



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Steven Goveas
 BJCP ID & Rank E-1961
 Email happydaysban@outlook.com

Category# 21 Entry # 283777
 Sub (a-f) A
 Subcategory US IPA
 Special Ingredients HOPS!!

Position in flight 19/35
 Advanced to MINI-BOS
 PLACE 46
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	

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

Aroma

Malt None L M H Inappropriate Clean - neutral
 Hops None L M H Inappropriate resin-pine, pineapples, clean
 Fermentation None L M H Inappropriate _____
 Other _____ 11

Appearance

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

Flavor

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

Mouthfeel

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

Overall

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

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Wow, fantastic IPA, hits all the awesome hop notes w/ flavor, tangy, keep up the good work!

Judge Total 46

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# 21 A Entry # 283772

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight 19 of 25

Advanced to MINI-BOS _____

PLACE 46

CONSENSUS SCORE 46
may not be an average of judge's individual scores

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

Scoresheet Instructions

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Example: How 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 0 PINEAPPLE GOODNESS

Hops 0 ADAMA. PINEY PISTON

Fermentation 0 _____

Other _____

11 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color 0 _____

Clarity 0 _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head 0 _____

Retention 0 _____

Other _____

Texture _____

3 ₃

Flavor

None L M H Inappropriate

Malt 0 FIRM BITTERNESS

Hops 0 GREAT BITTERNESS

Bitterness 0 _____

Fermentation 0 _____

Balance 0 _____

Finish/Aftertaste 0 _____

Other _____

18 ₂₀

Mouthfeel

Thin M Full Inappropriate

Body 0 _____

Carbonation 0 _____

Warmth 0 _____

None L M H Inappropriate

Creaminess 0 _____

Astringency 0 _____

Other _____

5 ₁₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

9 ₁₀

GREAT NOSE + BODY.
BALANCED. ENJOYABLE. WELL DONE

Judge Total

46 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Steven Gowen
 BJCP ID & Rank E-1961
 Email _____

Category# 21 Entry # 829668
 Sub (a-f) A
 Subcategory VS IPA
 Special Ingredients _____

Position in flight Entry 21/35
 of _____

Advanced to MINI-BOS
 PLACE

43.5
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt _____
 Hops pie, stone fruit, cant.
 Fermentation _____
 Other _____

10
 12

Appearance

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

2.5
 3

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops high
 Bitterness slight grass/rect.
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

17
 20

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

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

Mouthfeel

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

4.5
 5

Overall

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

B
 10

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

great beer lacks carb
head, retention will improve
this beer, well balanced

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-27	Misses the mark on 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 _____

Mason Pack
Non-BJCP Judge
Professional Brewer
nasonpack@hotmail.com

Category# 21 Entry# 829668
Sub (a-f) A
Subcategory AMERICAN IPA
(Spell out)
Special Ingredients _____

Position in flight
Entry 21
of 35

Advanced to MINI-BOS
PLACE
43.5

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

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

Scoresheet Instructions

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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	

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt 0 PINEY JUICY RESIN

Hops 0 GOLDEN STRAW

Fermentation 0 _____

Other _____

11
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color 0 _____

Clarity 0 _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head 0 _____

Retention 0 _____

Texture _____

4
3

Flavor

None L M H Inappropriate

Malt 0 EXCELLENT BALANCE

Hops 0 GREAT MALT. HOP

Bitterness 0 FORWARD FIRM

Fermentation 0 BITTERNESS

Balance 0 _____

Finish/Aftertaste 0 _____

Other _____

17
20

Mouthfeel

Thin M Full Inappropriate

Body 0 _____

Carbonation 0 _____

Warmth 0 _____

None L M H Inappropriate

Creaminess 0 _____

Astringency 0 _____

Other _____

5
15

Overall

Classic Example 0 _____

Flawless 0 _____

Wonderful 0 _____

Not to Style _____

Significant Flaws _____

Lifeless _____

8
10

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

EXCELLENT BEER. FIRM,
BALANCED. HOPPY. JUST A
LITTLE MORE HOP WOULD MAKE
IT EXCEPTIONAL. WOULD MAKE

45
50

Judge Total

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CALLAN O'NEILL
 BJCP ID & Rank _____
 Email _____

Category# 18 Entry # 312163
 Sub (a-f) B
 Subcategory AMERICAN PALE
 Special Ingredients _____

Position in flight 6 of 35
 Advanced to MINI-BOS
 PLACE 43
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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Problematic	0-13	Major off flavors and aromas dominate.

Bottle Inspection or _____

Aroma

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

LIGHT MALT
CITRUS / FLORAL
CLEAN

10 ₁₂

Appearance

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

2 ₃

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 M Maltly Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____

BROODY / GRAMY
PINEY / CITRUS
INITIAL HIGH BITTERNESS - FADES NICELY
CLEAN
GREAT BALANCE
NICE FINISH

18 ₂₀

Mouthfeel

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

4 ₅

Overall

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

9 ₁₀

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

EXCELLENT BEER
GREAT SESSIONABLE BEER
MORE CARBONATION MAY BE
A SLIGHTLY DRY FINISH.
COULD IMPROVE.
LIGHT WORK.

43 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

4



Location _____ Date _____

Judge Name: **Simon Skidmore**
BJCP ID & Rank: **BJCP Provisional Judge**
Email: **skids1067@gmail.com**

Category #: **18** Entry #: **312163**
Style (a-f): **B**
Subcategory (fill out): **Am Pale**
Special Ingredients _____

Position in flight: **6** of **35**
Advanced to MINI-BOS:
PLACE: **43**
CONSENSUS SCORE: **43**
may not be an average of judge's individual scores

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

Scoresheet Instructions
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Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt *Bready malt*

Hops *floral, citrus*

Fermentation _____

Other _____

10 ₁₂

Appearance

Color: Yellow Gold Amber Copper Brown Black Inappropriate

Clarity: Brilliant Hazy Opaque Other _____

Head: White Ivory Beige Tan Brown Inappropriate

Retention: Quick Lasting Other _____

Texture: _____

3 ₃

Example: How 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 *Nice complexity, low malt, floral, citrus, bready*

Hops _____

Bitterness _____

Fermentation _____

Balance: Hoppy Malty _____

Finish/Aftertaste: Dry Sweet _____

Other _____

17 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation: None L M H Inappropriate

Warmth _____

Creaminess: None L M H Inappropriate

Astringency _____

Other _____

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.

*Spectacular beer! Will be
with complexity balanced hop flavors.
To take it to next tanking perhaps
a touch more bitterness but
overall... very well done!
Nice carbonation also!*

Judge Total: **43** 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.

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rev BSTR-180124



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name: **Simon Skidmore**
BJCP IC & Rank: **BJCP Provisional Judge**
Email: **skids1067@gmail.com**

Location _____ Date _____

Category# 21 Entry # 324383
Sub (a-f) B4
Subcategory (cell out) Red IPA
Special Ingredients _____

Position in flight: Entry 30 of 35

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

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

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

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

Flavor 13

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

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

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

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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Problematic	0-13	Major off flavors and aromas dominate.

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt Dark cereal/toast

Hops no aroma

Fermentation Reductants

Other _____

10 ₂

Appearance

Color: Yellow Gold Amber Copper Brown Black Inappropriate

Clarity: Brilliant Hazy Opaque Other _____

Head: White Ivory Beige Tan Brown Inappropriate

Retention: Quick Lasting Other _____

Other _____

Texture _____

3 ₃

Flavor

None L M H Inappropriate

Malt Med Caramel/toast/biscuit

Hops Resinous/esters

Bitterness too high for style

Fermentation reductants

Balance: Hoppy Malty

Finish/Aftertaste: Dry Sweet

Other _____

15 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

Flawless

Wonderful

Not to Style _____ Significant Flaws _____
Lifeless _____

8 ₁₀

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

Excellent beer - very well done! Would do better in American Amber category. To improve, increase bitterness and hop presence. Well done!

40 ₅₀

Judge Total **40** ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name GALLAN O'NEILL
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 324383
Sub (a-f) BA
Subcategory RED IPA
Special Ingredients _____

Position in flight 30 of 35
Advanced to MINI-BOS
PLACE 42
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other _____
Bready grainy low roast/roast citrus / tropical
10

Appearance

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

Flavor

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate
Balance Hoppy M Maltly Other _____
Finish/Aftertaste Dry Sweet Other _____
Bready/toasty slight coffee pine / citrus smooth clean
17

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
9

EXCELLENT EXAMPLE OF STYLE, VERY WELL MADE. VERY VERY WELL BALANCED. COULD DO WITH MORE MALT COMPLEXITY, BUT THEN WOULD NEED TO USE MORE HOPS TO MAINTAIN BALANCE. GREAT WORK.
Judge Total 43



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Steven Gowle
 BJCP ID & Rank E-1961
 Email happydaysbrew@atook100n

Category# 18 Entry # 674471
 Sub (a-f) B
 Subcategory US APA
 Special Ingredients _____

Position in flight Entry 11/35
 Advanced to MINI-BOS _____
 PLACE 41-25
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection _____

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

Aroma

Malt None L M H Inappropriate All about the hops
 Hops resin, pine, dank, citrus
 Fermentation o.k.
 Other _____

11₁₂

Appearance

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

2.5₃

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

Flavor 13

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

Flavor

Malt None L M H Inappropriate balanced, clean
 Hops great, dank resin, pine, citrus
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

18₂₀

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Esters		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 4.5
 Astringency _____
 Other _____

4.5₅

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.
Very low carb if head retention, slightly more body would benefit. really well balanced if cracking Beer to style, hell damn

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.

42.5₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# 16B Entry # 674471 Position in flight 11 of 18

Sub (a-f) _____ Subcategory (Spell out) _____

Special Ingredients AMERICAN PALE

Advanced to MINI-BOS _____ PLACE 41.25

CONSENSUS SCORE 41.25
may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

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

Scoring Guide

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate STRONG HOP AROMA

Hops TROPICAL. LOW MALT

Fermentation 10 12

Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

2 3

Flavor

Malt None L M H Inappropriate MED MALT + HOP

Hops PROFILE STRONG

Bitterness BITTERNESS. NICE

Fermentation FIRM FINISH

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

16 20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other _____

4 5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

HEAD RETENTION LACKING

CURRENT AROMA. LOW TO MED MALT. ENJOYABLE.

8 10

Judge Total 40 50

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Mudoke Date 25/8

Judge Name Cameron Mole
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 785995
Sub (a-f) A
Subcategory American IPA
Special Ingredients _____

Position in flight Entry _____
Advanced to MINIBOS _____
PLACE 405
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Aroma

Malt None L M H Inappropriate Medium malt, grainy
Hops Medium Hop
Fermentation Clean
Other _____

9 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 _____

3 ₃

Flavor

Malt None L M H Inappropriate Lacking malt balance
Hops Pine, Onion flavor, Resinous.
Bitterness Quite Dark, and Harsh
Fermentation Hoppy Malty
Balance Dry Sweet
Finish/Aftertaste Dry finish.
Other _____

17 ₂₀

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L N H Inappropriate
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 great beer a little harsh on Bitterness and Hops. Needs more body to support. Overall very nice

41 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADONKE

Date 25/6



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

Category# 21 Entry# 785995
 Sub (a-f) A
 Subcategory American IPA
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 40-5
 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	

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 rev BSTR-180124

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt X low grainy/biscuit
 Hops citrus melon like
 Fermentation _____
 Other _____
9₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color X _____
 Clarity X _____
 Other _____
 Head White Creamy Beige Tan Brown Inappropriate
 Retention Quick X Lasting _____
 Other _____
 Texture _____
3₃

Flavor

None L M H Inappropriate
 Malt _____
 Hops citrus ripe melon
 Bitterness X firm
 Fermentation X clean -
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry X Sweet harsh
 Other _____
16₂₀

Mouthfeel

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

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.
8₁₀

Very tasty beer
maybe a little harsh
→ look at hopping
schedule -
adding late addition
→ hop stepping
 Judge Total 40₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name CHILAN O'NEILL
BJCP ID & Rank _____
Email _____

Category# 21B Entry# 673852
Sub (a-f) _____
Subcategory BLACK IPA
Special Ingredients _____

Position in flight
Entry 34
of 35

Advanced to MINI-BOS
PLACE 38
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
ROASTY
Hops None L M H Inappropriate
EARTHY / PINET
Fermentation None L M H Inappropriate
Other _____

8
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate
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
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 _____

15
20

Mouthfeel

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

4
5

Overall

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

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
OVERALL GREAT BEER, NO FAULTS.
COULD DO WITH MORE DRY HOP TO ADD AROMA CHARACTER.

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

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name: **Simon Skidmore**
BJCP ID & Rank: **BJCP Provisional Judge**
Email: **skids1067@gmail.com**

Location _____ Date _____
Category # 21 Entry # 673852
Job (a-f) B2
Category Black IPA
Social Ingredients _____
Position in flight 34 of 35
Advanced to MINI-BOS
PLACE 38
CONSENSUS SCORE
may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

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

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	33-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate.

Aroma

Bottle Inspection OK _____

Malt 0 Inappropriate _____
Coffee, Dark As and

Hops 2 _____
Grain/Hein

Fermentation 0 _____
not carbonated

Other _____

9 12

Appearance

Color 0 Inappropriate _____
Yellow Gold Amber Copper Brown Black

Clarity 0 _____
Brilliant Hazy Opaque

Head 0 Inappropriate _____
White Ivory Beige Tan Brown

Retention 0 _____
Quick Lasting

Other _____

3 3

Flavor

Malt 0 Inappropriate _____
Coffee, Dark Caramel

Hops 0 _____
Not bitter

Bitterness 0 _____

Fermentation 0 _____

Balance 0 _____
Hoppy Malty

Finish/Aftertaste 0 _____
Dry Sweet

Other _____

14 20

Mouthfeel

Body 0 Inappropriate _____
Thin M Full

Carbonation 0 _____
None L M H

Warmth 0 _____

Creaminess 0 _____
None L M H

Astringency 0 _____

Other _____

5 15

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

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

8 10

Excellent for the style needed. Could be drier. Use less dark crystal, more bitterness. More carbonation.

Judge Total 39 50

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

ed Version

Location

Date

Category# 18 B Entry # 986258
Sub (a-f) _____
Subcategory (Spell out) AMERICAN PALE
Special Ingredients _____

Position in flight
Entry 16
of 18

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 Clave. Hint of bubblegum

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

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

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt 0 TRIPICAL SOME FRUIT
Hops 0 AROMA. CLEAN.
Fermentation 0 _____
Other _____

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color 0 _____
Clarity 0 _____
Other _____
Head 0 _____
Retention 0 _____
Texture _____

3
3

Flavor

None L M H Inappropriate
Malt 0 MEDIUM MALT BODY
Hops 0 MED BITTERNESS
Bitterness 0 GREAT HOPS & SIGHT
Fermentation 0 DIRTY FINISH.
Balance 0 _____
Finish/Aftertaste 0 _____
Other _____

17
20

Mouthfeel

Thin M Full Inappropriate
Body 0 _____
Carbonation 0 _____
Warmth 0 _____
Creaminess 0 _____
Astringency 0 _____
Other _____

4
5

Overall

Classic Example 0 _____ Not to Style
Flawless 0 _____ Significant Flaws
Wonderful 0 _____ Lifeless
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
GOOD BEER. ENJOYABLE
AROMA. BALANCED + BITTERED
WELL

8
10

Judge Total

42
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Steen Gower
 BJCP ID & Rank E-1961
 Email Lumpydaysbrew@outlook.com

Category# 18 Entry# 986258
 Sub (a-f) B
 Subcategory (spell out) US APA
 Special Ingredients _____

Position in flight 18/35
 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

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

Aroma

Malt None L M H Inappropriate
 Hops Stone fruit, some spice Inappropriate
 Fermentation Salty, low attenuation Inappropriate
 Other some sulfur present! Inappropriate

8 12

Appearance

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

2.5 3

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

Flavor **13**

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

Flavor

Malt None L M H Inappropriate
 Hops low toast, bitter Inappropriate
 Bitterness moderate, sweet fruit, citrus Inappropriate
 Fermentation needs more Inappropriate
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other O.K. Inappropriate

5 20

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

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

Mouthfeel

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

4.5 5

Scoring Guide

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

Overall

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

8 10

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

Hop aroma, flavor of interest needs to be more intense across board. Hazy, lacks some carb, good effect can be improved, check to see yeast fully attenuated & finished

Judge Total 38 50

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Jud Nar **Simon Skidmore**
BJCP & Rai **BJCP Provisional Judge**
Em: **skids1067@gmail.com**

Location _____ Date _____
Category# 21 Entry # 343 414
Sub (a-f) B1
Subcategory Belgian PA
Special Ingredients _____
Position in flight 27 of 35
Advanced to MINI-BOS
PLACE 39
CONSENSUS SCORE 39
may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

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

Scoring Guide

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

Aroma

Bottle Inspection OK _____

Malt None L M H Inappropriate Craiy malt

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate Phenols. Low Clove. Banana

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 _____

Texture _____

3₃

Flavor

Malt None L M H Inappropriate Good

Hops None L M H Inappropriate for style

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

16₂₀

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 _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Excellent beer. Could do with more hop presence. Perhaps more carbonation would also help

7₁₀

Judge Total 38 50

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name GALLAN O'NEILL
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 343414
Sub (a-f) B1
Subcategory BELGIAN IPA
Special Ingredients _____

Position in flight 27 of 35
Advanced to MINI-BOS
PLACE 39
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma
None L M H Inappropriate
Malt SLIGHT BREADY
Hops HERBIAL FLORAL
Fermentation LIGHT SPICE, PEPPERY!
Other _____

9
12

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

Appearance
Yellow Gold Amber Copper Brown Black Inappropriate
Color BRILLIANT
Clarity HAZY
Other _____
Head WHILE
Retention QUICK
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 GRAINY
Hops SPICE/PEPPERY
Bitterness ESTERS
Fermentation ESTERS
Balance HOPPY Motty
Finish/Aftertaste DRY Sweet
Other _____

17
20

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

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

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

4
5

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

7
10

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

WELL MADE BEER, NO FAULTS.
-COULD DO WITH MORE FLORAL HOPS TO GIVE MORE COMPLEXITY. LINGERING BITTERNESS COULD IMPROVE WITH DRYNESS.
GREAT WORK!

40
50

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

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

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name CALLAN O'NEILL
 BJCP ID & Rank _____
 Email _____

Category# 18 Entry# 252736
 Sub (a-f) _____
 Subcategory AMERICAN PALE
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

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

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 CITRUS / STONE FRUIT

Hops _____

Fermentation _____

Other _____

9 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

3 ₃

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

Flavor None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13

Flavor

None L M H Inappropriate

Malt LIGHT MALT / BREADY

Hops CITRUS / RESIN

Bitterness MED / HIGH, LASTING

Fermentation CLEAN

Balance Hoppy Malty _____

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	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other _____

5 ₅

Scoring Guide

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

Overall

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

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

ON GRAY GREAT BEER
COULD DO WITH SOME MORE
MALT PRESENCE (BREADY)
BEER SESSIONABLE, FOOD
PROCESS.

7 ₁₀

Judge Total 39 ₅₀

39

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name: **Simon Skidmore**
BJCP II & Rank: **BJCP Provisional Judge**
Email: **skids1067@gmail.com**

Location: _____ Date: _____
Category# 18 Entry # 252736
Sub (a-f) B
Subcategory Am Pale
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

9 ₁₂

Appearance

Color: Yellow Gold Amber Copper Brown Black Inappropriate
Clarity: Brilliant Hazy Opaque Other _____
Head 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 Not bready cracker
Hops: None L M H Inappropriate fruit, cedar, resin
Bitterness: None L M H Inappropriate Too low for style
Fermentation: None L M H Inappropriate
Balance: Hoppy Malty
Finish/Aftertaste: Dry Sweet
Other: _____

16 ₂₀

Mouthfeel

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

4 ₅

Overall

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

7 ₁₀

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

Good example of style, nice carbonation, a little more bitterness, more body to bring beer to life.

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.	

39 ₅₀

Judge Total

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# 18 B Entry # 746121
Sub (a-f) _____
Subcategory American Pale
Special Ingredients _____

Position in flight
Entry 13
of 18
Advanced to MINI-BOS
PLACE 37.5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
Malt X Wheat. Subtle grainy notes
Hops 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 MAJOR AROMA - HINS
Hops CF WHITE GRAPE
Fermentation
Other _____

10
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate LATE SWEETNESS
Hops MID BITTERNESS MEDIUM
Bitterness MALT BODY. CUSHA
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

15
20

Mouthfeel

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

4
5

Overall

Classic Example _____ Not to Style
Flawless Significant Flaws
Wonderful Lifeless

7
10

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

SLIGHTLY LOW ON CARBONATION
INTERESTING PEACH AROMA. CUSHA
ENJOYABLE.

Judge Total

39
50

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location CC Date 2/16

Judge Name Steven Gover
BJCP ID & Rank E-1961
Email Larry@hopsbrew@att.net.com

Category# 18 Entry # 746121
Sub (a-f) B
Subcategory US IPA
Special Ingredients _____

Position in flight 13/35
Advanced to MINI-BOS
PLACE 37.5
CONSENSUS SCORE 37.5
may not be an average of judge's individual scores

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

Bottle Inspection OK

Aroma
Nose L M H Inappropriate
Malt low to style
Hops hop fresh, mango, papaya
Fermentation good to style
Other _____
Subtle.

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

Appearance
Color Yellow Inappropriate
Clarity Brilliant
Other _____
Head Quick Inappropriate
Retention 1
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
Malt 1 Inappropriate muds more.
Hops 1 good feel made slightly more.
Bitterness 1 upper esophagus not good
Fermentation 1
Balance 1 Hoppy / Malty
Finish/Aftertaste 1 Dry / Sweet some grainy sweetness
Other on finish.

Flaws for 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 1 Inappropriate
Carbonation 1
Warmth 1
Creaminess 1 Inappropriate
Astringency 1
Other _____

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
low carb & head retention, more body will improve mouthfeel, maybe more wheat/dextrin malt.

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	35-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate.

Judge Total 36 50

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
ed Version

Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# 213 Entry # 266385
Sub (a-f) _____
Subcategory NEIPA
(Spell out)
Special Ingredients _____

Position in flight
Entry 17
of 18
Advanced to MINI-BOS
PLACE
37.5
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

Malt None L 0 M H Inappropriate HOP FORWARD PINEY
Hops None L 0 M H Inappropriate CITRUS. SLIGHTLY GRASSY
Fermentation None L 0 M H Inappropriate _____
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 _____

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 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
13

Flavor

Malt None L 0 M H Inappropriate HOP BURN. FIRM TO
Hops None L 0 M H Inappropriate STRONG BITTERNESS
Bitterness None L 0 M H Inappropriate LOW MALT FLAVOR
Fermentation None L 0 M H Inappropriate ASTRINGENCY VERY LATE IN
Balance Hoppy Malty LOW LEVELS.
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	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body Thin 0 M Full Inappropriate
Creaminess None L 0 M H Inappropriate
Carbonation None L 0 M H Inappropriate
Astringency None L 0 M H Inappropriate
Warmth None L 0 M H Inappropriate
Other _____

3-5
15

Overall

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

7-5
10

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

GRASSY + HOP BURN DETECTED.
SOLID BITTERNESS. FINISHING DRY
ASTRINGENT. LOOK AT DRY HOP
VARIETIES + 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.

39
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Steven Crowe
 BJCP ID & Rank E-1961
 Email _____

Category# 21B Entry # 266385
 Sub (a-f) B
 Subcategory NEIPA
 Special Ingredients _____

Position in flight 25/31
 Advanced to MINI-BOS
 PLACE 37.5
 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

Malt None L M H Inappropriate low creamy
 Hops None L M H Inappropriate none, citrus,
 Fermentation None L M H Inappropriate
 Other _____

9₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Waxy Opaque Other _____
 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 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 creamy, low biscuit.
 Hops None L M H Inappropriate prominent
 Bitterness None L M H Inappropriate medium to high
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Sweet Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate slight astringent finish.
 Other hop burn, grassiness

13₂₀

Mouthfeel

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

4₅

Overall

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

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

nice beer, promoter's astringent
 grassy finish some more could
 would here but less took
 at dry hopping process if
 varieties used!

7₁₀

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

36₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name CALLAN O'NEIL
 BJCP ID & Rank _____
 Email _____

Category# 18 Entry # 721186
 Sub (a-f) B
 Subcategory AMERICAN PALE
 Special Ingredients _____

Position in flight _____
 Entry of 12 of 35
 Advanced to MINI-BOS _____
 PLACE 37
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
LIGHT GRAINY
RESIN FINE CITRUS
CLEAN

9
12

Appearance

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

3
3

Flavor

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

16
20

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

4
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.

OVERALL GREAT BEER
COULD DO WITH
MORE MALT PRESENCE
& BODY

Judge Total 39
50

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

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name **Simon Skidmore**
BJCP ID & Rank **BJCP Provisional Judge**
Email **skids1067@gmail.com**

Location _____ Date _____
Category # 18 Entry # 721186
(a-f) B
Category Am Ale
Position in flight 12 of 35
Advanced to **MINI-BOS** PLACE **37**
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt bready, light cereal

Hops floral, citrus, pine

Fermentation _____

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 **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 Bread cracker

Hops floral/citrus/pine

Bitterness too high for style

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

14 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None M H _____

Warmth _____

Creaminess _____

Astringency _____

Other _____

3 ₅

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

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

7 ₁₀

Scoring Guide

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

Good example of style. No
flaws or faults. Very low body
More malt only and complexity
needed to improve with
carbonation also needed.

Judge Total **36** ₅₀

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name CALVIN O'NEILL
BJCP ID & Rank _____
Email _____

Category# 18 Entry # 664613
Sub (a-f) _____
Subcategory AMERICAN PALE
Special Ingredients _____

Position in flight
Entry 10
of 35
Advanced to MINI-BOS
PLACE
36
CONSENSUS SCORE
may not be an average of judge's individual scores

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

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

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

Flavor 13
Malt X₁ Wheat. Subtle grainy notes
Hops OK for style
Bitterness X Way too high for style
Fermentation X₁ 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 Bready / Grainy
Hops None L M H Inappropriate Resinous / Tropical
Fermentation None L M H Inappropriate Clean
Other _____

9 12

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
Other _____ Texture _____

2 3

Flavor

Malt None L M H Inappropriate Bready - Light
Hops None L M H Inappropriate Piney / Citrus
Bitterness None L M H Inappropriate Med / High
Fermentation None L M H Inappropriate Clean
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate
Other _____

16 20

Mouthfeel

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

4 15

Overall

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

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

7 10

OVERALL GOOD BEER
MAYBE A BIT MORE
MALT TO GIVE MORE
COMPLEXITY

Judge Total 38 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

4

Judge Name: **Simon Skidmore**
 BJCP ID & Rank: **BJCP Provisional Judge**
 Email: **skids1067@gmail.com**

Location _____ Date _____

Category # 18 Entry # 664613

Style (a-f) B Subcategory Am pale

Special Ingredients _____

Position in flight: Entry 10 of 35

Advanced to MINI-BOS: PLACE

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	
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 0 Bready Cracker

Hops 0 floral / citrus / pine

Fermentation 0

Other _____

8 12

Appearance

Color 0 Inappropriate

Clarity 0 Other

Head 0 Inappropriate

Retention 0 Other

Other _____

2 3

Flavor

None L M H Inappropriate

Malt 0 Bready Cracker

Hops 0 floral / citrus / pine

Bitterness 0 low for style

Fermentation 0

Balance 0 Hoppy Malty

Finish/Aftertaste 0 Dry Sweet

Other _____

15 20

Mouthfeel

Thin M Full Inappropriate

Body 0

Carbonation 0 None L M H

Warmth 0

Creaminess 0 None L M H

Astringency 0

Other _____

4 5

Overall

Classic Example 0 Not to Style

Flawless 0 Significant Flaws

Wonderful 0 Lifeless

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

6 10

Very good pale ale. Catchy body and carbonation is on the low end. Too myopic, more malt balance and complexity and body.

Judge Total

35 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Steven Gowen Category# 18 Entry # 437461 Position in flight 8/35 Advanced to MINI-BOS PLACE 35

BJCP ID & Rank E-1961 Sub (a-f) B Subcategory US APA Special Ingredients _____

Email happydaysben@att.net

CONSENSUS SCORE 35
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection

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

Aroma

Malt None L M H Inappropriate _____
Hops pine resin, citrus, orange Inappropriate _____
Fermentation _____
Other _____

Score: 8 / 12

Appearance

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

Score: 2.5 / 3

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

Flavor 13

Malt 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

Malt None L M H Inappropriate OK to style.
Hops low, pro resin, orange/citrus Inappropriate _____
Bitterness good nice level Inappropriate _____
Fermentation OK Inappropriate _____
Balance Hoppy Malty well balanced
Finish/Aftertaste Dry Sweet _____
Other _____

Score: 13 / 20

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

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

Mouthfeel

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

Score: 3.5 / 5

Scoring Guide

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

Overall

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

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

low head retention & slight thin mouthfeel, med low hop aroma w/ flavor cap, improved with late/dry hop increased additions
well done

Score: 8 / 10

Judge Total 35 / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Mason Pack
 Non-BJCP Judge
 Professional Brewer
 masonpack@hotmail.com

Sanctioned Version

Location _____

Date _____

Category# 18 B Entry # 437465
 Sub (a-f) _____
 Subcategory AMERICAN PALE
 Special Ingredients _____

Position in flight _____
 Entry of 1/19
 Advanced to MINI-BOS _____
 PLACE _____
35
CONSENSUS SCORE
 may not be an average of judge's individual scores

Bottle Inspection OK _____

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Aroma

None L M H Inappropriate
 Malt _____ LOW MALT, LOW HOPS
 Hops _____ SLIGHT CIPROSI VENTIL.
 Fermentation 6 _____
 Other _____

7₁₂

Appearance

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

2.5₃

Flavor

None L M H Inappropriate
 Malt _____ THIN TO MED BODY
 Hops _____ BITTERNESS ENJOYABLE
 Bitterness _____ SLIGHT DRY AFTER TASTE
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

16₂₀

Mouthfeel

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

4₅

Overall

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

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

GOOD COLOUR & CLARITY
FIRM BITTERNESS. WOULD BENEFIT FROM STRONGER HOPS.

Judge Total

35₅₀

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name GALLAN O'NEILL
 BJCP ID & Rank _____
 Email _____

Category# 18 Entry # 76456
 Sub (a-f) B
 Subcategory (Spell out) AMERICAN PALE
 Special Ingredients _____

Position in flight
 Entry 15
 of 35

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

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

SWEET FLORAL GREEN APPLE LIGHT-EARTH

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 _____
 Other _____ Texture _____

2 ₃

Flavor

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

BREADY / TOASTY SLIGHT SPICE / PINNEY BITTERNESS LASTING

15 ₂₀

Mouthfeel

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

4 ₁₅

Overall

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

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

7 ₁₀

LACKING CARBONATION
COULD DO WITH SOME MORE DRYNESS
OVERALL V. GOOD BEER

Judge Total 36 ₅₀

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name: **Simon Skidmore**
BJCP ID & Rank: **BJCP Provisional Judge**
Email: **skids1067@gmail.com**

Category# 16 Entry # 78456
b (a-f) 5
Subcategory (all out) Am Pale
Special Ingredients _____

Location _____ Date _____
Position in flight: 15 of 35
Advanced to MINI-BOS:
PLACE: 35
CONSENSUS SCORE: 35
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 Bready
Hops: None L M H Inappropriate floral / citrus
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: Quick Lasting Other _____
Texture: _____

2/3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor: None L M H Inappropriate 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 Sweet bread / light caramel
Hops: None L M H Inappropriate floral / citrus / grapefruit
Bitterness: None L M H Inappropriate Way too high for style
Fermentation: None L M H Inappropriate _____
Balance: Hoppy Maltly Sweet Inappropriate _____
Finish/Aftertaste: Dry Sweet Inappropriate _____
Other: _____

15/20

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: _____

4/15

Overall

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

7/10

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

Very good American Pale. Very low carbonation has killed the mouthfeel. To improve, increase carbonation, malt complexity, and bitterness.

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

Judge Total

35/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Steven Crowe
 BJCP ID & Rank E-1961
 Email happydaysbrew@outlook.com

Category# 2/ Entry # 268614
 Sub (a-f) 8
 Subcategory 2
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate low diacetyl, caramel?
 Hops None L M H Inappropriate resin, pine, dark
 Fermentation None L M H Inappropriate low hop aroma
 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 _____

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

Flaws for 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 roasty, dark, burnt, caramel?
 Hops None L M H Inappropriate resin, pine, dark
 Bitterness None L M H Inappropriate high bitterness
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Sweet Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

14₂₀

Mouthfeel

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

4₅

Overall

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

7₁₀

Feedback

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

high bitterness, leading to astringency, but back, bitter hops or dark malt for other spec malts. nice easy drinking, some more hop aroma will benefit from dry hop

35₅₀

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.

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name MASON RACK
 BJCP ID & Rank Brewer
 Email MASONRACK@HOTMAIL.COM

Category# 21B Entry # 768614
 Sub (a-f) 2
 Subcategory BLACK IPA
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____ ESTERS UP FRANK LOW

Hops _____ HOP AROMA. SOME MALT

Fermentation _____ AROMA

Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____ _____ _____ _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

3
3

Flavor

None L M H Inappropriate

Malt _____ MED ROASTY BODY

Hops _____ BODY SOME ESTERS

Bitterness _____ MED BITTERNESS. OR SOME

Fermentation _____ DETHINESS IN FINISH

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

14
20

Mouthfeel

Thin M Full Inappropriate

Body _____ _____ _____

Carbonation None L M H Inappropriate

Warmth _____ _____ _____

Creaminess None L M H Inappropriate

Astringency _____ _____ _____

Other _____

3
5

Overall

Classic Example _____ _____ _____ _____ _____ _____ _____

Flawless _____ _____ _____ _____ _____ _____ _____

Wonderful _____ _____ _____ _____ _____ _____ _____

Not to Style _____

Significant Flaws _____

Lifeless _____

7
10

Feedback

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

ENJOYABLE BUT LACKING HOP PUNCHNESS. NICE MALTS.

Judge Total

35
50

Consensus Score 34.5

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name: **Simon Skidmore**
BJCP ID & Rank: **BJCP Provisional Judge**
Email: **skids1067@gmail.com**

Location _____ Date _____

Category # <u>18</u>	Entry # <u>216948</u>	Position in flight Entry <u>2</u> of <u>35</u>	Advanced to MINI-BOS <input type="checkbox"/>
Subcategory (a-f) <u>B</u>	Style <u>Am Pale Ale</u>	PLACE <u>34.5</u>	
Special Ingredients _____		CONSENSUS SCORE <u>34.5</u> may not be an average of judge's individual scores	

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate _____

Malt 0 Bready, light caramel malt

Hops 0 light floral / resin hop

Fermentation 0 too strong hops

Other hint of diacetyl 8 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate _____

Color 0 Other _____

Clarity 0 Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick 0 Lasting Other 2 3

Other _____ Texture _____

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 0 X Wheat. Subtle grainy notes

Hops X OK for style

Bitterness 0 X Way too high for style

Fermentation 0 X Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate _____

Malt 0 Bready bits of caramel

Hops 0 light floral resin caramel

Bitterness 0 too high style

Fermentation 0 hint diacetyl 14 ₂₀

Balance Hoppy 0 Malty

Finish/Aftertaste Dry 0 Sweet

Other _____

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

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

Mouthfeel

Thin M Full Inappropriate _____

Body 0 0 Creaminess 0 0 0 3 5

Carbonation 0 0 0 Astringency 0

Warmth 0 Other _____

Overall

Classic Example 0 Not to Style _____

Flawless 0 Significant Flaws _____

Wonderful 0 Lifeless _____

Feedback 6 ₁₀

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

hint of diacetyl in a faint. 1d dry hopping allow time for hop creep at head, long low bitter finish, very different yeast. MIB character and bitterness will help long term life.

Judge Total 33 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.

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name _____
 BJCP ID & Rank _____
 Email _____

Category# 18 Entry # 216943
 Sub (a-f) B
 Subcategory AMERICAN PALE
 Special Ingredients NIL

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 305
 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 1 _____ MEDIUM HOPE AROMA
 Hops 1 _____ MILD STONE FRUIT / MELON
 Fermentation _____
 Other _____ LIGHT BREADY MALT

9 ₁₂

Appearance

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

2 ₃

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

Flavor 13

Malt X Wheat. Subtle grainy notes
 Hops 1 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 _____ BREADY / GRAINY
 Hops _____
 Bitterness 1 _____ MEDIUM BITTERNESS / ANET
 Fermentation _____
 Balance _____ SUGAR DIACETYL / SICK CREAMY
 Finish/Aftertaste _____
 Other _____

14 ₂₀

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

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

Mouthfeel

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

4 ₅

Overall

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

7 ₁₀

Scoring Guide

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

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

OVERALL NICE BEER
GOOD REVE
MANAGE FERMENTATION
DRY HOPE SCHEDULES TO
ELIMINATE MILD DIACETYL

36 ₅₀

Judge Total

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Steven Lowe
BJCP ID & Rank E-1961
Email _____

Category# 21 Entry# 523223
Sub (a-f) B2
Subcategory BLACIC IPA
Special Ingredients _____

Position in flight 33/38
Advanced to MINI-BOS
PLACE 34
CONSENSUS SCORE 8
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 Way too high for style
Fermentation X Banana. Low Clave. Hint of bubblegum

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

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

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other Some grainiest, lacking top end 8₁₂

Appearance

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

Flavor

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____ 13₂₀

Mouthfeel

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

Overall

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

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

Really nice example of style, some more aroma, flavor of interest from hops with improve, late dry hop additions

Judge Total 34₅₀

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name MAJON
 BJCP ID & Rank _____
 Email _____

Category# 21B Entry # 523223
 Sub (a-f) 2
 Subcategory BLACK IPA
 Special Ingredients _____

Position in flight
 Entry 33
 of 35

Advanced to MINI-BOS
 PLACE 34

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt M 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 SLIGHT ROASTY AROMA.
 Hops LOW HOP AROMA CLEAN.
 Fermentation NO NOTICABLE FAULTS
 Other _____

7₁₂

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 MED PLEASANT BODY
 Hops NOT OVER DONE
 Bitterness SAFE BITTERNESS
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

14₂₀

Mouthfeel

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

4₅

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

7₁₀

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

POOR HEAD RETENTION - CLEAN TASTE
BUT NEEDS MORE HOP CLEAN
GOOD EFFORT.

Judge Total 34₅₀

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# 18B Entry # 34669

Sub (a-f) _____

Subcategory AMERICAN PALE.
(Spell out)

Special Ingredients _____

Position in flight
Entry 7
of 16

Advanced to MINI-BOS
PLACE 33

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

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

Score sheet Instructions

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

Example: How to fill in a Score sheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt None M H SOME DIACETYL PRESENT

Hops None M H STONE FRUIT AROMA,

Fermentation None M H _____

Other _____

7 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Clarity Brilliant Hazy Opaque Other _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head Quick Lasting Other _____

Retention Quick Lasting Other _____

Other _____

Texture _____

2-5 3

Flavor

None L M H Inappropriate

Malt None M H RICE W/OUT BODY +

Hops None M H FIRM BITTERNESS.

Bitterness None M H BACK PALATE METALLIC

Fermentation None M H LIKE PASC. DRY

Balance Hoppy Maltly Other _____

Finish/Aftertaste Dry Sweet Other _____

Other _____

14-5 20

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Other _____

None L M H Inappropriate

Carbonation None M H Other _____

Warmth None M H Other _____

Creaminess None M H Other _____

Astringency None M H Other _____

Other _____

3 15

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

6 10

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

LITTLE MORE HOP PUNCH WOULD
BE GREAT - CHECK FERMENT
TRAPS AROUND DIACETYL W/OUT.

Judge Total

33 50

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Steven Gower

BJCP ID & Rank E-1961

Email _____

Category# 18 Entry # 346669

Sub (a-f) B

Subcategory US APA

Special Ingredients _____

Position in flight 7/35

Advanced to MINI-BOS

PLACE 33

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Scoring Guide

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

Bottle Inspection ok _____

Aroma

None L M H good Inappropriate

Malt _____

Hops _____ big citrus, stone fruit

Fermentation _____ low diacetyl

Other _____

9 ₁₂

Appearance

Color Brilliant Hazy Opaque Other _____

Clarity _____ Other _____

Head Quick Lasting Other _____

Retention _____ Other _____

Texture _____

3 ₃

Flavor

Malt X malty version of APA Inappropriate

Hops tropical citrus, stone fruit

Bitterness low bitterness

Fermentation diacetyl notes

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

12 ₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other astringent warm

2 ₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

7 ₁₀

not too bad to style,
some diacetyl present & astringent/
warm finish. look at
water additives, mask temp to
improve

33 ₃₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Steven Gower
 BJCP ID & Rank E-1961
 Email hoppydcysber@attol.com

Category# 18 Entry# 226533
 Sub (a-f) B
 Subcategory American Pale Ale
 Special Ingredients _____

Position in flight 3/35
 Advanced to MINI-BOS
 PLACE 32.5
 CONSENSUS SCORE 32.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacyetyl	<input checked="" type="checkbox"/>	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 Inappropriate very low
 Hops resin, pine, pinesap
 Fermentation diacyl hops.
 Other _____

7₁₂

Appearance

Color Inappropriate
 Head Inappropriate
 Clarity Other
 Retention Other
 Other slight haze Texture 1

2.5₃

Flavor

Malt Inappropriate some bread notes
 Hops pine/fresh
 Bitterness good bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet sweet finish
 Other _____

12₂₀

Mouthfeel

Body Inappropriate
 Creaminess Inappropriate
 Carbonation
 Astringency
 Warmth
 Other _____

3.5₅

Overall

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

7₁₀

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

low diacyl / hops in
aroma, good hop bitterness,
slightly lackluster carbonation.
Good bitterness, slight haze
& quite dark in color

32₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# 18B Entry# 226533

Sub (a-f) _____

Subcategory (Spell out) AMERICAN PALE

Special Ingredients _____

Position in flight 33 of 35

Advanced to MINI-BOS

PLACE 32.5

CONSENSUS SCORE 32.5
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X₁ Wheat. Subtle grainy notes

Hops X OK for style

Bitterness X Way too high for style

Fermentation X₁ Banana Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate

Malt 0 SOME PINKEY RESIN

Hops 0 ALPHA, DIACETYL

Fermentation 0 PRESENT, SLD MALT

Other 0 PRESENCE

7.5 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color 0 SLIGHTLY DARK FOR STYLE

Clarity 0 Texture

Head 0 Retention

White Ivory Beige Tan Brown Inappropriate

Quick Lasting Other

1.5 ₃

Flavor

None L M H Inappropriate

Malt 0 NICE GRAIN FLAVOR.

Hops 0 GOOD BITTERNESS. AND

Bitterness 0 FINISH, SLIGHT

Fermentation 0 PRESENCE OF DIACETYL

Balance 0 HOPPY MUTTY

Finish/Aftertaste 0 DRY SWEET

Other _____

14 ₂₀

Mouthfeel

Thin M Full Inappropriate

Body 0 Creaminess

None L M H Inappropriate

Carbonation 0 Astringency

Warmth 0 Other

4 ₅

Overall

Classic Example 0 Not to Style

Flawless 0 Significant Flaws

Wonderful 0 Lifeless

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

DIACETYL ASIDE, NICE BODY, BITTERNESS

AND HOPS SLIGHTLY DARK OVERALL.

GOOD CARB.

6 ₁₀

Judge Total 33 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name CALLAN O'NEILL
 BJCP ID & Rank _____
 Email _____

Category# 21 Entry # 906337
 Sub (a-f) BA
 Subcategory RED IPA
 Special Ingredients _____

Position in flight
 Entry 32
 of 35
 Advanced to MINI-BOS
 PLACE 32
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
 SLIGHT SWEETNESS
 PINE/RESIN.

8 ₁₂

Appearance

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

2 ₃

Flavor

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

15 ₂₀

Mouthfeel

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

OVERALL VERY GOOD
 BEER. CARE WITH USE
 OF DARKER MALTS TO
 AVOID ASTRINGENCY.

Judge Total

34 ₅₀

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name: **Simon Skidmore**
 BJCP ID & Rank: **BJCP Provisional Judge**
 Email: **skids1067@gmail.com**

Location _____ Date _____

Category # 21 Entry # 946357 Position in flight 32 of 135
 Sub (a-f) B4 Advanced to MINI-BOS 32
 Subcategory Red IPA PLACE _____
 Special Ingredients _____

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 _____

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

12 7

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 1

Example: How 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 Red caramel / malty
 Hops None L M H Inappropriate Pinet Citrus
 Bitterness None L M H Inappropriate Too low for style
 Fermentation None L M H Inappropriate Red character
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____

20 14

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

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

Mouthfeel

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

5 2

Scoring Guide

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

Overall

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

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

good example of style
just astringent & mild malt
if beer will help metallic
flavor come to red beer
and note clarity to
improve.

10 6

50 30



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Steven Gower
 BJCP ID & Rank E-1961
 Email happydaybeer@outlook.com

Category# 18 Entry # 482734
 Sub (a-f) B
 Subcategory US ADP
 Special Ingredients _____

Position in flight 9/35
 Advanced to MINI-BOS
 PLACE 31-75
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

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

6₁₂

Appearance

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

2.5₃

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

Flavor 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 low caramel
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate Some apple/pear esters
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____

12₂₀

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

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

4₅

Overall

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

6₁₀

Scoring Guide

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

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

Lacking head retention if carb, minimal lup aroma if flavan- let's try less clove in bitterness! look at hopping regime & IBUs! slight astringent finish

30.5₅₀

Judge Total

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name LALLAN O'NEILL

BJCP ID & Rank _____

Email _____

Category# 21 Entry # 851795

Sub (a-f) A

Subcategory AMERICAN IPA

Special Ingredients _____

Position in flight 23 of 35

Advanced to MINI-BOS _____

PLACE 31

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

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

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

Hops None L M H Inappropriate TROPICAL

Fermentation None L M H Inappropriate _____

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 _____

Other _____ Texture _____

3
3

Flavor

Malt None L M H Inappropriate GRAINY / BLEAODY

Hops None L M H Inappropriate FINE

Bitterness None L M H Inappropriate NOT BITTER ENOUGH

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

13
20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate 3

Astringency None L M H Inappropriate 5

Other LACKING DRYNESS

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.

-NEEDS MORE HOPS EARLY & LATE. MORE OF A PALE ALE. MORE DRYNESS COULD HELP. MAYBE OLD?

33
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name: **Simon Skidmore**
BJCP ID & Rank: **BJCP Provisional Judge**
Email: **skids1067@gmail.com**

Location _____ Date _____

Category# 21 Entry # 851295
Sub (a-f) 1A
Subcategory Am IPA
Special Ingredients _____

Position in flight 23 of 35
Advanced to MINIBOS 31
PLACE 31
CONSENSUS SCORE 31
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 0 Bready, light caramel
Hops 0 Citrus / food / pine
Fermentation 0 _____
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 _____

2 3

Flavor

None L M H Inappropriate

Malt 0 Bready, caramel
Hops 0 Food aroma, pine
Bitterness 0 has too high for style
Fermentation 0 _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

10 20

Mouthfeel

Thin M Full Inappropriate

Body 0 _____

Carbonation None L M H _____

Warmth 0 _____

Creaminess None L M H _____

Astringency 0 _____

Other _____

3 5

Overall

Classic Example _____ 0 _____ Not to Style
Flawless _____ 0 _____ Significant Flaws
Wonderful _____ 0 _____ Lifeless

6 10

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

Good, pleasant beer. However, body malt presence and high pine notes for style. Would do better in American pale ale category.

79 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



4

Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____

Date _____

Category# 121 Entry# 967621
Sub (a-f) A
Subcategory AMERICAN IPA
Special Ingredients _____

Position in flight
Entry 24
of 35

Advanced to MINI-BOS
PLACE
31
CONSENSUS SCORE

may not be an average of judge's individual scores

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

Bottle Inspection ok

Aroma

None L M H
Malt LOW STONE FRUIT AROMA
Hops HARD TO FIND MALT
Fermentation _____
Other _____

7₁₂

Appearance

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

4₃

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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
Malt MEDIUM BODY. MEDIUM
Hops BITTERNESS. GOOD
Bitterness FINISH
Fermentation _____
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

12₂₀

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

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

Mouthfeel

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

4₁₅

Overall

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

6₁₀

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

COULD USE A TOUCH MORE HEAD
RETENTION. HOP PUNCHY HOPS NICE
TO DRINK, CLEAN TO DRINK.

31₅₀

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.

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Steven Gower
 BJCP ID & Rank E-1961
 Email happydaysbrew@earthlink.net

Category# 21 Entry # 967621
 Sub (a-f) A
 Subcategory VS IPA
 Special Ingredients _____

Position in flight 24/35
 Advanced to MINI-BOS
 PLACE 31
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X Wheat. Subtle grainy notes
 Hops X OK for style
 Bitterness X 10 Way too high for style
 Fermentation X Banana, Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate low, some caramel toast
 Hops midwest - pine, tropical
 Fermentation some spice, pine
 Other good ferment, some sweetness - fruity 8/12

Appearance

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

Flavor

Malt None L M H Inappropriate ✓
 Hops needs more
 Bitterness ✓
 Fermentation ✓ 12/20
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth ✓
 Creaminess None L M H Inappropriate 4/5
 Astringency ✓
 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.

nice hop presence but lacking across the board in aroma & flavor/bitterness. Look at hop schedule / take off dry hop slightly sweet finish 31/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____

Date _____

Category# 21 Entry# 839496
Sub (a-f) A
Subcategory (spell out) AMERICAN IPA
Special Ingredients _____

Position in flight
Entry 22
of 35
Advanced to MINI-BOS
PLACE
3005
CONSENSUS SCORE

may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate _____
Hops _____
Fermentation _____
Other _____
LOW HOP ADJUST. LOW
DIACETIC

6
12

Appearance

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

Flavor

Malt None L M H Inappropriate _____
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____
MEDICAL BITTERNESS +
BALANCE VERY SWEET
DRY FINISH
DIACETIC PRESENT
LOW BACK PALATE SWEETNESS

13
20

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

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

Mouthfeel

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

4.5
5

Overall

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

5.5
10

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

DIACETYL PROBLEM COULD BENEFIT
FROM MORE HOPS (LOW)
BITTERNESS.

Judge Total

31
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



Judge Name: Steven Gower
 BJCPC ID & Rank: E-1961
 Email: happydaysbrew@outlook.com

Location: _____ Date: _____

Category# 21 Entry# 839496
 Sub (a-f) A
 Subcategory US IPA
 Special Ingredients _____

Position in flight: 22 of 35
 Advanced to MINIBOS: 30.5
 PLACE: _____
 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 _____

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

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

clean, some light caramel.
Med Low, orange, spice
Diacyl present

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

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 _____
Diacyl,
grassy / astringent, warm
absent

12 20

Mouthfeel

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

2 5

Overall

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

6 10

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

Diacyl, phenolic. L + heavy
carb's up the malt/hops
look at water chem, try
a sanitation. use enough
fresh healthy yeast

30 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



4

Location _____ Date _____

Judge Name CALLAN O'NEILL

BJCP ID & Rank _____

Email _____

Category# 21 Entry # 967941

Sub (a-f) C

Subcategory HAZY IPA

Special Ingredients _____

Position in flight 26 of 35

Advanced to MINI-BOS _____

PLACE 26

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Scoring Guide

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate SLIGHT BREADY

Hops RESINOUS/PINE

Fermentation

Other _____

7₁₂

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 _____

2₃

Flavor

Malt None L M H Inappropriate PINE/RESIN

Hops

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

11₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H

Warmth

Creaminess None L M H Inappropriate

Astringency

Other _____

2₅

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

6₁₀

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

PROBABLY A GOOD BEER AS THE RES, MAYBE FOCUS ON PACKAGING TO AVOID OXYGEN THAT CAUSES OXIDATION

28₅₀

Judge Total

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Simon Skidmore**
BJCP ID & Rank **BJCP Provisional Judge**
Email **skids1067@gmail.com**

Category# **21** Entry# **967941**
Sub (a-f) **C**
Subcategory (pell out) **New England IPA**
Special Ingredients _____

Position in Flight Entry **26** of **35**
Advanced to MINIBOS
PLACE **26**
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection or _____

Aroma

Malt None M H Inappropriate **Bready cardboard**
Hops None M H Inappropriate **low end to style**
Fermentation None M H Inappropriate
Other _____

6 12

Appearance

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

2 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate **low bready malt**
Hops None L M H Inappropriate **high/other**
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate **flat**
Balance Hoppy Malty Inappropriate **6 malt, but why**
Finish/Aftertaste Dry Sweet Inappropriate
Other **cardboard**

11 26

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

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

2 5

Overall

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless

5 10

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

Good sake. Unfortunately beer has been heavily oxidized, which I assume has killed the malt flavors and aroma. Try to limit oxidators when packaging.

Judge Total **25** 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 _____

Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Category# 21 Entry # A12842
Sub (a-f) BS
Subcategory Free IPA
Special Ingredients _____

Position in flight
Entry 29
of 35

Advanced to MINI-BOS
PLACE
25

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

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

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

SCENT AND AROMA, BIT PHENOLIC, INTERESTING ESTERS, MED MALT

6 ₁₂

Appearance

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

2 ₃

Flavor

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

ASHY, ASTRINGENT, P-FINISH, MED MALT, BOTT. MILD SPICED, WHICH IS ENJOYABLE

10 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 _____

2 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.

GREAT COLOR. BIT TOO ASTRINGENT. LIGHT ACIDIC WARMTH TO STYLE. INVESTIGATE WATERS/P.H AND MALT BILL TO ELIMINATE PHENOLIC AROMA.

26 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Steven Cower
 BJCP ID & Rank E-1961
 Email happydaysbrew@outlook.com

Category# 21 Entry # 422842
 Sub (a-f) BS
 Subcategory Rye IPA
 Special Ingredients _____

Position in flight 29/35
 Advanced to MINI-BOS
 PLACE 3
 CONSENSUS SCORE 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 X Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation X Banana. Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK

Aroma

None L M H Low Inappropriate

Malt _____

Hops _____ Low - Sore citrus

Fermentation _____ phenolics prominent

Other medicinal notes Inappropriate

12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Head White Ivory Beige Tan Brown Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Retention Quick Lasting Other _____

Other _____ Texture _____

3

Flavor

None L M H 1 Inappropriate

Malt _____ burnt caramel toffee

Hops _____ low to med low

Bitterness _____ not balanced, acidic

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

7

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other _____

3

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

5

Feedback

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

medicinal phenols prominent strip hop flavor of aroma largely astringent clay-like finish not milt. look @ w/lt. chemical/additions of sanitation

Judge Total 23 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Steven Gower
 BJCP ID & Rank E-1961
 Email Lappydaysbrew@btlook.com

Category# 21 Entry# 491877
 Sub (a-f) B
 Subcategory (Spill out) 4
 Special Ingredients RED IPA

Position in flight 31/35
 Advanced to MINI-BOS
 PLACE 245
 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 _____ corned, faint taste
 Hops _____ med/low
 Fermentation _____ some ester
 Other acetaldehyde

6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____
 Clarity _____ _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____ _____
 Retention Quick _____ Lasting _____
 Other _____

Texture _____

2₃

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt _____ Wheat. Subtle grainy notes
 Hops _____ OK for style
 Bitterness _____ Way Too High for style
 Fermentation _____ Banana, Low Clove. Hint of bubblesum

Flaws for 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 _____ choc, corned, taste
 Hops _____ malate, phen
 Bitterness _____ _____
 Fermentation _____ _____
 Balance Hoppy _____ Malty _____
 Finish/Aftertaste Dry _____ Sweet _____
 Other _____

8₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____ _____ _____

None L M H Inappropriate

Carbonation _____ _____ _____

Warmth _____ _____

None L M H Inappropriate

Creaminess _____ _____ _____

Astringency _____ _____ _____

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.

nice beer some ester
acetaldehyde creeping through,
ensure enough healthy &
fresh yeast.
astringent finish, needs nice
hops

Judge Total

24₅₀

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

Red Version



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____

Date _____

Category# 21 Entry # 491877
 Sub (a-f) B4
 Subcategory (Spell out) RED IPA
 Special Ingredients _____

Position in flight
 Entry 31
 of 35

Advanced to MINI-BOS
 PLACE
24.5
 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 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	<u>L</u>	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

None L M H Inappropriate
 Malt LOW HOP AROMA
 Hops ACETALDEHYDE DETECTED.
 Fermentation _____
 Other _____ **5**₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Head _____
 Clarity Other _____
 Retention _____
 Other _____ Texture _____ **2**₃

Flavor

None L M H Inappropriate
 Malt MALTY RICH LOW
 Hops HIGH MEDIUM BITTERNESS
 Bitterness SWEET AFTER TASTE
 Fermentation ACETALDEHYDE DETECTED
 Balance _____
 Finish/Aftertaste _____
 Other _____ **13**₂₀

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess None L M H Inappropriate
 Carbonation None L M H Inappropriate
 Astringency _____
 Warmth _____
 Other _____ **3**₅

Overall

Classic Example _____ 0 _____ Not to Style
 Flawless _____ 0 _____ Significant Flaws
 Wonderful _____ 0 _____ Lifeless
5₁₀

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

SOME WARMTH, MISSING HOP
AROMA + PUNCHINESS GREAT MALT
PROFILE. CHECK FERMENT TEMPS +
YEAST / CONDITIONS.

Judge Total

25₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Mason Pack
Jon-BJCP Judge
Professional Brewer
nasonpack@hotmail.com

Location _____ Date _____

Category# 1B Entry # 144371
 Sub (a-f) B
 Subcategory US. ALE
 Special Ingredients _____

Position in flight 1
 Entry of 35
 Advanced to MINI-BOS
 PLACE 22
 CONSENSUS SCORE 22
may not be an average of judge's individual scores

Bottle Inspection OK _____

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

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

Aroma

None L M H Inappropriate

Malt 0 VERY FAINT HOP AROMA

Hops 0 DIACETYL PRESENT

Fermentation 0 _____

Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color 0 _____

Clarity 0 _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head 0 _____

Retention 0 _____

Other _____

Texture _____

2
3

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

Flavor

Malt 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 0 DIACETYL IS BLANKETING

Hops 0 THE HOPS. MALT IS

Bitterness 0 SUFFERING AS A RESULT

Fermentation 0 LONGER FERMENT

Balance 0 REQUIRED.

Finish/Aftertaste 0 _____

Other _____

9
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body 0 _____

Carbonation 0 _____

Warmth 0 _____

None L M H Inappropriate

Creaminess 0 _____

Astringency 0 _____

Other _____

3
5

Overall

Classic Example 0 _____

Flawless 0 _____

Wonderful 0 _____

Not to Style _____

Significant Flaws _____

Lifeless _____

4
10

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

DIACETYL IS DOMINATE. SO HOPS
COULD BE MORE FOR PUNCH
LOOK AT "MOP UP" AT END OF
FERMENT FOR DIACETYL + TEMPS.

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 23
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Steven Gove
 BJCP ID & Rank E-1961
 Email hopydaysbrew@outlook.com

Category# 1B Entry# 114371
 Sub (a-f) B
 Subcategory American Pale Ale
 Special Ingredients _____

Position in flight 13
 Entry of 35
 Advanced to MINI-BOS
 PLACE 22
 CONSENSUS SCORE 22
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt None L M H Inappropriate light clean, slight toasty, bready
 Hops 1 1 Inappropriate tropical fruit, spice, orange
 Fermentation 1 1 Inappropriate good
 Other diacetyl present muffled hop aroma

5 12

Appearance

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

2 3

Flavor

Malt None L M H Inappropriate
 Hops 1 1 Inappropriate tropical some spice
 Bitterness 1 1 Inappropriate low - needs more
 Fermentation 1 1 Inappropriate diacetyl!
 Balance Hoppy Malty Inappropriate malt
 Finish/Aftertaste Dry Sweet Inappropriate sweet
 Other sweet finish, prominent diacetyl

8 20

Mouthfeel

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

2 5

Overall

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

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

Diacetyl strips hop aroma & flavor, lacking carb & head retention. Ensure healthy yeast & pitching rates & use diacetyl rest.

7 10

Judge Total

24 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



4

Location _____

Date _____

Judge Name Steen Gover
 BJCP ID & Rank E-1961
 Email happydaybrew@attacker.com

Category# 21 Entry # 112767
 Sub (a-f) A
 Subcategory US IPA
 Special Ingredients _____

Position in flight Entry 17/31
 Advanced to MINI-BOS
 PLACE 18.5
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 L M H Inappropriate
 Wheat. Subtle grainy notes
 Hops L M H Inappropriate
 OK for style
 Bitterness L M H Inappropriate
 Way too high for style
 Fermentation L M H Inappropriate
 Banana, Low Clove, Hint of bubblegum

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

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

Scoring Guide

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

Aroma

Bottle Inspection OK _____

Malt L M H Inappropriate
 low
 Hops L M H Inappropriate
 Very low, orange, tangerine
 Fermentation L M H Inappropriate
 Brett present, horse blank
 Other _____

3₁₂

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 _____

2₃

Flavor

Malt L M H Inappropriate
 Hops L M H Inappropriate
 Very low
 Bitterness L M H Inappropriate
 Fermentation L M H Inappropriate
 Brett Present
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

7₂₀

Mouthfeel

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

4₅

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.

Brett present in this beer, good bitterness but not to style, lacking balance, hop aroma of interest.

Enter as a Brett IPB would do quite well

Judge Total **19**₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
red Version



Mason Pack
Non-BJCP Judge
, Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# _____ Entry # 112 767
Sub (a-f) 2A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight 17
Entry of 35
Advanced to MINI-BOS
PLACE 18-5
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	L	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 _____ Low hop aroma blanketed
Hops _____ by a hopsey/drexy aroma
Fermentation _____ _____
Other _____
3 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____ Head _____ Inappropriate
Clarity _____ Other _____
Retention Quick Lasting _____
Other _____
Texture _____
2 3

Flavor

None L M H Inappropriate
Malt _____ Faint bitterness
Hops _____ signs of brettanomyces
Bitterness _____ which is not to style
Fermentation _____ _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____
6 20

Mouthfeel

Thin M Full Inappropriate
Body _____ Creaminess _____ Inappropriate
Carbonation _____ Astringency _____
Warmth _____ Other _____
4 5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
3 10

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

BRETTANOMYCES DETECTED INCLUDING
POTENTIAL INFECTION. CHECK HYGIENE
PROCESS.

Judge Total

18 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



4

Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# 18 B Entry# 258857

Sub (a-f) _____

Subcategory (Spell out) AMERICAN PALE

Special Ingredients _____

Position in flight 5/18

Advanced to MINI-BOS

PLACE 18

CONSENSUS SCORE 18
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X Wheat. Subtle grainy notes

Hops 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	L	Oxidized	L
Brettanomyces		Plastic	
Diacetyl	L	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 0 DIACETYL + OXIDISATION

Hops 0 PRESENT. LOW HOP AROMA

Fermentation 0

Other _____

4 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color 0 Other _____

Clarity 0 Other _____

Head 0 Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

3 ₃

Flavor

None L M H Inappropriate

Malt 0 SOFT BITTERNESS. B BAK

Hops 0 PRESENT ASSESSMENT.

Bitterness 0 THIN BODY +

Fermentation 0 DIACETYL + OXIDISATION

Balance 0 Maltty

Finish/Aftertaste 0 Sweet

Other _____

7 ₂₀

Mouthfeel

Thin M Full Inappropriate

Body 0

Carbonation None L M H Inappropriate

Warmth 0

Creaminess None L M H

Astringency 0

Other _____

2 ₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

OXIDISATION + DIACETYL PRESENT
SOME ASTRINGENCY. LOOK AT WATER
CHEM, CATERING PROCESS + PACKAGING
PROCESS GREAT APPEARANCE

Judge Total 20 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Steven Gower
 BJCP ID & Rank E-1961
 Email happydaysbrew@outlook.com

Category# 18 Entry # 258857
 Sub (a-f) B
 Subcategory US APA
 Special Ingredients _____

Position in flight 5/35
 Advanced to MINI-BOS
 PLACE 18
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	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Esters		Smoky	
Grassy		Spicy	
Light-Struck	<input checked="" type="checkbox"/>	Sulfur	
Medicinal	<input checked="" type="checkbox"/>	Vegetal	

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate very low some sweetness
 Hops None L M H Inappropriate low to none
 Fermentation None L M H Inappropriate diethyl, slight
 Other None L M H Inappropriate oxidation of medicinal phenols
3

Appearance

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

Flavor

Malt None L M H Inappropriate OK.
 Hops None L M H Inappropriate very low
 Bitterness None L M H Inappropriate Astringent, (dry/H)
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____
5

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
3

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

*prominent medicinal fault,
strips hop aroma & flavor with
diethyl & oxidation present. Look
at water treatment & pH levels
also think about process
of packaging.*

Judge Total

16 50

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# 1833 Entry# 747397
Sub (a-f) _____
Subcategory (Spell out) AMERICAN PALE
Special Ingredients _____

Position in flight
Entry 14
of 18

Advanced to
MINI-BOS
PLACE

17
CONSENSUS SCORE

may not be an average of judge's individual scores

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate
Malt HARD TO FIND HOPS +
Hops MALT - STRANGE AROMA
Fermentation AKIN TO MILKY/MEATY
Other _____ HINTS OF SWEET

4
12

Appearance

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

1
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt DRY FINISH. HOPS
Hops + MALT LACKING
Bitterness ODD FLAVORS
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other _____

7
20

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

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

Mouthfeel

Thin M Full Inappropriate
Body Creaminess
Carbonation Astringency
Warmth Other _____

2
5

Overall

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

3
10

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

LOOK HEAD FERMENTATION, ODD
FLAVORS + AROMAS DOMINANT
LOOK AT HYGIENE PRACTICES
FERMENTATION PROCESS, M.I.C.
AROMAS/TEMPS/LENGTH OF TIME

17
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Steven Gower
BJCP ID & Rank E-1961
Email _____

Category# 18 Entry# 747397
Sub (a-f) B
Subcategory (Spell out) US IPA
Special Ingredients _____

Position in flight 14/135
Advanced to MINI-BOS
PLACE 17
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 low, quite sweet
Hops None L M H Inappropriate very low
Fermentation None L M H Inappropriate major faults
Other solvent, malty, sulfur aroma

4
12

Appearance

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

2
3

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

Flavor 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 hard to describe
Hops None L M H Inappropriate muddled - low to mid
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate faults
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet astringent, warm, solvent
Other _____

6
20

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	<input checked="" type="checkbox"/>
Astringent	Oxidized	<input checked="" type="checkbox"/>
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	<input checked="" type="checkbox"/>
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
15

Overall

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

3
10

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	31-37	Generally within style parameters, minor flaws.
Good	24-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate.

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

no head retention of very minimal carb, multiple fault muddled beer presentation, look at healthy pitch/west health or time on gelst, possible infection

17
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



4

Judge Name Steven Gower
 BJCP ID & Rank E-1961
 Email hoppydaze@outlook.com

Location _____ Date _____
 Category# 21 Entry # 141711
 Sub (a-f) B5
 Subcategory _____
 Special Ingredients RYE IPA

Position in flight 20/35
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 16.5
 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 _____

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

Score: 3 12

Appearance

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

Score: 1 3

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

Flavor

Malt 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

Score: 13

Flavor

Malt None L M H Inappropriate Caramel
 Hops None L M H Inappropriate Very low
 Bitterness None L M H Inappropriate Strong, cloying
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate Not balanced
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

Score: 6 20

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

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

Mouthfeel

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

Score: 2 5

Overall

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

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

Scoring Guide

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

Feedback prominent fault of oxidation of diacetyl covers up the malt up top presence of oak at fermentation schedule of temps as well as packaging

Judge Total 15 50

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Mason Pack
Non-BJCP Judge
Professional Brewer
masonpack@hotmail.com

Location _____ Date _____

Category# 21 Entry # 141711
Sub (a-f) BS
Subcategory PYE IPA
Special Ingredients _____

Position in flight 28 of 35
Advanced to MINI-BOS
PLACE 16.5
CONSENSUS SCORE 16.5
may not be an average of judge's individual scores

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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	<u>h</u>
Brettanomyces		Plastic	
Diacetyl	<u>M</u>	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 0 Hint of oxidation
Hops 0 AND DIACETYL LIGHT
Fermentation 0 Hop + ester aroma
Other _____

4 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Clarity Quick Lasting Other _____

Retention _____ Texture _____

1 3

Flavor

None L M H Inappropriate

Malt 0 DIA CETYL DOMINATES
Hops 0 PALATE - MALT BACKBONE
Bitterness 0 BEHIND - NICE BITTERNESS
Fermentation 0 _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

6 20

Mouthfeel

Thin M Full Inappropriate

Body 0 Creaminess 0 None L M H

Carbonation 0 None L M H

Warmth 0 Astringency 0 _____

3 15

Overall

Classic Example 0 Not to Style
Flawless 0 Significant Flaws
Wonderful 0 Lifeless

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

NICE COLOR, HEAD RETENTION
LACKING DIACETYL + LOW LEVELS OF
OXIDISATION PRESENT.

4 10

Judge Total

18 50

4



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name: **Simon Skidmore**
BJCP ID & Rank: **BJCP Provisional Judge**
Email: **skids1067@gmail.com**

Location: _____ Date: _____
Category# 21 Entry # 221144
Sub (a-f) A
Subcategory (spell out) IPA
Special Ingredients _____

Position in flight: 18 of 35
Advanced to MINI-BOS:
PLACE: **13**
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	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/> None <input type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/> None <input checked="" type="radio"/> L <input checked="" type="radio"/> M <input checked="" type="radio"/> H <input type="checkbox"/>	Way too high for style
Fermentation	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/>	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	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/>	Inappropriate
Hops	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/>	
Fermentation	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/>	
Other	_____	

4 12

Appearance

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

2 3

Flavor

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

5 20

Mouthfeel

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

1 5

Overall

Classic Example	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/>	Not to Style
Flawless	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/>	Significant Flaws
Wonderful	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/>	Lifeless

1 10

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

Astringency and chocolate flavors dominated flavor. Hard to judge. Also with carbonation, suggesting infection. Improve sanitation.

Judge Total **13** 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name COLLON OWELL
 BJCP ID & Rank _____
 Email _____

Category# 2A Entry # 2211AA
 Sub (a-f) A
 Subcategory AMERICAN IPA
 Special Ingredients _____

Position in flight Entry 18 of 35
 Advanced to MINI-BOS _____
 PLACE 13
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

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

4
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

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

9
20

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

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

Mouthfeel

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

1
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.

MOST LIKELY INFECTED.
CHECK YEAST HEALTH
& SANITATION
VERY ASTRINGENT - MEDICINAL
- RECIPE PROBABLY OKAY,
BUT CANT TELL.

13
50

Judge Total

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