2264
 Email BREWER@ARCHERBREWING.COM

Category# 2 Entry# 458353
 Sub (a-f) A
 Subcategory International Pale
 Special Ingredients _____

Position in flight 8
 of _____
 Advanced to MINI-BOS
 PLACE 17.5
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery Archer
 Industry Describe _____
 Judging Years 8

Bottle Inspection cloudy bottle

Aroma

Malt None L M H Inappropriate 2
 Hops None L M H Inappropriate cut tall under diacetyl
 Fermentation None L M H Inappropriate Big Butterscotch
 Other _____

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 Very hazy Texture _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate medium
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate Big diacetyl over-pans
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	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 4
 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.

Mamma fermentation fault overpowers the beer. plus super hazy. Check fermentation profile and allow appropriate yeast time and health with D-REST.
if bottle conditioned then may have been rolled accounting for haze.
 Judge Total 20

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version



Location _____

Date _____

Judge Name CHRIS FLETCHER
 BJCP ID & Rank E 2264 BREWER
 Email BREWER@ARCHER BREWING.COM

Category# 1 Entry # 564932
 Sub (a-f) B
 Subcategory American Lager
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 16 1/2
 CONSENSUS SCORE _____
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery ARCHER - Ex 2BA OTHERS
 Industry Describe _____
 Judging Years 8

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt X some sweet malt aroma
 Hops X
 Fermentation X
 Other Sulphur, vegetal and some cardboard

4 ₁₂

Appearance

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

2 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation X
 Balance Y Hoppy Malty _____
 Finish/Aftertaste X Dry Sweet _____
 Other Burnt Rubber / savoury.

2 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	<u>X</u>
Grassy	Spicy	
Light-Struck	Sulfur	<u>Y</u>
Medicinal	Vegetal	<u>Y</u>

Mouthfeel

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

2 ₁₅

Overall

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

3 ₁₀

Feedback

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

Color a little lighter than pale straw.
Massive undrinkable character of burnt rubber and medicinal notes.
Suggest adjust recipe for darker color than look in detail at fermentation process and production ensure no scorching of malt.

13 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 _____

1

Judge Name Tony van der Linden
BJCP ID & Rank E2964 - Certified
Email tonyvanderlinden@hotmail.com

Category# 1 **Entry #** 564932
Sub (a-f) B
Subcategory AMERICAN LAGER
Special Ingredients _____

Position in flight Entry 4 of 18
Advanced to MINI-BOS
PLACE 11/2
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

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

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

Flavor 13
 Malt 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	

Aroma
 None L M H Inappropriate
 Malt _____
 Hops SPICE HERON
 Fermentation SANDY, GREENED DOWN, RUBBER
 Other _____

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

Flavor
 None L M H Inappropriate
 Malt GRAINY
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other SERIOUS OFF FLAVORS - SANDY, RUBBER

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.
 MAJOR FERMENTATION FLAORS + POSSIBLE INFECTION. LOOK AT SANITATION COLD SIDE + YEAST HEALTH.

Judge Total 10