



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Callum Crocker
 BJCP ID & Rank Not certified
 Email callumcrocker@icloud.com

Category# 15 Entry# 542426
 Sub (a-f) C
 Subcategory Irish Extra Stout
 Special Ingredients _____

Position in flight Entry 1 of 17
 Advanced to MINI-BOS
 PLACE 44
 CONSENSUS SCORE

may not be an average of judge's individual scores

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

Bottle Inspection OK Crown cap. Mr Fox x on side.

Aroma

Malt None L M H Inappropriate Coffee (high)
 Hops Slight chocolate
 Fermentation
 Other _____

10₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

5₅

Overall

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

9₁₀

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

Slightly astringent aftertaste but most likely due to grain, suitable to style. More sweet finish rather than dry. High coffee aroma and flavour. Good carbonation. Coffee was most dominant in flavour + aroma. More maltiness.

Judge Total 44₅₀

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 Benn Martens
 BJCP ID & Rank E4106 Certified
 Email bennmartens@gmail.com

Category# 15 Entry # 542426
 Sub (a-f) C
 Subcategory Irish Extra Stout
 Special Ingredients _____

Position in flight
 Entry 1
 of 17

Advanced to MINI-BOS
 PLACE 44
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate roast, coffee, chocolate
 Hops _____
 Fermentation _____
 Other _____

10 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate coffee, cream, toast
 Hops _____ none
 Bitterness _____ low
 Fermentation _____ clean
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet balance towards sweet
 Other _____

17 ₂₀

Mouthfeel

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

Overall

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

9 ₁₀

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

Great coffee aroma + flavour.
 Almost a coffee + cream flavour.
 Balance is sweeter with full body
 + strong malty backbone. On the
 sweeter end but an excellent
 example of the style! Judge Total 44 ₅₀

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Callum Crocker
 BJCP ID & Rank Non-Certified
 Email Callumcrocker@icloud.com

Category# 16 Entry# 667896
 Sub (a-f) B
 Subcategory Oatmeal Stout
 Special Ingredients _____

Position in flight
 Entry 11
 of 17

Advanced to MINI-BOS
 PLACE
41.5

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____ Roasted malt, mild coffee

Hops _____

Fermentation _____

Other _____

9₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting _____

Texture _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor _____ **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	

Flavor

None L M H Inappropriate

Malt _____ Similar to aroma

Hops _____ Nutty, earthy

Bitterness _____ _____ Medium bitterness

Fermentation _____ _____ Possibly needs more coffee?

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

18₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

Carbonation None L M H _____

Warmth _____ _____

Creaminess None L M H _____ _____

Astringency _____ _____

Other _____

5₅

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

8₁₀

Feedback

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

Great example of the style. Hard to give way forward, possibly consider increasing coffee in flavor.

43₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Benn Martens
 BJCP ID & Rank E4106 Certified
 Email bennmartens@gmail.com

Category# 16 Entry # 667896
 Sub (a-f) B
 Subcategory Oatmeal Stout
 Special Ingredients _____

Position in flight
 Entry 11
 of 17

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 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 creamy chocolate, hazelnut
 Hops None L M H Inappropriate low
 Fermentation None L M H Inappropriate clean
 Other _____

8₁₂

Appearance

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

2₃

Flavor

Malt None L M H Inappropriate chocolate, nutty
 Hops None L M H Inappropriate low
 Bitterness None L M H Inappropriate moderate
 Fermentation None L M H Inappropriate clean
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____

17₂₀

Mouthfeel

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

5₅

Overall

Classic Example _____ 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.

Great creamy chocolate & nutty aromas & flavours. Great body & creaminess. more roast coffee presence would really lift this beer but still a great entry. Judge Total

40₅₀

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Mudoke Date 25/6

Judge Name Cameron Moltz
BJCP ID & Rank _____
Email _____

Category# 17 Entry# 31164
Sub (a-f) A
Subcategory Strong British Ale
Special Ingredients _____

Position in flight Entry 10 of 17
Advanced to MINI-BOS
PLACE 40
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 1

Bottle Inspection OK _____

Aroma
None L M H Inappropriate
Malt _____ Nice malt aroma
Hops _____
Fermentation _____ Slight fruity esters
Other _____

10
12

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

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

3
3

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

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

Flavor
None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation _____ Quite estery. Red apples
Balance _____ Dark fruits
Finish/Aftertaste _____ Very Dry low Body
Other _____

15
20

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

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

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

3
5

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

7
10

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

38
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Cory MacDonald
 BJCP ID & Rank E1955 (cert)
 Email cmac73@live.com

Category# 17 Entry # 341641
 Sub (a-f) A
 Subcategory Strong Br. + Ale
 Special Ingredients _____

Position in flight 10 of 17
 Advanced to MINI-BOS
 PLACE 40
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Scoresheet Instructions

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

11 ₁₂

Appearance

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

3 ₃

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate Sweet, toffee,
 Hops mixed dried fruit
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty med sweet
 Finish/Aftertaste Dry Sweet smooth.

17 ₂₀

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

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

Mouthfeel

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

Overall

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

7 ₁₀

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

Enjoyed this beer b
live opening a bag of
dried mixed fruit for
a christmas cake.

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

42 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Callum Crocker
 BJCPC ID & Rank Non-Certified
 Email callumcrocker@icloud.com

Category# 16 Entry # 928345
 Sub (a-f) A
 Subcategory Sweet Stout
 Special Ingredients _____

Position in flight 5
 of 17
 Advanced to MINI-BOS
 PLACE 40
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection Flip Top

Aroma

Malt None L M H Inappropriate Good malty aroma.
 Hops None L M H Inappropriate Coffee + cream
 Fermentation None L M H Inappropriate Fruity.
 Other _____

10 ₁₂

Scoresheet Instructions
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Appearance

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

3 ₃

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

Flavor 13

Malt 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 Coffee, hazelnut
 Hops None L M H Inappropriate Very sweet
 Bitterness None L M H Inappropriate Roasted malts.
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate Residual Sweetness
 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	
Esters		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 _____

4 ₅

Overall

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

9 ₁₀

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

Appropriate Malt aroma / flavour, nutty + sweet mixed with coffee. Possibly too sweet but still appropriate for style. Great beer, possible reduction in coffee

Judge Total 42 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 Benn Markens
 BJCP ID & Rank E4106 Certified
 Email bennmarkens@gmail.com

Category# 16 Entry# 928345
 Sub (a-f) A
 Subcategory Sweet stout
 Special Ingredients _____

Position in flight 5 of 17
 Advanced to MINI-BOS
 PLACE 40
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How 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	

Bottle Inspection OK _____**Aroma**

Nose L M H Inappropriate
 Malt Creamy coffee, nutty
 Hops none
 Fermentation Clean
 Other _____

9 ₁₂

Appearance

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

2 ₃

Flavor

Nose L M H Inappropriate
 Malt Very creamy coffee, hazelnut
 Hops none
 Bitterness low
 Fermentation clean
 Balance Hoppy Mouthy
 Finish/Aftertaste Dry Sweet
 Other _____

15 ₂₀

Mouthfeel

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

4 _s

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

8 ₁₀

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

Great hazelnut & creamy coffee flavours - like a hazelnut latte. Sweetness is just a bit high & out of balance - reduce lactose or increase roast to match.

Judge Total

38 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 Callum Crocker
 BJCP ID & Rank Non-certified
 Email Callumcrocker@icloud.com

Category# 16 Entry # 733174
 Sub (a-f) C
 Subcategory Tropical Stout
 Special Ingredients _____

Position in flight Entry 15 of 17
 Advanced to MINI-BOS
 PLACE 38
 CONSENSUS SCORE 38
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

None L M H Inappropriate
 Malt ✓ Dark rum
 Hops Fruity esters.
 Fermentation Rum predominant
 Other aroma slightly overpowers.

9 ₁₂

Appearance

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

3 ₃

Flavor

None L M H Inappropriate
 Malt ✓ Rum, fruity.
 Hops Mollases.
 Bitterness ✓
 Fermentation Mainly dark
 Balance Hoppy Malty Rum somewhat
 Finish/Aftertaste Dry Sweet overpowers other
 Other flavours.

14 ₂₀

Mouthfeel

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

4 ₅

Overall

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

7 ₁₀

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

Meets criteria for style. High alcohol. Rum aroma and flavour. Rum overpowers other aromas + flavours in the beer.

Judge Total 37 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Benn Martens
 BJCP ID & Rank E4106 Certified
 Email bennmartens@gmail.com

Category# 16 Entry # 733174
 Sub (a-f) C
 Subcategory Tropical Stout
 Special Ingredients _____

Position in flight 15 of 17
 Advanced to MINI-BOS
 PLACE 38
 CONSENSUS SCORE 38
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate dark rum, molasses, coconut
 Hops low
 Fermentation clean
 Other _____

9₁₂

Appearance

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

2₃

Flavor

Malt None L M H Inappropriate coconut, dark roast, molasses, coffee
 Hops none
 Bitterness low
 Fermentation low
 Balance Hoppy Mouthy Other _____
 Finish/Aftertaste Dry Sweet balanced
 Other slight alcohol

16₂₀

Mouthfeel

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

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.

Great dark malt profile dominates. Alcohol warming but not harsh. Not getting the fruity esters of the style - ferment warmer or use different yeast. Still a great beer though.

Judge Total 39₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Macleckie

Date 25/6

Judge Name Cameron Mole
 BJCP ID & Rank _____
 Email _____

Category# 13 Entry# 416941
 Sub (a-f) C
 Subcategory English porter
 Special Ingredients _____

Position in flight 3 of 17
 Advanced to MINI-BOS _____
 PLACE _____
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Malty nice milk chocolate
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate clean ferment.
 Other _____

10 12

Appearance

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

2 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

4 5

Overall

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

7 10

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

A great example, Nice drinkability could do with some drying out maybe look at lower mash temp or water adjustment

Judge Total

40 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 Mudake Date 25/6

Judge Name Cameron Mole
 BJCP ID & Rank _____
 Email _____

Category# 13 Entry# 158525
 Sub (a-f) B
 Subcategory British Brown
 Special Ingredients _____

Position in flight Entry of 1/17
 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 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 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 Sweet on nose good
 Hops M Choc aroma
 Fermentation M
 Other _____

8 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate Malty slight taste
 Hops M Low
 Bitterness M Quite Bitter
 Fermentation M clean
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Dry finish
 Other _____

17 ₂₀

Mouthfeel

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

3 ₅

Overall

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

8 ₁₀

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

A nice beer brewed to style, a little more body would add to the finished beer. possible a little to carbon

Judge Total

39 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madlock Date 25/6

Judge Name Cory Macdonald
 BJCP ID & Rank E 1955 (Cent)
 Email cmac73@live.com.au

Category# 13 Entry # 158525
 Sub (a-f) B
 Subcategory British Brown
 Special Ingredients _____

Position in flight 1 of 17
 Advanced to MINI-BOS
 PLACE 39
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt X _____
 Hops X _____
 Fermentation X _____
 Other _____

9 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X _____
 Clarity X _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head X _____
 Retention X _____
 Texture _____

3 ₃

Flavor

None L M H Inappropriate

Malt X rutty
 Hops X _____
 Bitterness X _____
 Fermentation X _____
 Balance X Malty
 Finish/Aftertaste X Sweet
 Other _____

17 ₂₀

Mouthfeel

Thin M Full Inappropriate

Body X _____

None L M H Inappropriate

Carbonation X _____

Warmth X _____

None L M H Inappropriate

Creaminess X _____

Astringency X _____

Other _____

3 ₅

Overall

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

7 ₁₀

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

This is an excellent example of the style, carbonation such peckly... detracts from some the flavors.

Judge Total 39 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Came on Mole
 BJCP ID & Rank _____
 Email _____

Category# 15 Entry # 465354
 Sub (a-f) A
 Subcategory Irish Red
 Special Ingredients _____

Position in flight 7
 Entry of 17
 Advanced to MINI-BOS
 PLACE 37
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate grainy malt crown
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Other _____

8 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate Bready, Biscuit, Grainy
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate Clean
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other Dry Finish

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 _____

3 ₅

Overall

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

6 ₁₀

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

a decent beer, very dry due to possible over carb.
maybe a little less carb.

35 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Cary MacDonald
 BJCP ID & Rank E1955 (Cert)
 Email cmac73@live.com.au

Category# 1S Entry# 465354
 Sub (a-f) A
 Subcategory IRA
 Special Ingredients _____

Position in flight 7 of 17
 Advanced to MINI-BOS
 PLACE 37
 CONSENSUS SCORE 37
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 low +asty biscuity
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate clean
 Other _____

10₁₂

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 _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

Malt None L M H Inappropriate medium nutty / biscuit
 Hops None L M H Inappropriate low earthy
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate Clean
 Balance Hoppy M Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

15₂₀

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Great attempt at style
Carbonation way too
high prickly -
bring this back a
little for increased
enjoyment. Judge Total 39₆₀

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on 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 Cary MacDinda
 BJCP ID & Rank E1577 (cert)
 Email cmac73@live.com.au

Category# 15 Entry # 269461
 Sub (a-f) B
 Subcategory Irish Stout
 Special Ingredients _____

Position in flight 9 of 17
 Advanced to MINI-BOS _____
 PLACE 36th
 CONSENSUS SCORE 36th
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 Full -> no hiss

Aroma

Malt None L M H Inappropriate bitter chocolate

Hops roasty

Fermentation low sulphur

Other _____

10 12

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

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture _____

3 3

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

Flavor **13**

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops OK for style

Bitterness 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 bitter chocolate

Hops roasty

Bitterness None L M H Inappropriate

Fermentation clean

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

15 20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		<u>Stiffur</u>	<u>L</u>
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 3 5

Other _____

Scoring Guide

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

Overall

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

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

Nice beer well done
increase grainy astringency
look at sarge temp
and rin off rates
try placing roasted grains
at sarge then malt

7 10
38 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date 25/6

Judge Name Cameron Moke
 BJCP ID & Rank _____
 Email _____

Category# 15 Entry# 269461
 Sub (a-f) B
 Subcategory Irish Stout
 Special Ingredients Gluten

Position in flight 9/17
 Entry of 17
 Advanced to MINI-BOS
 PLACE 36.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

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

9
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

Overall a good beer some small astringency. Very grainy. look at possible sparge techniques.

35
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Cory McDonald
 BJCP ID & Rank E1955 (cert)
 Email cmcd73@aol.com

Category# 15 Entry # 454965
 Sub (a-f) A
 Subcategory IRA
 Special Ingredients _____

Position in flight 6 of 17
 Advanced to MINI-BOS
 PLACE 36
 CONSENSUS SCORE 36
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	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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

Bottle Inspection

OK

Aroma

Malt None L M H Inappropriate
 Hops X
 Fermentation X
 Other _____
 low nutty caramel
 toasty

9 ₁₂

Appearance

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

3 ₃

Flavor

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

15 ₂₀

Mouthfeel

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

3 ₅

Overall

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

7 ₁₀

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

Great attempt at style
 Slightly increased bitterness
 look at reducing hopping rates.
 enjoyed drinking this beer.

36 ₅₀

Judge Total

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Benn Martens
BJCP ID & Rank E4106 Certified
Email bennmartens@gmail.com

Category# 16 Entry # 246698
Sub (a-f) D
Subcategory Foreign Extra Stout
Special Ingredients _____

Position in flight 16
Entry of 17
Advanced to **MINI-BOS**
PLACE 36
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

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

Aroma
None L M H Inappropriate
Malt nutty, low coffee, chocolate
Hops none
Fermentation clean
Other _____
9₁₂

Appearance
Color: Yellow, Gold, Amber, Copper, Brown, Black (Inappropriate)
Clarity: Brilliant, Hazy, Opaque (Inappropriate)
Head: White, Ivory, Beige, Tan, Brown (Inappropriate)
Retention: Quick, Lasting (Inappropriate)
Texture: _____
2₃

Example: How to fill in a Scoresheet
This example is from the flavor section for a Weissbier that is good, but too bitter for style.
Flavor **13**
Malt X Wheat. Subtle grainy notes
Hops OK for style
Bitterness X Way too high for style
Fermentation X Banana. Low Clove. Hint of bubblegum

Flavor
None L M H Inappropriate
Malt toasty, low coffee
Hops earthy
Bitterness low
Fermentation clean
Balance: Hoppy, Malty
Finish/Aftertaste: Dry, Sweet
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 M
Carbonation: None L M H
Warmth M
Creaminess: None L M H
Astringency: M
Other _____
4₅

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.
Nice flavours & aromas throughout & good balance. I think it would benefit from more intense roasted malt flavours but still a solid beer.
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.

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Callum Crocker
BJCP ID & Rank Non-certified
Email Callumcrocker@icloud.com

Category# 16 Entry # 246698
Sub (a-f) D
Subcategory Foreign Extra Stout
(Spell out)
Special Ingredients _____

Position in flight
Entry 16
of 17
Advanced to MINI-BOS
PLACE 36
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK PET

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

Appearance
Color 2
Clarity
Head Retention 3
Texture _____

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

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

Flavor
None L M H Dry finish
Malt Roast malt (lower end)
Hops
Bitterness Some astringency
Fermentation 15
Balance 15
Finish/Aftertaste 15
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
Body
Carbonation 4
Warmth
Creaminess
Astringency
Other _____

Scoring Guide

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

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

A good beer that would benefit from increased roast dark malts to increase roast malt flavour and aroma to better suit it to the style.
Judge Total 35

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Mudoke Date 25/6

Judge Name Camoru Moke
BJCP ID & Rank _____
Email _____

Category# C1 Entry# 22737
Sub (a-f) A
Subcategory American Amber
Special Ingredients _____

Position in flight 11 of 17
Advanced to MINI-BOS
PLACE 34.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 1

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt | |
Hops | | Nice Hop Aroma
Fermentation | | Quite Clean
Other _____

8 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

None L M H Inappropriate
Malt | | | | gaining malt character
Hops | | | | Nice hop flavor
Bitterness | | | | | | |
Fermentation | | | | | | |
Balance | | | | | | | Balance toward hops
Finish/Aftertaste | | | | | | | Quite dry
Other _____

15 ₂₀

Mouthfeel

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

3 ₁₅

Overall

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

6 ₁₀

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

Nice Hop Aroma, could do with more body.
Adjust mash temp and specialty grain amount.

35 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Cory MacDadd
 BJCP ID & Rank E1555 (cert)
 Email cmac73@live.com.au

Category# 19 Entry # 232737
 Sub (a-f) A
 Subcategory American Amber
 Special Ingredients _____

Position in flight
 Entry 11
 of 17

Advanced to
 MINI-BOS
 PLACE

34.5

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt nutty / caramel
 Hops low
 Fermentation low phenolics
 Other _____

7₁₂

Appearance

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

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	<u>Smoky</u>	<u>✓</u>
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Flavor

None L M H Inappropriate
 Malt grainy / low nutty biscuit
 Hops caramel notes
 Bitterness _____
 Fermentation rice melon
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

14₂₀

Mouthfeel

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

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

4₅

Overall

Classic Example _____ _____ _____
 Flawless _____ _____ _____
 Wonderful _____ _____ _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

6₁₀

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

Really good attempt
at style complex malt
very low phenolic
notes
- consider sanitation

Judge Total

34₅₀

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

Category# 19 Entry# 859319
Sub (a-f) A
Subcategory American Amber
Special Ingredients _____

Position in flight 16 of 17
Advanced to MINI-BOS
PLACE 345
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
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.

Bottle Inspection OK

Aroma

Malt None L H Inappropriate Slight toffee with cream
Hops Low Hops
Fermentation Clean ferment Aroma
Other _____

Appearance

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M H Inappropriate
Warmth 3
Creaminess None L M H Inappropriate
Astringency 15
Other _____

Overall

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

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

Not a bad beer but could be a little more balanced Hop to malt.

Judge Total 32
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADOCHE Date 25/6

Judge Name Cory Mandorla
BJCP ID & Rank EM511 (C)
Email cmc73@live.com

Category# 19 Entry# 859319
Sub (a-f) A
Subcategory American Amber
Special Ingredients _____

Position in flight 16 of 17
Advanced to MINI-BOS
PLACE 3405
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

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

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

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

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

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

Scoring Guide

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

Aroma
Bottle Inspection ok _____
None L M H X Inappropriate
Malt X Caramel / breadfruit
Hops X melon like.
Fermentation
Other _____
8 12

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

Flavor
None L M H X Inappropriate
Malt X nutty / biscuit / toast.
Hops X Caramel
Bitterness X low melon
Fermentation X clean.
Balance X Hoppy X Malty
Finish/Aftertaste X Dry Sweet
Other _____
15 20

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

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

Enjoyed this beer although seems like off balance
would improve with more hop presence

Judge Total 37 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Cary MacDonald
 BJCP ID & Rank ET955 (Cert)
 Email Cmac73@live.com.au

Category# 15 Entry# 634799
 Sub (a-f) A
 Subcategory IRA
 Special Ingredients _____

Position in flight Entry 8 of 17
 Advanced to MINI-BOS
 PLACE 33
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

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

3 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

Malt None L M H Inappropriate grainy (biscuit) bitter
 Hops L M H Inappropriate earthy
 Bitterness L M H Inappropriate _____
 Fermentation L M H Inappropriate very low vegetal note (corn)
 Balance Hoppy M Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate DMS
 Other _____

14 20

Mouthfeel

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

Overall

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

6 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Enjoyed drinking this beer
though touch too carbonated.
consider looking at
sanitation low, DMS

Judge Total

34 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 Medale Date 2/5/16

Judge Name Cameron Mole
BJCP ID & Rank _____
Email _____

Category# 15 Entry# 634799
Sub (a-f) A
Subcategory Irish Red
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE 33.5
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 1

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 Slight malt biscuit grain
Hops None L M H Inappropriate low to no hop arom
Fermentation None L M H Inappropriate _____
Other _____

9 12

Appearance

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

3 3

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

Flavor

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

13

Flavor

Malt None L M H Inappropriate _____
Hops None L M H Inappropriate _____
Bitterness None L M H Inappropriate _____
Fermentation None L M H Inappropriate Some slight ferment flav
Balance Happy Malty _____
Finish/Aftertaste Dry Sweet Very Dry too carb
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	L	Vegetal	M

Mouthfeel

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

3 5

Overall

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

6 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
some slight fermentation flav could be cleaner, our carb also add to dryness.

Scoring Guide

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

Judge Total **33** 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madoke

Date 25/6

Judge Name Came on Mole
BJCP ID & Rank _____
Email _____

Category# 19 Entry# 549242
Sub (a-f) A
Subcategory American Amber
Special Ingredients _____

Position in flight Entry 12 of 17
Advanced to MINI-BOS
PLACE 32
CONSENSUS SCORE 32
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
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.

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other _____
Some malt crum
Slight Hop Aroms

5 ₁₂

Appearance

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

3 ₃

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate
Other _____
Spa clean tastes like a Lager

14 ₂₀

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

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

Mouthfeel

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

3 ₅

Overall

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

5 ₁₀

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

tasty beer but misses the mark for style. perhaps different category. Needs more hops more multi fac style

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

Judge Total

30 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madlocke Date 25/6

Judge Name Cary MacDonald
BJCP ID & Rank E195T (cert)
Email cmc73@tiscali.com.au

Category# 19 Entry # 549242
Sub (a-f) A
Subcategory American Amber
Special Ingredients _____

Position in flight Entry 12 of 17
Advanced to MINI-BOS
PLACE 32
CONSENSUS SCORE 32
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 nutty/caramel/choc
Hops None L M H Inappropriate none - ?
Fermentation None L M H Inappropriate clean
Other _____

8 ₁₂

Appearance

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

3 ₃

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

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

Flavor 13

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

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

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

Flavor

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

13 ₂₀

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 _____

3 ₅

Overall

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

7 ₁₀

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

Very tasty beer
needs more
hops

34 ₅₀

Judge Total

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Cary McDonald
 BJCP ID & Rank EN955 (cert)
 Email cmcd93@t.ri.com.au

Category# 19 Entry # 731953
 Sub (a-f) A
 Subcategory American Amber
 Special Ingredients _____

Position in flight
 Entry 15
 of 17

Advanced to MINI-BOS
 PLACE 30.5

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 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 toffee sweet cereal
 Hops X nutty
 Fermentation no hops 6
 Other _____

Appearance

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

Flavor

Malt None L X M H Inappropriate nutty bitter
 Hops X dominant
 Bitterness low hops
 Fermentation X Hoppy X Malty
 Balance Dry X Sweet
 Finish/Aftertaste _____
 Other _____ 12

Mouthfeel

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

Overall

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

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

Good attempt at style though - lacks a lot of hop character. Look at hop rates, freshness etc.

Judge Total

29 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Medoke Date 25/8

Judge Name Caneen Mdc
BJCP ID _____
& Rank _____
Email _____

Category# 19 Entry # 731953
Sub (a-f) A
Subcategory American Amber
(Spell out)
Special Ingredients _____

Position in flight 15 of 17
Advanced to MIN-BOS _____
PLACE 30.5
CONSENSUS SCORE 30.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

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

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

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

Bottle Inspection

Aroma

Malt 1 toffee malt sweetness
Hops 1 Caramel
Fermentation 1 low to no hop aroma
Other _____

8 12

Appearance

Color 1 brilliant
Clarity 1 hozy
Other _____

Head Retention 1 quick
Texture _____

3 3

Flavor

Malt 1 _____
Hops 1 low hop flavor
Bitterness 1 _____
Fermentation 1 _____
Balance 1 balanced
Finish/Aftertaste 1 finishes sweet
Other _____

11 20

Mouthfeel

Body 1 thin
Carbonation 1 _____
Warmth 1 _____

Creaminess 1 _____
Astringency 1 _____
Other _____

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.

great looking beer but underwhelming and flabby. could do with some water adjustment to brighten up hops and crispness.

Judge Total 32 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Cory Macdonald
 BJC# ID & Rank CMAA 73@live.com.au
 Email E 1955

Category# 19 Entry# 625292
 Sub (a-f) A
 Subcategory American Ale
 Special Ingredients _____

Position in flight 13
 of 17
 Advanced to MINI-BOS
 PLACE 30
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate low
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate low horse manure
 Other None L M H Inappropriate acetic acid

7
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13**
 Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 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

Flavor

Malt None L M H Inappropriate low caramel nutty
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate pear like
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet prickly acid vinegary
 Other _____

11
20

Mouthfeel

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

3
5

Overall

Classic Example _____
 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.

check sanitation!
good attempt at style
though!

Judge Total

28
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 Mudoke

Date 25/6

Judge Name Cameron McKee
BJCP ID & Rank _____
Email _____

Category# 19 Entry# 629429
Sub (a-f) A
Subcategory American Amber
Special Ingredients _____

Position in flight 14 of 17
Advanced to MINI-BOS
PLACE 29
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK

Aroma

Malt None L 1 M H Caramel toffee Aroma
Hops None L 1 M H
Fermentation None L 1 M H Slight esters
Other _____

7 12

Appearance

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

3 3

Flavor

Malt None L 1 M H Low Moderate maltiness
Hops None L 1 M H Low Hops
Bitterness None L 1 M H
Fermentation None L 1 M H Esters, phenol taster
Balance Hoppy Malty
Finish/Aftertaste Dry 1 Sweet 1 Dry finish
Other _____

13 20

Mouthfeel

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

3 5

Overall

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

5 10

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

Needs more hops and body.
Some fermentation flaws.
process improvement in fermentation/pitching rates.

31 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Cory MacDander
 BJCP ID & Rank EW55 (cent)
 Email cmac73@live.com

Category# 19 Entry # 629429
 Sub (a-f) A
 Subcategory American Ale
 Special Ingredients _____

Position in flight
 Entry 14
 of 17

Advanced to MINI-BOS
 PLACE 29

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	
Ester	Smoky	
Grassy	<u>Spicy</u>	<u>L</u>
Light-Struck	Sulfur	
Medicinal	Vegetal	

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

Bottle Inspection ok _____**Aroma**

None L M H Inappropriate

Malt overt caramel coffee

Hops low butterscotch

Fermentation no hops

Other _____

6 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X Brilliant Hazy Opaque Other _____

White Ivory Beige Tan Brown Inappropriate

Head X Quick Lasting Other _____

Clarity X Hazy Opaque Other _____

Retention X Quick Lasting Other _____

Other _____

Texture _____

2 3

Flavor

None L M H Inappropriate

Malt X tobacco / rich caramel

Hops X low if any thing. = spicy / floral

Bitterness _____

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

11 20

Mouthfeel

Thin M Full Inappropriate

Body X _____

None L M H Inappropriate

Carbonation X _____

Warmth X _____

Creaminess X _____

Astringency X _____

Other _____

3 5

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.

5 10

Although good attempt at style - some flaws present. Diacetyl - good blend. - try D-rest. low phenol notes

→ check sanitation

27 50

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Mauloke

Date 25/6

Judge Name Carwyn Mole
 BJCP ID & Rank _____
 Email _____

Category# 19 Entry# 899965
 Sub (a-f) A
 Subcategory American Amber
 Special Ingredients _____

Position in flight 17
 Entry of 17
 Advanced to MINI-BOS
 PLACE
26.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
Bunt toast Dark fruits
low - none
7₁₂

Appearance

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

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
Quite estery. Dark fruits
10₂₀

Flaws for 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 _____
3₅

Overall

Classic Example None L M H Inappropriate
 Flawless None L M H Inappropriate
 Wonderful None L M H Inappropriate
 Not to Style None L M H Inappropriate
 Significant Flaws None L M H Inappropriate
 Lifeless None L M H Inappropriate
5₁₀

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

Quite underwhelming, too estery for style. needs more balance for malt and hops

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

27₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Callum Crocker
 BJCP ID & Rank Non-certified
 Email callumcrocker@icbud.com

Category# 1b Entry# 653844
 Sub (a-f) A
 Subcategory Sweet Stout
 Special Ingredients _____

Position in flight 3
 Entry of 17
 Advanced to MINIBOS
 PLACE 30
 CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt Coffee + cream
 Hops Slight malt
 Fermentation _____
 Other _____

9
12

Appearance

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

3
3

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

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

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

Flavor

None L M H Inappropriate
 Malt Nutty, slightly oxidised, some
 Hops green apple
 Bitterness (acetaldehyde)
 Fermentation _____
 Balance Hoppy _____ Malty _____
 Finish/Aftertaste Dry _____ Sweet _____
 Other _____

12
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 None L M H Inappropriate
 Carbonation _____
 Warmth _____
 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.
Needs more roasted malt for flavor. Leave to ferment longer and ensure healthy yeast to remove acetaldehyde. Good appearance

30
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Benn Markens
 BJCP ID & Rank E4106 certified
 Email bennmarkens@gmail.com

Category# 16 Entry# 653844
 Sub (a-f) A
 Subcategory Sweet stout
 Special Ingredients _____

Position in flight
 Entry 3
 of 17

Advanced to MINIBOS
 PLACE 30
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 X hazelnut, cream, slight coffee
 Hops none
 Fermentation clean
 Other _____

8 ₁₂

Appearance

Color X 3
 Clarity 3
 Other _____

Flavor

Malt X nutty, lacks roast
 Hops none
 Bitterness low
 Fermentation apple/pear (slight)
 Balance sweet
 Finish/Aftertaste sweet
 Other _____

10 ₂₀

Mouthfeel

Body X 3
 Carbonation 5
 Warmth _____

Overall

Classic Example X 6
 Flawless 10
 Wonderful _____

Feedback

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

Flavour & aroma are nutty rather than roasted. Carbonation a bit high. Some fruity flavours coming through from the yeast? Good effort but just needs more dark roast or chocolate.

Judge Total 30 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Malakke Date 25/6

Judge Name Cory McDonald
 BJCP ID & Rank E1955 (cont)
 Email cmac73@iir.com.au

Category# 13 Entry# 779126
 Sub (a-f) C
 Subcategory English Porter
 Special Ingredients _____

Position in flight
 Entry 5
 of 17

Advanced to MINI-BOS
 PLACE 28
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____ low goinney

Hops _____ _____

Fermentation _____ low apple esters

Other _____

7 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____ _____

Clarity _____ _____ _____

Head White Ivory Beige Tan Brown Inappropriate

Retention _____ _____ _____

Texture _____

2 ₃

ScoreSheet Instructions

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

Example: How to fill in a ScoreSheet

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

Flavor

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 _____ bitter chocolate

Hops _____ notes. low

Bitterness _____ alot of character

Fermentation _____ _____

Balance Hoppy _____ Malty _____

Finish/Aftertaste Dry _____ Sweet _____

Other _____

12 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

Carbonation None L M H _____

Warmth _____ _____

None L M H Inappropriate

Creaminess _____ _____

Astringency _____ _____

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.

Good attempt at style

Very thin light in colour

look at acid

mask at little higher

select different yeast

skin to create

more body

Judge Total 30 ₅₀

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Cameron Mole
 BJCP ID & Rank _____
 Email _____

Category# 13 Entry# 779126
 Sub (a-f) C
 Subcategory English port
 Special Ingredients _____

Position in flight 5 of 17
 Advanced to MINI-BOS
 PLACE 28
 CONSENSUS SCORE 28
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate Low to No Aroma
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate led apple
 Other _____

6₁₂

Appearance

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

3₃

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 Need more malt flavor
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate Very Dry lasting Bitterness
 Other _____

10₂₀

Flaws for 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 None L M H Inappropriate
 Warmth None L M H Inappropriate
 Other _____

2₅

Overall

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

5₁₀

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

Lacking in flavor and aroma
No significant flaws but underwhelming. More mouthfeel and body. Try mash temp higher maybe yeast strain change

26₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Benn Martens
 BJCP ID & Rank E4106 Certified
 Email bennmartens@gmail.com

Category# 16 Entry # 317724
 Sub (a-f) B
 Subcategory Oatmeal Stout
 Special Ingredients _____

Position in flight
 Entry 8
 of 17

Advanced to MINI-BOS
 PLACE 28
 CONSENSUS SCORE

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

Bottle Inspection OK Gusher!

may not be an average of judge's individual scores

Scoresheet Instructions

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

8
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

Flavor

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

Flaws for 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 _____

2
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.

Good roasty coffee flavours but lacking the fullness & creaminess of the style - more like a dry stout. Very overcarbonated & made a big mess!

Judge Total

28
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Callum Crocker
BJCP ID & Rank Non-Certified
Email Callumcrocker@icloud.com

Category# 16 Entry# 317724
Sub (a-f) B
Subcategory Oatmeal Stout
Special Ingredients _____

Position in flight
Entry 8
of 17

Advanced to
MINI-BOS
PLACE

28
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 GUSHER

Aroma

Malt None L M H Inappropriate Coffee + Cream
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate _____
Other _____

7
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
Malt 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

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

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

Flavor

Malt None L M H Inappropriate Bitter astringent
Hops None L M H Inappropriate Aftertaste
Bitterness None L M H Inappropriate Some malt +
Fermentation None L M H Inappropriate Roast malt flavors
Balance Hoppy M H Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate

12
20

Mouthfeel

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

1
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.

Over carbonated. More
Oats could improve
mouthfeel + body.

28
50

Judge Total

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Callum Crocker
 BJCP ID & Rank Non-Certified
 Email Callumcrocker@icloud.com

Category# 16 Entry# 745762
 Sub (a-f) B
 Subcategory Oatmeal Stout
 Special Ingredients _____

Position in flight 12 of 17
 Advanced to MINI-BOS
 PLACE 27.5
 CONSENSUS SCORE 27.5
may not be an average of judge's individual scores

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

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

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

Flavor 13

Malt None L M H Inappropriate
 Hops Wheat. Subtle grainy notes
 Bitterness OK for style
 Fermentation Way too high for style
 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 PET.

Aroma

Malt None L M H Inappropriate High DMS.
 Hops Choc malt
 Fermentation _____
 Other _____

7 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate Nutty oat
 Hops malty
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other DMS.

11 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 _____

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

Longer boil to reduce DMS. Cool wort quickly before pitching yeast

Judge Total 29 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Mudoke Date 25/6

Judge Name Cameron Mole
BJCP ID & Rank _____
Email _____

Category# B Entry# 428222
Sub (a-f) B
Subcategory British Brown
Special Ingredients _____

Position in flight
Entry 2
of 17

Advanced to MINI-BOS
PLACE
25.5

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

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 1

Bottle Inspection OK _____

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

Aroma

Malt None L M H Inappropriate low malt aroma

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate red apple ester

Other _____

4
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Casting Other _____

Texture _____

1.5
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 None L M H Inappropriate Low to none

Bitterness None L M H Inappropriate Very Bitter

Fermentation None L M H Inappropriate fruity ferment. f

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet Super dry

Other _____

11.5
20

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

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

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

3
5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

4
10

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

Beer lacks drinkability.
Very estery possible due to being oxidised
check bottling - kegging process

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 24
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Callum Crocker
 BJCP ID & Rank Non-Certified
 Email CallumCrocker@icloud.com

Category# 16 Entry # 752579
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight Entry 13 of 17
 Advanced to MINI-BOS _____
 PLACE _____
 CONSENSUS SCORE 24.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate
 Malt Roast malt
 Hops Slight DMS
 Fermentation _____
 Other _____

8₁₂

Appearance

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 Roast malt
 Hops Dark malts
 Bitterness Deep flavour
 Fermentation _____
 Balance Hoppy _____ Malty _____
 Finish/Aftertaste Dry _____ Sweet _____
 Other _____

8₂₀

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

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

Mouthfeel

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

3₅

Overall

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

5₁₀

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

Possibly better placed in different category Dms only slightly in aroma, possible increase boil

26₅₀

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.

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Benn Markens
 BJCP ID & Rank E4106 certified
 Email bennmarkens@gmail.com

Category# 16 Entry # 564251
 Sub (a-f) B
 Subcategory Oatmeal Stout
 Special Ingredients _____

Position in flight Entry 9 of 17
 Advanced to MINI-BOS
 PLACE 22
 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 Sweet nutty, chocolate
 Hops Inappropriate none
 Fermentation Inappropriate clean
 Other vegetal 6₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Head Retention White Ivory Beige Tan Brown Inappropriate
 Other _____ Texture _____ 2₃

Flavor

Malt None L M H Inappropriate creamy chocolate
 Hops Inappropriate none
 Bitterness Inappropriate low
 Fermentation Inappropriate clean
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other Vegetal - DMS 9₂₀

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth Inappropriate
 Creaminess None L M H Inappropriate
 Astringency Inappropriate
 Other _____ 2₅

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

Good coffee & chocolate flavour but lacking the body & creaminess of the style. Some DMS present - ensure a good rolling boil. 24₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Benn Martens
 BJCP ID & Rank E4106 Certified
 Email bennmartens@gmail.com

Category# 16 Entry # 121539
 Sub (a-f) A
 Subcategory Sweet Stout
 Special Ingredients _____

Position in flight 2 of 17
 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.

Example: How 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 L M H Inappropriate Creamy coffee
 Hops L M H Inappropriate none
 Fermentation L M H Inappropriate _____
 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 _____
 Other _____ Texture thin

1 ₃

Flavor

Malt L M H Inappropriate Sweet, light coffee
 Hops L M H Inappropriate none
 Bitterness L M H Inappropriate low
 Fermentation L M H Inappropriate clean
 Balance Hoppy M S Sweet Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other _____

7 ₂₀

Mouthfeel

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

1 ₅

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

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

Nice creamy coffee aroma. Body is too thin & lacks strong malt & roast flavour which puts the sweetness out of balance. Bulk up the malt profile and/or mash higher.

5 ₁₀

Judge Total 21 ₅₀

3



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Callum Crocker
 BJCP ID & Rank Non-certified
 Email Callumcrocker@icloud.com

Category# 16 Entry # 258964
 Sub (a-f) B
 Subcategory (Spell out) Oatmeal Stout
 Special Ingredients _____

Position in flight Entry 7 of 17
 Advanced to MINI-BOS
 PLACE 21 1/2
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection Flip top.

Scoresheet Instructions

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

5₁₂

Appearance

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

3₃

Example: How to fill in a Scoresheet

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

Flavor 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 DMS
 Hops Oxidised
 Bitterness Chocolate, malt,
 Fermentation Some nutty.
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

9₂₀

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

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

Mouthfeel

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

2₅

Overall

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

3₁₀

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

Dms ensure a long rolling boil.

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

23₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Benn Martens
 BJCP ID & Rank E4106 Certified
 Email bennmartens@gmail.com

Category# 16 Entry# 258964
 Sub (a-f) B
 Subcategory Oatmeal Stout
 Special Ingredients _____

Position in flight
 Entry 7
 of 17

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.

Example: How 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	<u>L</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>M</u>	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 creamy hazelnut
 Hops none
 Fermentation
 Other vegetal - DMS

4 ₁₂

Appearance

Color creamy hazelnut
 Clarity
 Head retentive
 Retention
 Other _____

3 ₃

Flavor

Malt light chocolate, hazelnut
 Hops none
 Bitterness low
 Fermentation
 Balance Malty
 Finish/Aftertaste cooked vegetable (DMS), papery
 Other _____

8 ₂₀

Mouthfeel

Body thin
 Carbonation
 Warmth
 Creaminess low
 Astringency
 Other papery

2 ₅

Overall

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

3 ₁₀

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

A good hazelnut / chocolate malt profile but lacks body & fullness from oats. Slightly oxidised & showing DMS - ensure a good rolling boil & maybe boil longer.

Judge Total

20 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Benn Martens
 BJCP ID & Rank E4106 Certified
 Email bennmartens@gmail.com

Category# 16 Entry# 128774
 Sub (a-f) B
 Subcategory Oatmeal Stout
 Special Ingredients _____

Position in flight
 Entry 6
 of 17

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

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

Bottle Inspection ok low fill

Aroma

Malt None L M H Inappropriate creamy coffee
 Hops none
 Fermentation green apple (acetaldehyde)
 Other _____

3₁₂

Appearance

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

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

Other _____ Texture _____

3₃

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

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

Flavor

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

13

Flavor

Malt None L M H Inappropriate light chocolate, lacking roast
 Hops none
 Bitterness low
 Fermentation Happy Maltly
 Balance Dry Sweet
 Finish/Aftertaste Papery - oxidised
 Other _____

5₂₀

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

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

Mouthfeel

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

Creaminess None L M H Inappropriate
 Astringency _____
 Other _____

1₅

Overall

Classic Example _____
 Flawless _____
 Wonderful _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

3₁₀

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

Quite thin & lacking malt body & flavour. Slight acetaldehyde in the aroma. Tastes oxidised possibly from bottle not being filled all the way.

15₅₀

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Benn Markens
 BJCP ID & Rank E4106 Certified
 Email bennmarkens@gmail.com

Category# 16 Entry # 611244
 Sub (a-f) B
 Subcategory Oatmeal Stout
 Special Ingredients _____

Position in flight 10 of 17
 Advanced to MINI-BOS
 PLACE 15.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection Slightly low fill. Gusher!

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

4₁₂

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

3₃

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

Flavor
 Malt 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 low roast, chocolate
 Hops none
 Bitterness _____
 Fermentation _____
 Balance: Hoppy Malty
 Finish/Aftertaste: Dry Sweet
 Other Medicinal

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	<u>M</u>	Vegetal	

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

1₅

Overall
 Classic Example
 Flawless
 Wonderful
 Not to Style
 Significant Flaws
 Lifeless

3₁₀

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

Unfortunately dominated by a medicinal flavour. Also overcarbonated so possible infection.

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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 16₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Callum Crocker
 BJCP ID & Rank Non-certified
 Email Callum.crocker@icloud.com

Category# 16 Entry# 765911
 Sub (a-f) A
 Subcategory Sweet Stout
 Special Ingredients _____

Position in flight
 Entry 4
 of 17

Advanced to MINI-BOS
 PLACE 14 1/2
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK Crown Cap.

Aroma

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

3
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt 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 Medicinal, sour.
 Hops Possible infection
 Bitterness prevents malt /
 Fermentation late flavour
 Balance Hoppy Malty coming through.
 Finish/Aftertaste _____
 Other _____

4
20

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

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

Mouthfeel

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

2
5

Overall

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

2
10

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

Flavour - Medicinal: Use RO water if you havnt, possible in fection
Sour aroma - shorter mash at higher temp.

14
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Benn Martens
 BJCP ID & Rank E4106 Certified
 Email bennmartens@gmail.com

Category# 16 Entry # 765911
 Sub (a-f) A
 Subcategory sweet stout
 Special Ingredients _____

Position in flight
 Entry 4
 of 17

Advanced to
 MINI-BOS

PLACE

14.5

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate low malt
 Hops None L M H Inappropriate _____
 Fermentation _____
 Other musty, sour cherry

3
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate creamy chocolate
 Hops None L M H Inappropriate none
 Bitterness None L M H Inappropriate low
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other slightly sour, medicinal

5
20

Mouthfeel

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

1
5

Overall

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

3
10

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

Malt presence is low & not much dark roast/chocolate. Dominated by a cherry cough syrup kind of flavour - could be medicinal from water or infection.

Judge Total

15
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Mudoke Date 25/6

Judge Name Cameron Mole
BJCP ID & Rank _____
Email _____

Category# 13 Entry# 532428
Sub (a-f) C
Subcategory English Porter
Special Ingredients _____

Position in flight 4 of 17
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 1

Bottle Inspection OK Low fill

Aroma

Malt None L M H Inappropriate Mulky, Chocolate nut
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate Phenolic
Other _____

4
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	H	Oxidized	M
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Esters	H	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	H	Vegetal	

Flavor

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate Highly Astringent, Dry, front flaws, medicinal
Balance Hoppy Malt Sweet
Finish/Aftertaste None L M H Inappropriate
Other _____

4
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 _____

1
5

Overall

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

2
10

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

Quite hard to drink, Dry, phenolic, Astringent
Infection - check cleaning procedures
Hose, bottling.

13
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Marlborough

Date 25/6

Judge Name Cory Macdonald
BJCP ID & Rank E1955 (cert)
Email cmac73@live.com.au

Category# 13 Entry# 532428
Sub (a-f) C
Subcategory English Porter
Special Ingredients ✓

Position in flight
Entry 4
of 17

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

Non-BJCP Qualifications

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

Bottle Inspection OK low fill

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation phenolic - band aid
Other dominated

3 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
Malt 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 some nutty roasty
Hops rotten
Bitterness very thin
Fermentation slightly acidic
Balance Hoppy
Finish/Aftertaste Dry

4 ₂₀

Mouthfeel

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

1 ₅

Overall

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

2 ₁₀

Feedback

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

Although it appears you have tried to meet style guidelines there are several flaws - roasty infection

13 ₅₀

- phenolic notes
- Acidic flavors
- huge carbonation
→ check sanitation.

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