



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocke Date 85 6 22

Judge Name Annelis Mijksen
BJCP ID & Rank _____
Email _____

Category# 8 Entry# 197124
Sub (a-f) B
Subcategory Schwarzbier
Special Ingredients _____

Position in flight Entry of _____
Advanced to MINI-BOS _____
PLACE 42.75
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Nice malt aroma
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate _____
Other _____

10
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate Nice light malt flavour
Hops None L M H Inappropriate slight spicy character
Bitterness None L M H Inappropriate Nice dry but soft bitterness
Fermentation _____
Balance Hoppy _____ Malty _____
Finish/Aftertaste Dry _____ Sweet _____
Other _____

18
20

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

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

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M H Inappropriate
Warmth None L M H Inappropriate
Creaminess None L M H Inappropriate 45
Astringency _____
Other _____

45
15

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.

Great beer, nice aroma and really well balanced in all aspects

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.

43.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madoccker Date 25-6-22



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuna of Anarchy
Brisbane | Australia
bjcpe1954@gmail.com
E1954

Category# 12 Entry# 385595
Sub (a-f) A
Subcategory British Colder Ale
Special Ingredients _____

Position in flight
Entry _____
of _____
Advanced to MINI-BOS
PLACE 42.25
CONSENSUS SCORE
may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

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

Scoring Guide

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

Aroma

Bottle Inspection OK _____

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

*Low sweet grain character, low caramel.
Med-High Pineapple/peach & orange
Low tartness.*

11 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation Hoppily Maltly Other _____
Balance Dry Sweet Other _____
Finish/Aftertaste X Dry Sweet Other _____

*Low sweet cracker like.
Citrus high with orange peel.
Moderately High
Low diacetyl
Hop dominated
med/dry finish
Low grassiness from hops*

17 20

Mouthfeel

Body X Thin M Full Inappropriate
Carbonation X 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 _____

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

Well balanced example, nice hop characteristics. Slight grassiness in aftertaste from hops. Well presented.

7 10

Judge Total 42 50

2



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Lottie Arman
BJCP ID & Rank _____
Email lottie@arman.net.au

Category# 7 Entry # 228769
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Rich, roasted caramel
Hops ITS
Fermentation Saltana, spicy
Other Sweet aromatics, strong Malt character 10₁₂

Appearance

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

Malt None L M H Inappropriate Malty, but not over converted
Hops ITS
Bitterness ITS
Fermentation ITS
Balance Hoppy Malty well balanced
Finish/Aftertaste Dry Sweet Tastes sweet, finishes dry
Other clean finish, strong sesame flavors 17.5₂₀

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M H Inappropriate
Warmth Other _____
Creaminess None L M H Inappropriate 3.5₅
Astringency Slight bite/astringency

Overall

Classic Example **Not to Style** _____
Flawless **Significant Flaws** _____
Wonderful **Lifeless** _____ 8₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Delicious, true to style. nice balance of Malt/bitterness without overdoing the Roast / Toast. great carbonation + head retention. beautiful beer. 42₅₀
Judge Total 42₅₀

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 Madoche Date 25/6/27

Judge Name Jeremy J
 BJCP ID & Rank _____
 Email bee@precinctbrewing

Category# 7 Entry# 228769
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery Precinct
 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 Rich toast

Hops appropriate

Fermentation lean slight, phenolic

Other _____

10 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other

Head Quick Lasting Other

Clarity Retention Texture

Other _____

2.5 3

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

17 20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4 15

Overall

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

8.5 10

Feedback

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

Overall, a really well brewed and packaged beer. Fantastic head retention. All flavours/aromas for the style are present and appropriate, perhaps a slight tweak needed to tone down or balance the maltiness, slight phenolic.

42 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocche Date 25/6/22

Judge Name Jeremy J
BJCP ID & Rank _____
Email beer@precinctbrewing

Category# 12 Entry # 691966
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 4.75
CONSENSUS SCORE _____
may not be an average of judge's individual scores*

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

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

Bottle Inspection OK _____
Aroma
None L M H Inappropriate
Malt | | |
Hops | | | Floral/citrus
Fermentation | | | touch diac?
Other _____

10
20

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 _____

25
30

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

13

Flavor
None L M H Inappropriate
Malt | | |
Hops | | | Hint of vegetal character
Bitterness | | |
Fermentation | | |
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other Hop flavour dominates

17.5
20

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

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

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

4
5

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

8
10

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

A solid beer overall, perhaps a fraction cloying/sweet on the aftertaste. - well done! Brewed to the style guidelines.

42
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Lottie Arman

BJCP ID & Rank _____

Email lottie@arman.net.au

Category# 12 Entry # 691968

Sub (a-f) A

Subcategory _____

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE 470

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery Black Hops

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 X M H Inappropriate TTS

Hops None L X M H Inappropriate Hop forward, Floral, Fruity, Sweet

Fermentation None L X M H Inappropriate TTS

Other Mandarin, nectarine,

aromatic/honey 10₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Other Hazyish but clean Texture _____

25₃

Flavor

Malt None L X M H Inappropriate Low Malt character, slight biscuit.

Hops None L X M H Inappropriate Floral/Earthy/Fruity TTS

Bitterness None L X M H Inappropriate Medium bitterness

Fermentation None L X M H Inappropriate TTS, minimal off flavors

Balance Hoppy Malty Inappropriate TTS, great balance

Finish/Aftertaste Dry Sweet Inappropriate Nice and dry.

Other _____

17₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L X M H Inappropriate

Warmth None L X M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other Thirst quenching

4₅

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

8₁₀

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

Overall very summery, smooth and mellow hop flavour rounded bitterness, High Fruit/ drinkability. very nice flavoursome but not too complex

41.5₅₀

Judge Total

2.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Lottie Arman
 BJCP ID & Rank _____
 Email Lottie.Arman.net.au

Category# 9 Entry # 771751
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Malty, chocolate, toffee
 Hops None L M H Inappropriate ITS
 Fermentation None L M H Inappropriate Prunes.
 Other Smooth

11₁₂

Appearance

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

2₃

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

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

Flavor 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 Malt forward, sweet, coffee & licorice
 Hops None L M H Inappropriate TTF
 Bitterness None L M H Inappropriate Sweet with bitter due to finish
 Fermentation None L M H Inappropriate Currents,
 Balance Hoppy Malt Sweet Inappropriate TTF
 Finish/Aftertaste Dry Sweet Inappropriate Very balanced & smooth
 Other _____

17₂₀

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

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

Mouthfeel

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

4₅

Overall

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

8.5

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

delicious, smooth, warming, not astringent, malt forward with some lovely dark fruit & licorice esters. alcoholic but creamy only issue is head retention.

42.5₅₀

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 Marlborough Date 25/6/20

Judge Name Jeremy J
BJCP ID & Rank _____
Email bee@precinctbrewing

Category# 9 Entry # 771751
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE 211
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

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

Aroma

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

10
12

Appearance

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

2
3

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

None L M H Inappropriate
Malt _____ Dried fruit, complex
Hops _____
Bitterness _____
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other astrogony, quite sweet

16.5
20

Mouthfeel

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

3
5

Overall

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

8
10

A lot of great complex malt character overall. astrogony present distacts. Warming booze present - good job.

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

Judge Total 39.5
50

2



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuns of Anarchy
Brisbane | Australia
bjcpe1964@gmail.com
E1964

Location Madoclers Date 25-6-22

Category# 13 Entry 564577
Sub (a-f) A
Subcategory Dark mild
(spell out)
Special Ingredients Home made Dark malt

Position in flight
Entry _____ of _____
Advanced to MINIBOS
PLACE 39.75
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, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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

Malt None L M H Inappropriate Rich caramel & coffee, low milk coffee
Hops None L M H Inappropriate NA
Fermentation None L M H Inappropriate NA
Other _____

10 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate Mild chest slight roast. low caramels
Hops None L M H Inappropriate little to no earthy hops
Bitterness None L M H Inappropriate Low to balance
Fermentation None L M H Inappropriate None, clean
Balance Hoppy Malt Sweet Other _____
Finish/Aftertaste Dry Sweet Other _____

17 20

Mouthfeel

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

4 5

Overall

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

8 10

Feedback

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

Clean ferment & great malt character. Slightly thin but overall great example of style. Invert sugar may have contributed to malts but may have dried out finish.

Judge Total

42 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 25 6 22

Judge Name Annelies Nyckers
BJCP ID & Rank _____
Email _____

Category# _____ Entry # 564577
Sub (a-f) BA
Subcategory (Spell out) Dark mild Brown
Special Ingredients Boil High

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Great toffee, caramel
Hops X aroma
Fermentation X 11
Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other _____
Head Quick Lasting Other _____
Retention X 3
Other _____ 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 judges(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L X H Inappropriate
Warmth X 3.5
Creaminess None L M H Inappropriate
Astringency 15
Other watery

Overall

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

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

Great aroma with toffee and caramel notes.
Flavour does not accomplish
aroma.
Slightly watery and low
mouthfeel
Judge Total 37 50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 25 6 22

Judge Name Annelies Nijckens
 BJCP ID & Rank _____
 Email _____

Category# 7A Entry# 416542
 Sub (a-f) _____
 Subcategory Vienna Lager
 Special Ingredients _____

Position in flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 39.75
 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 Dark malt aroma with dark sugars
 Hops Slight caramel
 Fermentation Slight wet rocks
 Other _____

9 12

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

Appearance

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

2.5 3

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

Flavor **13**

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

Flavor

Malt None L M H Inappropriate well balanced between malt and hops
 Hops Nice soft bitterness
 Bitterness clean fermentation
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____

16 20

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate
 Carbonation None L M H Inappropriate
 Astringency Slight touch of caramel.
 Warmth Wet rocks
 Other _____

4 15

Overall

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

8 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Nicely balanced between malts & hops
Nice soft bitterness
Slight touch of caramel.

Scoring Guide

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

Judge Total **41.50** 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuns of Anarchy
Brisbane | Australia
bjcpe1964@gmail.com
E1954

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	

Location _____

Date _____

Category# 9 Entry# 494458
Sub (a-f) A
Subcategory Doppelbock
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

Bottle Inspection OK

Aroma

Malt Moderate malt/biscuit, light caramel.
Hops None
Fermentation low alcoholic esters
Other low melonoid characters 8

Appearance

Color Head
Clarity Other Retention Other 3
Other _____ Texture _____

Flavor

Malt Rich melonoid, fruitcake with med caramels
Hops low tone
Bitterness
Fermentation low to med alcohol esters 18
Balance Malt driven
Finish/Aftertaste Not cloying.
Other Alcoholic warmth.

Mouthfeel

Body Creaminess
Carbonation Astringency
Warmth Other _____ 5

Overall

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless 8

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

*Well brewed & great malt complexity
Alcohol noticeable but not overpowering*

Judge Total 42



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 25 6 22

Judge Name Annelies Nijtkens
BJCP ID & Rank _____
Email _____

Category# 9A Entry# 494458
Sub (a-f) _____
Subcategory Doppelbock
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 Maddocke
Judging Years _____

Bottle Inspection OK _____

Aroma
None L M H Inappropriate
Malt medium to low malt aroma
Hops _____
Fermentation clean fermentation
Other _____

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

Appearance
Yellow Gold Amber Copper Brown Black Inappropriate
Color great color
Brilliant Hazy Opaque Other _____
Head White Ivory Ivory/Gauge Tan Brown Inappropriate
Retention Quick Lasting Other _____
Other low head retention

Example: How 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 Nice malt flavour
Hops really well balanced
Bitterness Slight harshness
Fermentation _____
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		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

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.

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.

needs more malt aroma
Nicely balanced but it has
a harsh bitterness
Judge Total 37₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Lottie Arman
 BJCP ID & Rank _____
 Email lottie@arman.net.au

Category# 11 Entry # 334263
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection OK _____

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

Aroma

Malt None L M H Inappropriate Caramel, biscuit TTS
 Hops None L M H Inappropriate Low TTS Fruity - real wheat
 Fermentation None L M H Inappropriate Some banana ESTERS
 Other _____

8.5₁₂

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 Lots of sediment Texture _____

1.5₃

Example: How 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 Bready / roasted caramel / not burnt.
 Hops None L M H Inappropriate TTS
 Bitterness None L M H Inappropriate TTS Bitter but not Astringent
 Fermentation None L M H Inappropriate low ESTERS
 Balance Hoppy Malty Sweet Inappropriate Sessionable
 Finish/Aftertaste Dry Sweet Inappropriate Very bitter TTS
 Other Drinkability / slight Straw

15.5₂₀

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

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

Mouthfeel

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

4₅

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.
Overall good example of style. Some lingering hop burn but not out of character. Nice balance of Malt, and hop character, very slight astringency

8.5₁₀

38₅₀ Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madoclee

Date 25/6/22

Judge Name Jeremy J
 BJCP ID & Rank _____
 Email beer@precinctbrewing

Category# 11 Entry# 334263
 Sub (a-f) H B
 Subcategory 8
 Special Ingredients _____

Position in flight _____
 Entry _____
 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 Precinct
 Industry Describe _____
 Judging Years _____

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

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt | _____
 Hops | _____
 Fermentation | _____
 Other _____

9 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color | _____
 Clarity | _____
 Other _____

White Very Beige Tan Brown Inappropriate

Head Retention | _____
 Texture _____

2 ₃

Flavor

None L M H Inappropriate

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

16.5 ₂₀

Mouthfeel

Thin M Full Inappropriate

Body | _____

None L M H Inappropriate

Carbonation | _____

Warmth | _____

None L M H Inappropriate

Creaminess | _____

Astringency | _____

Other _____

4 ₅

Overall

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

85 ₁₀₀

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

Overall, very good beer
Finishes perhaps a fraction sweet.
Even though true to style,
perhaps a fraction more late
hop additions could round
the beer out - well done!

40 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

2



Location _____ Date _____

Judge Name Lottie Arman
 BJCP ID & Rank _____
 Email lottie@Arman.net au

Category# 13 Entry # 758224
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
 CONSENSUS SCORE 7.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Toffee, Nutty, grainy, chocolate
 Hops TTS
 Fermentation Earthy-Mild
 Other _____

10 ₁₂

Appearance

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

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

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

Flavor

Malt None L M H Inappropriate Malt forward, sweet
 Hops TTS
 Bitterness Low -> Moderate, very TTS
 Fermentation TTS -> slightly more yeast
 Balance Hoppy Malty TTS
 Finish/Aftertaste Dry Sweet Sweet -> Dry finish
 Other could have a little more balance & sweetness to complement the malt characteristics - cola aftertaste

16 ₂₀

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth Inappropriate
 Creaminess None L M H Inappropriate 3.5
 Astringency Inappropriate
 Other could use a little more body but still #5

Overall

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

7.5 ₁₀

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Awesome aromatics, could be back better with a slightly fuller flavor / longer mash rest possible yeast edit - really nice overall nice malt bill

39 ₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocche Date 25/6/22

Judge Name Jeremy J
BJCP ID & Rank _____
Email bee@precinctbrewing

Category# 6 Entry # 271526
Sub (a-f) B
Subcategory _____
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 Precinct
Industry Describe _____
Judging Years _____

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

Bottle Inspection OK _____
Aroma
None L M H Inappropriate
Malt _____ _____
Hops _____ _____
Fermentation _____ _____
Other _____

10
12

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

Flavor
None L M H Inappropriate
Malt _____ Great smoke balance!
Hops _____ TTS
Bitterness _____ _____
Fermentation _____ _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other A slight rubbery aftertaste distracts

16
20

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

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

Mouthfeel
Thin M Full Inappropriate
Body _____ _____
Carbonation None L M H _____ _____
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.
Beer overall is well brewed, great initial smoke and malzen character. Suffers as it warms, with some of the undesirable plastic/rubbery characters come through

39
50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuns of Anarchy
Brisbane | Australia
bjcpe1954@gmail.com
E1954

Location _____ Date _____

Category# 9 Entry # 928374
Sub (a-f) C
Subcategory Baltic Porter
(Spell out)
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 37.25
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
Malt X Wheat. Subtle grainy notes
Hops 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 Inappropriate
Fermentation Inappropriate
Other _____
Dark roasted malts, low levels of dark fruits.
Low alcoholic esters
6

Appearance

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

Flavor

Malt None L M H Inappropriate
Hops Inappropriate
Bitterness Inappropriate
Fermentation Inappropriate
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate
Other _____
Rich dark malts with burnt coffee character. Moderate fruity esters of prunes.
Bitterness moderate but balances out malt sweetness
Low alcoholic warmth
16

Mouthfeel

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

Overall

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

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

Well presented to style, rich malt character & supportive bitterness & alcohol. Tends to be a bit close to burnt character.
Great fermentation.

Judge Total

36
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocke Date 25 6 22

Judge Name Annelies Nijckens
BJCP ID & Rank _____
Email _____

Category# 9C Entry# 928374
Sub (a-f) _____
Subcategory Baltic Porter
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 37.25
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma
None L X M H low malt aroma
Malt X slight high esters
Hops detectable
Fermentation _____
Other _____

7 12

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

25 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 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	

Flavor
Malt X dup malt and dried fruit flavours
Hops _____
Bitterness X _____
Fermentation Clean fermentation
Balance: Hoppy Malty _____
Finish/Aftertaste: Dry Sweet nice aftertaste
Other nicely balanced

17 20

Mouthfeel
Body: Thin M X Full Other
Carbonation: None L M X H _____
Warmth X _____
Creaminess: None L M X H _____
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.

low aroma present
niche malt flavours and smooth
well balanced
overall good beer.

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

Judge Total

38.5 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuns of Anarchy
Brisbane | Australia
bjcpe1954@gmail.com
E1964

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

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

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

Scoring Guide

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

Location _____ Date _____

Category# 8 Entry # 388521

Sub (a-f) A

Subcategory Munich Dunkel.

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE 36.75

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Aroma

Bottle Inspection OK

Malt None M H Inappropriate Muddy, roasty with mild choc

Hops None M H Inappropriate Low spicy hops

Fermentation None M H Inappropriate None.

Other Faint sweet cherry in background.

7

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

Texture _____

Other Ruby highlights.

3

Flavor

Malt None M H Inappropriate Sweet biscuit with toasted characters

Hops None M H Inappropriate herbal hops low

Bitterness None M H Inappropriate low

Fermentation None M H Inappropriate none

Balance Hoppy Malty Sweet Inappropriate malt-driven

Finish/Aftertaste Dry Sweet Inappropriate Slightly sweet aftertaste

Other Choc characters

17

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None M H Inappropriate

Warmth None M H Inappropriate

Creaminess None M H Inappropriate

Astringency None M H Inappropriate

Other _____

4

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

8

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

Well presented beer, great aroma & flavours. Mild residual sweetness in flavours. Clean fermentation characteristics.

Judge Total 39 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 25/6/22

Judge Name Amelie's Systems
BJCP ID & Rank _____
Email _____

Category# 8A 388521
Sub (a-f) _____
Subcategory Munich Dunkel
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 Maddocke
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 _____ (missing the malt/toasted/brady)
Hops _____ addmas
Fermentation _____
Other Cherry aroma 6₁₂

Appearance
Yellow Gold Amber Copper Brown Black Inappropriate
Color Brilliantly Hazy Opaque Other _____
Head White Creamy Beige Tan Brown Inappropriate
Clarity Retention Quiky Lasting Other _____
Other _____ Texture _____ 25₃

Example: How to fill in a Scoresheet
This example is from the flavor section for a Weissbier that is good, but too bitter for style. 13

Flavor
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 (malt flavour is medium to low)
Hops X Overall sweet flavour
Bitterness X Slight sweet bitterness
Fermentation X does not accomplish the
Balance Hoppy Malty maltiness
Finish/Aftertaste _____
Other _____ 15₂₀

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

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

Mouthfeel
Thin M Full Inappropriate
Body X Thin
Carbonation None L M H Inappropriate
Warmth X Thin
Creaminess None L M H Inappropriate
Astringency _____
Other _____ 4₁₅

Overall
Classic Example _____ _____
Flawless _____ _____
Wonderful _____ _____
Not to Style _____
Significant Flaws _____
Lifeless _____ 7₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Slightly out of balance, lacks malt flavour and subtle mouthfeel and body are good.

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 34⁵⁰₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocche

Date 25/6/22

2

Judge Name Jeremy J
 BJCP ID & Rank _____
 Email beer@precinctbrewing

Category# 9 Entry# 546229
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery Precinct
 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 Toast crust
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate no fusels, hint of sulfur
 Other _____

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

16 20

Mouthfeel

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

3.5 5

Overall

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

7.5 10

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

Beer is well constructed, malt base is solid, if anything could use maybe touch more melanoidon malt A sulfury ferment character distracts slightly.

37.5 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



2

Location _____ Date _____

Judge Name Lottie Arman
 BJCP ID & Rank _____
 Email Lottie@arman.net.au

Category# _____ Entry # 546229
 Sub (a-f) A
 Subcategory _____
 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 Black Hops
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate crusty, malt forward - slight caramel
 Hops None L M H Inappropriate TTS = basically none
 Fermentation None L M H Inappropriate Sweet Esters
 Other _____

8/12

Appearance

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

1.5/3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth None L M H Inappropriate
 Creaminess None L M H Inappropriate
 Astringency None L M H Inappropriate
 Other Alcohol burn
Minimally present

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.

Very TTS Malt driven with minimal astringency.
nice toasty / crusty flavours
with not too much phenolic sweetness.

36/50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 8/6/22

Judge Name Annelies Pijpers
BJCP ID & Rank _____
Email _____

Category# SA Entry# 556263
Sub (a-f) _____
Subcategory Doppelbock
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE 26/28
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate medium to low malt aroma
Hops slight chocolate
Fermentation _____
Other _____
9 ₁₂

Scoresheet Instructions

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

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention Quick Lasting Other _____
Texture low head retention
Other great color
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 OK for style
Bitterness Way too high for style
Fermentation Banana. Low clove. Hint of bubblegum

Flavor

Malt None L M H Inappropriate low malt
Hops but bitterness takes over malt
Bitterness lifeless
Fermentation Should have more malt flavour
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
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

Body Thin M Full Inappropriate
Carbonation None L H Inappropriate
Warmth _____
Creaminess None L M H Inappropriate
Astringency _____
Other High alcohol esters
35 ₁₅

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Great color, low head retention
low malt aroma but chocolate notes present
lacks malt flavour as bitterness dominates beer overall
High alcohol esters present
34 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuns of Anarchy
Brisbane | Australia
bjcpe1954@gmail.com
E1954

Location Madras Date 25-6-22

Category# #11 Entry# 235711
Sub (a-f) B
Subcategory Best Bitter
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How 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 toasted malty, mild caramel & grainy char.
Hops Low earthy hops.
Fermentation Clean.
Other No fruitiness. 9

Appearance

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

Flavor

Malt None L M H Inappropriate Toasted bread with low notes of caramel.
Hops Low to med earthy hops.
Bitterness Moderate to high bitterness.
Fermentation Clean, no esters.
Balance Hoppy Malty Bitterness lingers.
Finish/Aftertaste Dry Sweet
Other Slight-med astringency in aftertaste. 15

Mouthfeel

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

Overall

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

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

Malt profile on point. Bitterness is moderately high & attributed to an astringent character lingering into aftertaste. Lacking ester profile but otherwise well made.

Judge Total 37 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocche Date 25/6/22

Judge Name Jeremy J
BJCP ID & Rank _____
Email beer@precinctbrewing

Category# 8 Entry# 792484
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE 35.75
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Aroma

None L M H Inappropriate
Malt 1 _____
Hops 1 _____
Fermentation 1 _____
Other low, but appropriate to style

8 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color 1 _____
Clarity 1 _____
Other without the Ruby
Head Retention 1 _____
Texture _____

2 ₃

Flavor

None L M H Inappropriate
Malt 1 True to style
Hops 1 _____
Bitterness 1 _____
Fermentation 1 _____
Balance 1 _____
Finish/Aftertaste 1 Slightly over sweet
Other _____

13 ₂₀

Mouthfeel

Thin M Full Inappropriate
Body 1 _____
Carbonation 1 _____
Warmth 1 _____
Creaminess 1 _____
Astringency 1 _____
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.

A well brewed beer, perhaps could improve on balance, slightly too sweet, which distracts a lot. Would love to see the ruby highlight in the beer, and darker head.

34 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuns of Anarchy
Brisbane | Australia
bjcpe1954@gmail.com
E1954

Location _____ Date _____

Category# 9 Entry# 619135
Sub (a-f) C
Subcategory Baltic Porter
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 35-25
CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Mild roast w/ coffee & dark choc

Hops None L M H Inappropriate low dark fruits

Fermentation None L M H Inappropriate No alcoholic presence

Other _____

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 _____

2.5 3

Flavor

Malt None L M H Inappropriate Rich sweet caramel/choc

Hops None L M H Inappropriate malt character with

Bitterness None L M H Inappropriate alcoholic fruity esters

Fermentation None L M H Inappropriate driven into the

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

Other dryness in aftertaste

15 20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

4 15

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

7 10

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

Well presented, malt character well balanced, lacking slightly in aroma.

Judge Total

35.5
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 8/6/22

Judge Name Charles Myskens
BJCP ID & Rank _____
Email _____

Category# 9C Entry# 619135
Sub (a-f) _____
Subcategory Baltic Porter
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE 35 25
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H X inappropriate
Malt inappropriate nice aroma but evaporating quickly. Dark fruit aromas present.
Hops _____
Fermentation _____
Other overall low aroma

7 ₁₂

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

Appearance

Color inappropriate
Yellow Gold Amber Copper Brown Black inappropriate
Brilliant Hazy Opaque inappropriate
Clarity _____
Head inappropriate
White Ivory beige Tan Brown inappropriate
Quick Lasting _____
Retention inappropriate
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 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

13

Flavor

None L M H X inappropriate
Malt inappropriate toffee deep malt complexity
Hops X nice coffee aftertaste
Bitterness X
Fermentation _____
Balance X Slightly harsh palette
Finish/Aftertaste X Sweet
Other nicely balanced but just not smooth enough

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

4 ₁₅

Overall

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

8 ₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Great beer lacks a bit of smoothness. nice coffee aftertaste.

Scoring Guide

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

Judge Total 35 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Lottie Arman
 BJCP ID & Rank _____
 Email lottie@arman.net.au

Category# 9 Entry# 489945
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 34.75
 CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Sweet, chocolate, Malt forward.
 Hops TTS
 Fermentation Dark Fruits, plum, cherry
 Other Alcoholic. 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 wooly head 2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate sweet malt forward
 Hops TTS
 Bitterness Slightly low for style
 Fermentation By taste the attenuation degree
 Balance Hoppy Malty the sweetness
 Finish/Aftertaste Dry Sweet Strong warm alcoholic
 Other _____ 14
20

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate
 Carbonation Wonderful
 Astringency 4
 Warmth 5
 Other _____

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
7.5
10

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

True to style, an attenuated sweetness from a malt driven framework. Alcoholic/warming although not burney.

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

36
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madoche Date 25/6/22

Judge Name Jeremy S
 BJCP ID & Rank _____
 Email beer@precinctbrewing

Category# 9 Entry# 489945
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 34.75
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Appearance

Color Yellow X Gold Amber Copper Brown Black Inappropriate _____
 Clarity Brilliant Hozy Opaque Inappropriate _____
 Head White Heavy Bidge Tan Brown Inappropriate _____
 Retention Quick Lasting Inappropriate _____
 Other _____

Flavor

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

Mouthfeel

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

This beer is well brewed overall with no major faults, but perhaps lacking complexity, to push it higher.

Judge Total 33.5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Lottie Arman
 BJCP ID & Rank _____
 Email lottie@arman.net.au

Category# 10 Entry # 781277
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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 Some sweet toatal pie crust, caramel, molasses
 Hops TTS
 Fermentation Clove, slight phenolic, fermented banana
 Other _____
8

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Other Head Inappropriate
 Clarity Other Retention Lasting Other
 Other Nice light Mahogany colour Texture _____
25

Flavor

None L M H Inappropriate
 Malt Tasty Malt forward
 Hops TTS
 Bitterness Smooth unignoring bitterness
 Fermentation So interesting phenols TTS
 Balance Maltly Balance TTS
 Finish/Aftertaste Sweet Sweet and warm
 Other Smooth balance all round
15

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess Inappropriate
 Carbonation Astringency
 Warmth Other _____
3.5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless
7

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Overall true to style, could adjust ferment temp to improve Esters, rounded body Sweet & warm, nice toasted / caramel notes without being burnt / good malt bill,
36



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Mudoche Date 12/6/22

Judge Name Jeremy J
 BJCP ID & Rank _____
 Email beer@precinctbrewing

Category# 10 Entry # 781277
 Sub (a-f) B
 Subcategory _____
 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 Precinct
 Industry Describe _____
 Judging Years _____

Bottle Inspection _____

Aroma

None L M H Inappropriate
 Malt | | _____
 Hops | | _____
 Fermentation | | low clove
 Other low overall aroma, hint of smoke?

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color | | | | | _____
 Other _____
 Head White Ivory Beige Tur Brown Inappropriate
 Retention | | | | _____
 Other _____
 Texture _____

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 | | | burnt caramel
 Hops | | _____
 Bitterness | | _____
 Fermentation | | low - mild clove
 Balance Hoppy | Malty _____
 Finish/Aftertaste Dry | Sweet _____
 Other Malt forward,

13
20

Mouthfeel

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

3
5

Overall

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

6.5
10

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

Malt forward, not in a bad way, but needs more prominent ferment character to support it

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

32
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddeckes

Date 25-6-22



Aydan Rogers
BJCP Beer Judge

Certified

Club: **Tuns of Anarchy**
Brisbane | Australia
bjcpe1954@gmail.com
E1954

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 Clave. 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# 13 Entry 783988

Sub (a-f) A

Subcategory (Spell out) Dark Mild

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE 33.79

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt X biscuit & choc with banana

Hops X None

Fermentation X low esters.

Other _____

8 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X Other

Clarity X Other

Head White Ivory Ridge Tan Brown Inappropriate

Retention Quick X Other

Texture _____

3 3

Flavor

None L M H Inappropriate

Malt X Dark choc, slight milky sweetness

Hops X Low earthy hops

Bitterness X Low bitterness

Fermentation X Low esters

Balance Hoppy X Other

Finish/Aftertaste Dry X Sweet

Other fudge-like characters.

12 20

Mouthfeel

Thin M Full Inappropriate

Body X Other

Carbonation None L M H Inappropriate

Warmth X Other

Creaminess None L M H Inappropriate

Astringency X Other

5 15

Overall

Classic Example X Not to Style

Flawless X Significant Flaws

Wonderful X Lifeless

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

7 10

Nice malt characters, missing a bit in the aroma & complexity within flavor. Slight sweet character in aftertaste.

Judge Total

35 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 25 6 22

Judge Name Annelies Frijokens
BJCP ID & Rank _____
Email _____

Category# 13A Entry# 783988
Sub (a-f) _____
Subcategory Dark Mild
Special Ingredients _____

Position in flight Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 337
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt low malt aroma
Hops _____ slight raisin aroma
Fermentation _____
Other S

9/12

Appearance

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

3/3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

2.5/5

Overall

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

7/10

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

low aroma
needs more malt character
watery thin profile

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

Judge Total

32.5/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madoche Date 25/6/27

Judge Name Jeremy S
 BJCP ID & Rank _____
 Email beer@precinctbrewing

Category# 7 Entry # 153176
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 3-15
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Other Clean, but low (due to carb)

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

15
3

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____ Clean

Balance Hoppy _____ Malty

Finish/Aftertaste Dry _____ Sweet

Other _____

175
20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None _____ H

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other low carb

25
5

Overall

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

6.5
10

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

A great tasting and balanced beer - well brewed. Probably let down aromatically by low carb which took away from overall impression also.

Judge Total 35
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 85 622

Judge Name Annelie's Nyshens
BJCP ID & Rank _____
Email _____

Category# _____ Entry # 794614
Sub (a-f) 1A
Subcategory British Golden Ale
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 Maddocke
Judging Years _____

Bottle Inspection OK _____

Aroma

Nose L M H Inappropriate

Malt low malt aroma

Hops very low hop aroma

Fermentation some banana, orange esters present

Other _____

Score: 7 / 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Retention Head Quick Lasting Other _____

Texture _____

Score: 15 / 30

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

Score: 13 / 20

Flavor

Nose L M H Inappropriate

Malt low malt flavour

Hops Hops profile is low

Bitterness Bitterness is good

Fermentation nice dry finish

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

Score: 13 / 20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

Creaminess _____

Astringency _____

Other _____

Score: 4 / 15

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

Score: 7 / 10

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

Too hazy for style

very low aroma with some banana esters present

Score: 32 / 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 25/6/22

Judge Name Lottie Arman
BJCP ID & Rank _____
Email lottie@arman.net.au

Category# 10 Entry# 198119
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery Black Hops
Industry Describe _____
Judging Years 1

Scoresheet Instructions

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

Bottle Inspection OK _____

Aroma

Malt Mild
Hops True to style
Fermentation Banana + clove, slight marshmallow
Other _____

8/12

Appearance

Color White
Clarity Brilliant
Retention Quick
Other _____

1/3

Flavor

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

13/20

Mouthfeel

Body Thin
Carbonation Low
Warmth Low
Creaminess Low
Astringency Low
Other Carbs too low

2.0/5

Overall

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

7/10

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

Good aromas strong clove.
an pleasant aftertaste with a very
slight creamy feel, although
it is under carbonated
no major faults but balance
is missing!
Judge Total 31.5
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madlocke Date 25/6/22

Judge Name Jeremy J
BJCP ID & Rank _____
Email bee@precinctbrewing

Category# 10 Entry# 198119
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

None L M H Inappropriate true to style
Malt TTS'
Hops TTS
Fermentation Clave forward
Other _____

8/20

Appearance

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

1.5/3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

2.5/5

Overall

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

6.5/10

Feedback

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

Quickly dissipating head, low haze
Well made beer - no major faults
low carbonation is holding it back
can improve ferment characteristics
to balance the beer more
- a touch more 'banana'
Judge Total 30.5
50

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on 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 Lottie Arman
 BJCP ID & Rank _____
 Email Lottie@arman.net.au

Category# 10 Entry # 867782
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt Some vanilla
 Hops _____
 Fermentation clove forward, slight banana
 Other Slightly weak across all round
Some spice

6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity Other _____
 Other good head
 Head Inappropriate
 Retention _____
 Texture water 1/4 but
watery but it's

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 None L M H Inappropriate
 Carbonation _____
 Warmth _____
 None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other watery, but all aspects 4.5/5 present

2.5₅

Overall

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

6₁₀

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

All style markers present but overall underwhelming. quite breadly, looking for more ferment flavours.

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

Judge Total

29₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madlocke Date 25/6/22

Judge Name Jeremy J
BJCP ID & Rank _____
Email beer@precinctbrewing

Category# 10 Entry# 887782
Sub (a-f) A
Subcategory _____
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 Precinct
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 noticable noble hop?
Fermentation low ferment character
Other Bready wheat comes through

8/12

Appearance

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

2/3

Flavor

None L M H Inappropriate
Malt clean
Hops _____
Bitterness _____
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other low classic ferment character

13/20

Mouthfeel

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

3.5/5

Overall

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

6.5/10

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

Overall, beer is well brewed without faults. The low level ferment character is holding it back from going from good beer to great beer.

33/50

Judge Total

2



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocck Date 25-6-22



Aydan Rogers
BJCP Beer Judge
Certified
Club: **Tuna of Anarchy**
Brisbane | Australia
bjcpe1964@gmail.com
E1954

Category# 10 Entry# 822622
Sub (a-f) A
Subcategory Weissbier
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 29.25
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate

Malt low bread

Hops little to no hops

Fermentation low banana & clove

Other _____

3 ₁₂

Appearance

Color Yellow Inappropriate

Clarity Brilliant Other

Head White Inappropriate

Retention Quick Other

Texture _____

2 ₃

Flavor

None L M H Inappropriate

Malt M sweet dough/bread

Hops M Spicy hops, slight earthy

Bitterness M low bitterness

Fermentation M low to med banana & clove

Balance M Hoppy Malty

Finish/Aftertaste M Dry Sweet

Other _____

12 ₂₀

Mouthfeel

Thin M Full Inappropriate

Body M

Carbonation M Inappropriate

Warmth

Creaminess M Inappropriate

Astringency M Inappropriate

Other _____

3 ₅

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

6 ₁₀

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

lacking fermentation characteristics in aroma & flavors. Good body, low carbonation.

Judge Total 27 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Amelies Frijoles
 BJCP ID & Rank _____
 Email _____

Category# 10A Entry # 822622
 Sub (a-f) _____
 Subcategory German weiskies
 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 madolcke
 Judging Years _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation Pro to low esters
 Other light banana aroma

6 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Brillant Hazy Opaque Other Head
 Clarity Retention Quick Lasting Other
 Other nice white haze Texture big bubbles

2.5 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

None L M H Inappropriate
 Malt low malt flavour
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other low banana clove flavour

12 ₂₀

Mouthfeel

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

Good mouthfeel, nice body
lacks on banana and clove
low flavour profile

31.5 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocke Date 25/6/22

Judge Name Jeremy J
BJCP ID & Rank _____
Email beer.precinct.brewing

Category# 10 Entry# 716617
Sub (a-f) B
Subcategory (spell out) _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 27.75
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt 1 _____
Hops 4 _____ true to style
Fermentation 4 _____ low character
Other some sulfur present, some mild phenols

7₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color 1 _____
Clarity 1 _____
Other a bit dark
White Ivory Beige Tan Brown Inappropriate
Head Retention 1 _____
Texture _____

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

None L M H Inappropriate
Malt 1 _____ Caramel present
Hops 4 _____
Bitterness 4 _____
Fermentation 4 _____
Balance 1 _____
Finish/Aftertaste 1 _____
Other low astringency for the colour, dry

10₂₀

Mouthfeel

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

3.5₅

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.

5₁₀

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.

Holding carb nicely in bottle
Some sulfur, but lacking classic style ferment character
Quite dark for style - perhaps some mild oxidation
Supporting elements (carb, mouthfeel) were good and boosted score
Judge Total 27.5
50
Consensus Score _____



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Lottie Arman
 BJCP ID & Rank _____
 Email lottie@arman.net.au

Category# 10 Entry # 716617
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 27.75
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery Black Hops
 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, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 some toasted pie crust
 Malt _____
 Hops _____
 Fermentation TTS
 Other Baby diapers smell / sulfury

5.5
12

Appearance

Color Real/very dark Mahogany
 Clarity X Retention
 Other texture little bit muddy

2.0
3

Flavor

None L M H Toasted Malt present / Doughy
 Malt _____
 Hops _____
 Bitterness X TTS
 Fermentation _____
 Balance Low
 Finish/Aftertaste TTS
 Other balanced TTS
struggling to find fermentation character

12.5
20

Mouthfeel

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

4
5

Overall

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

4.5
10

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

Has a great Mouth feel and the suggestion of toasted Malt, not a bad base but confused by the lack of ferment character + off flavour

28
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddocken Date 25-6-21



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuns of Anarchy
Brisbane | Australia
bjcpe1954@gmail.com
E1954

Category# 10 Entry# 441392
Sub (a-f) A
Subcategory Weissbier
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE 21.5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

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

Aroma

None L M H Inappropriate
Malt Low malt bready character
Hops _____
Fermentation Low banana, mild orange
Other very low "soap like" character

3 ₁₂

Appearance

Yellow Bold Amber Copper Brown Black Inappropriate
Color Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate
Clarity 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 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 Bread like, slight burnt crust character
Hops low spray character
Bitterness too style
Fermentation Low banana, low-mid clove & orange
Balance Moderate malt, low to mid bitterness
Hoppy Misty
Dry moderate to dry
Other _____

8 ₂₀

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

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

Mouthfeel

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

4 ₁₅

Overall

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

5 ₁₀

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

Lacks fermentation characteristics in aroma. Malt profile overly toasted characters present. Soap-like character in aroma very faint, low detection.

22 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.

2



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Annelies Hijokens
 BJCP ID & Rank _____
 Email _____

Category# 10A Entry# 441392
 Sub (a-f) _____
 Subcategory Weissbier German
 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 madlocke
 Judging Years _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other must aroma, no banana present

4 12

Scoresheet Instructions

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

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity _____
 Other nice white haze but fairly light

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

2 3

Example: How to fill in a Scoresheet

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

Flavor 13

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

Flavor

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

6 20

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

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

Mouthfeel

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

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

3 5

Overall

Classic Example _____ _____
 Flawless _____ _____
 Wonderful _____ _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
not to style, lacks on main aspects.
lacks body
lacks banana clove flavour

6 10

Judge Total 21 50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Lottie Arman
BJCP ID _____
& Rank _____
Email _____

Category# 9 Entry # 937483
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery Black Hops
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 X _____ OK for style

Bitterness None L X H 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
Malty / vegimite

Hops None L M H Inappropriate
TTS

Fermentation None L M H Inappropriate
prunes / dark fruits

Other _____

4 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Very Dark

Head White Ivory Beige Tan Brown Inappropriate
X

Clarity Brilliant Hazy Opaque Other _____

Retention Quick Lasting Other _____

Texture _____

2 ₃

Flavor

Malt None L M H Inappropriate
Malt forward slightly burnt

Hops X _____ Inappropriate
TTS

Bitterness None L X H Inappropriate
Slightly to more than style requirements

Fermentation None L X H Inappropriate
TTS

Balance Hoppy X Malty Inappropriate

Finish/Aftertaste Dry X Sweet Inappropriate
burnt

Other _____

8 ₂₀

Mouthfeel

Body Thin M X 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 _____ _____

Flawless _____ _____

Wonderful _____ _____

Not to Style _____

Significant Flaws _____

Lifeless _____

4 ₁₀

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

Unfortunately can't get around the extreme burnt yeast / vegimite flavour, nice head and carbonation, but overly burnt overall for the style.

Judge Total

21 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madoche Date 25/6/22

2

Judge Name Jeremy S
BJCP ID & Rank _____
Email beer@precinctbrewing

Category# 9 Entry # 937483
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Position in flight _____
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 Precinct
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 _____

Fermentation _____ Vegetite - Autolysis?

Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other Dark

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

2
3

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

Flavor

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 _____

Fermentation _____

Balance _____

Finish/Aftertaste _____

Other _____

8
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

2
5

Overall

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

3-5
10

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

The Autolysis/yeast character unfortunately sinks this beer as its a dominant character

20.5
50

Judge Total

2



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Maddock Date 25-6-22



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuns of Anarchy
Brisbane | Australia
bjcpe1964@gmail.com
E1964

Category# 1G Entry # 385546
Sub (a-f) B
Subcategory Dunkles
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE 20.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

ScoreSheet Instructions

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

Example: How to fill in a ScoreSheet

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

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

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Esters	Smoky	
Grassy	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 toasted caramel sweetbread
Hops none
Fermentation low to none, not detected
Other _____

3 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate Rich burnt caramel, toasted grains
Hops none
Bitterness low
Fermentation clean fermentation
Balance Hoppy Malt Malt forward
Finish/Aftertaste Dry Sweet Sweet start but dry finish
Other _____

6 ₂₀

Mouthfeel

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

3 ₅

Overall

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

4 ₁₀

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

No fermentation characteristics, clean from probe not to style. Malt character great. Lacks carbonation & creaminess in mouthfeel.

Judge Total 19 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Annelie's Hijkens
BJCP ID & Rank _____
Email _____

Category# _____ Entry# 385546
Sub (a-f) 10B
Subcategory Dunkels Weisbier
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 Madroche
Judging Years _____

Bottle Inspection OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt None L M H Inappropriate high malt aroma
Hops _____
Fermentation _____
Other no banana aroma

4
12

Appearance

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

2
3

Flavor

Malt None L M H Inappropriate no banana flavours present
Hops Good malt/bread flavours,
Bitterness but overpowering
Fermentation _____
Balance Hoppy Malty Sweet Other _____
Finish/Aftertaste Dry Sweet Other _____

8
20

Mouthfeel

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

3
5

Overall

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

5
10

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

Great appearance
too heavy/malty for style
lacks banana flavours
Good mouthfeel, on point

20
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocke

Date 25/6/22

Judge Name Jeremy J
 BJCP ID & Rank _____
 Email beer@peccinctbrewing

Category# 12 Entry# 882115
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection OK _____

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

Aroma

None L M H Inappropriate

Malt | | | _____
 Hops | | | _____
 Fermentation | | | _____
 Other Malt forward - perhaps oxidised caramel. Lowish carb doesn't hold

5 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color | | | | | _____
 Clarity | | | | | _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head | | | | | _____
 Retention | | | | | _____
 Texture _____

1 ₃

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

Flavor 13

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

Flavor

None L M H Inappropriate

Malt | | | _____
 Hops | | | _____
 Bitterness | | | could be a fraction higher
 Fermentation | | | _____
 Balance | | | _____
 Finish/Aftertaste | | | _____
 Other _____

8 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body | | | _____

None L M H Inappropriate

Carbonation | | | _____

Warmth | | | _____

None L M H Inappropriate

Creaminess | | | _____

Astringency | | | _____

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.

Beer appears to have been oxidised unfortunately - hard to assess the finer details of the style as a result

20 ₅₀

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers
BJCP Beer Judge
Certified
Club: Tuns of Anarchy
Brisbane | Australia
bjcpe1954@gmail.com
E1954

Location _____ Date _____

Category# 6 Entry # 661599
Sub (a-f) B
Subcategory Raschbier
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 175
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 Rich caramel sweetness
Hops None
Fermentation Clean Fermentation
Other moderate melanoidins. No smoke
3

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

Flavor
None L M H Inappropriate
Malt med-high burnt caramel & dextrose
Hops Moderate earthy hops
Bitterness moderate-high bitterness
Fermentation Clean
Balance Hoppy Malty
Dry Sweet
Finish/Aftertaste
Other High melanoidin character
5

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

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.
Not to style, no smoke characters
Unsure on if smoked malts were
used but not detected.
3

Judge Total 15
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocke Date 25 6 22

Judge Name Annelies Nijssens
BJCP ID & Rank _____
Email _____

Category# 6B Entry# 661599
Sub (a-f) _____
Subcategory Rauchbier
Special Ingredients _____

Position in flight _____
Entry _____
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 _____
Industry Describe Madocke
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) in appropriate style/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Aroma

None L M H Inappropriate
Malt Sweet malt aroma
Hops no smoke character
Fermentation detected
Other _____

4₁₂

Appearance

Color Great colour
Clarity but too hazy for style
Other _____
Head retention
Retention quick
Texture _____

2₃

Flavor

None L M H Inappropriate
Malt no smoke flavour detectable
Hops malty, sweet palate which finishes dry
Bitterness _____
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other _____

6₂₀

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

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

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

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

Mouthfeel

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

4₁₅

Overall

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

4₁₀

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 to style. No smoke flavours or aroma detectable. Good mouthfeel. Too hazy for style.

do₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Lottie Arman
 BJCP ID & Rank _____
 Email Lottie@arman.net.au

Category# _____ Entry # 651762
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery Black hops
 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 Full front sweet Marshmallow

Hops aged banana, lacks

Fermentation Clave, very sweet, some

Other Smells delish, some phenols, pie crust Saltana not HS

Score: 5.5 / 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 good head retention Texture _____

Score: 1 / 3

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clave. Hint of bubblegum

Score: 13

Flavor

Malt None L M H Inappropriate

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty quite warm

Finish/Aftertaste Dry Sweet sour tang

Other flavour is most likely oxidized, mouth

Score: 5 / 20

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

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

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H _____

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other Not true to style

Score: 1 / 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 _____

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

initial aromas good but not enough
style value, tasted oxidized,
with a sour tang / very Astringent
under carb & too warming

Score: 2 / 10

Judge Total 14.5 / 30



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocke Date 25/6/22

Judge Name Jeremy J
BJCP ID & Rank _____
Email beer@precinctbrewing

Category# 10 Entry # 651762
Sub (a-f) A
Subcategory (spell out) _____
Special Ingredients _____

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

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

Bottle Inspection OK Crisp open

Aroma

Malt None L M H Inappropriate forward, not wheat -
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate not true to style
Other Sweet, almost DMS - low
Clave + banana, likely from oxidized

4
12

Appearance

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

1
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
Malt 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 Clave. Hint of bubblegum

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

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

Mouthfeel

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

2
5

Overall

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

2
10

Unfortunately beer seems to have been oxidised
Has impacted colour, flavour and aroma

15
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.