

S



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E 2963-Certified
 Email nickholtg@holtsai.com

Category# 22 Entry # 675364
 Sub (a-f) A
 Subcategory Double IPA
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 44
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Med Malt, caramel
Hops None L M H Inappropriate Sweet, moderate hop
Fermentation None L M H Inappropriate Pank, pine, resin.
Other Clean ferment.

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate High/Med malt
Hops None L M H Inappropriate Profile of caramel
Bitterness None L M H Inappropriate Some toast. Hop?
Fermentation None L M H Inappropriate Flavour is high, Pank
Balance Hoppy Malt Other Resin clean ferment
Finish/Aftertaste Dry Sweet Inappropriate Bit sweet for style
Other but in range.

18
20

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

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

Mouthfeel

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

Wow! Super Deep Pank
beer, very enjoyable.
Malt profile has the right
complexity. Finish is a
touch sweet but that's nit
Picking.

44
50

Judge Total

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

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email chrissmithcarpenter@gmail.com

Category# 22 Entry # 675364
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 44
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____

Hops pine, resin

Fermentation slight Alcohol

Other _____

10₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Hazy Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana Low Clove. Hint of bubblegum

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

5₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

8.5₁₀

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

Great beer, perhaps a little bit sweet but works well with the bitterness

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

44₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank 29963 Certified
 Email Nickholt@gmail.com

Category# 211 Entry # 468996
 Sub (a-f) A
 Subcategory witbier
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS
 PLACE 42.75
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 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 M H Inappropriate Wheat. Subtle grainy notes
 Hops None M H Inappropriate OK for style
 Bitterness None M H Inappropriate Way too high for style
 Fermentation None M H Inappropriate Banana. Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Sweet grainy some
 Hops None L M H Inappropriate honey. Floral, citrus
 Fermentation None L M H Inappropriate + pepper, perfume
 Other clean fermentation

11 12

Appearance

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

25 3

Flavor

Malt None L M H Inappropriate low malt, grainy
 Hops None L M H Inappropriate floral hop profile
 Bitterness None L M H Inappropriate some earthy hops
 Fermentation None L M H Inappropriate high citrus, pepper
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other Balanced.

17 20

Mouthfeel

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

8 10

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

Very nice beer, citrus & pepper is perfect. Might need a bit more malt character to be perfect. Well done. Maybe a touch more carbonation!

42.5 50

Judge Total

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email chris.smith@compentent.com

Category# _____ Entry # 468998
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in Flight _____
 Entry _____
 Advanced to MINI-BOS _____
 PLACE 42.75
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 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 grainy, wheat aromatics
Hops None L M H Inappropriate Citrus, Spicy
Fermentation None L M H Inappropriate Spicy
Other Coriander

10.5
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

Malt None L M H Inappropriate bread grainy malt character
Hops None L M H Inappropriate _____
Bitterness None L M H Inappropriate Medicinal bitterness Harsh
Fermentation None L M H Inappropriate _____
Balance Hoppy Malty Inappropriate _____
Finish/Aftertaste Dry Sweet Inappropriate Dry Crisp
Other _____

16.5
20

Mouthfeel

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

4
15

Overall

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

9
10

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

well brewed, nice dry crisp
flavors complemented with a
malty sweetness and moderate bitterness,
finishes dry and crisp

43
50

Judge Total

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DEAN MAHER
 BJCP ID & Rank _____
 Email dean@stoneandwood.com

Category# 20 Entry # 534213
 Sub (a-f) 3
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 415
 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
 Malt - Slightly yeast forward
 Hops - Nice roast, subtle hop
 Fermentation - Maybe lacking slight
 Other hop aroma

9 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt 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 - Subtle dark, roasty
 Hops - Good malt flavour
 Bitterness - medium bitterness, well balanced
 Fermentation - great balance of
 Balance bitterness, sweetness &
 Finish/Aftertaste roast
 Other _____

16 ₂₀

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

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

Mouthfeel

Thin M Full
 Body
 Creaminess
 Carbonation
 Astringency
 Warmth
 Other _____

4 ₅

Overall

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

9 ₁₀

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

- Lovely balance of aroma & flavour
 - Malt choice matches the style - maybe dial back crystal malts
 - Good lingering bitterness
 - Looking for slightly higher hop aroma

47 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 _____

Category# 20 Entry # 534213
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 4.5
may not be an average of judge's individual scores



Brian McRae
 Certified
 BJCP ID # E1426
 brian.p.mcrae@gmail.com

Bottle Inspection OK _____

Describe _____
 Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

None L M H Inappropriate

Malt YEAST + ROAST
 Hops COFFEE
 Fermentation _____
 Other _____

10 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Other _____

Head Retention Quick Lasting Other _____

Texture _____

2.5 3

Flavor

None L M H Inappropriate

Malt MALT, CARAMEL
 Hops ROAST 3 HOPS BITTER
 Bitterness BALANCE 1-2
 Fermentation _____
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

16 20

Mouthfeel

Thin M Full Inappropriate

Body Full

None L M H Inappropriate

Carbonation M

Warmth Full

Creaminess M

Astringency M

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.

WELL CRAFTED + TO STYLE
NICE ROAST CHARACTER
THAT WORKS WELL WITH HOP BITTER
RESIDUAL MALT SWEET DOMINATES
SLIGHT ASTRINGENCY

Judge Total 4.5 50

Bitter Balance



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DEAN MAHER
 BJCP ID & Rank _____
 Email dean@stoneandwood.com.au

Category# 20 Entry# 372329
 Sub (a-f) A
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 405
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery S&W
 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 -US HOP FORWARD
 Hops -Slight spice to the aroma
 Fermentation -low roast aroma.
 Other _____

9₁₂

Appearance

Color Inappropriate
 Yellow Gold Amber Copper Brown Black
 Other _____

Clarity Inappropriate
 Brilliant Hazy Opaque
 Other _____

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

Texture _____

3₃

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

Flavor

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 -Slight malt sweetness
 Hops -Strong hop fruitiness
 Bitterness -medium hop astringency
 Fermentation -lacking roast
 Balance Hoppy Malty _____
 Dry Sweet _____

Finish/Aftertaste _____
 Other _____

15₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body

None L M H Inappropriate
 Creaminess

None L M H Inappropriate
 Carbonation

Astringency
 Warmth Other _____

4₅

Scoring Guide

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

Overall

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

8₁₀

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

- Hop forward example of style.
 - Slightly heavy on crystal sweetness.
 - Hops in good balance.
 - Searching for a little more roast.
 - Possibly substitute crystal for roast & body.

Judge Total 39₅₀

- Good example of style.

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Category# 20 Entry # 372 329
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 40.5
may not be an average of judge's individual scores



Brian McRae
 Certified
 BJCP ID # E1426
 brian.p.mcrae@gmail.com

Bottle Inspection OK _____

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

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
 HONEY YEASTY PEPPER

Appearance

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____
 ROAST - SLIGHT ASTRING.
 BITTER
 COFFEE
 PEPPER

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

Overall

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

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

TO STYLE AND BALANCED
ALTHOUGH ROAST/BITTER DOMINANT
MIGHT BE NICE WITH A MALT
BUT MORE MALT / BODY
BUT REPRESENTS A
ADD BALANCE
GOES TO STYLE "AMERICAN"
 Judge Total 42
 50

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963-Certified
 Email nickholt89@hotmail.com

Category# 21 Entry # 970436
 Sub (a-f) C
 Subcategory Hazy IPA
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 40.5
 CONSENSUS SCORE 40.5
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 _____

Scoresheet Instructions
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 No malt character
 Hops None L M H Inappropriate Med High hop-citrus
 Fermentation None L M H Inappropriate floral, low tropical
 Other little low for style.

8.5
12

Appearance

Color Yellow Acid 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 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 No malt profile
 Hops None L M H Inappropriate Med High hop profile
 Bitterness None L M H Inappropriate Juicy citrus, stonefruit
 Fermentation None L M H Inappropriate + tropical fruit
 Balance Hoppily Malty Inappropriate Bitterness is a touch
 Finish/Aftertaste Dry Sweet Inappropriate low for style
 Other clean ferment

17
20

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

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

Mouthfeel

Body Thin M Full Inappropriate
 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 Soft

5
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.

Very nice beer. Hop amount was not to intense level. maybe look at hop type age of hops or amount. Ot Dry hop well done.

41.5
50

Judge Total

Scoring Guide

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

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email chris.smith@carpenter.com

Category# 21 Entry # 977434
 Sub (a-f) C
 Subcategory _____
 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 _____

Bottle Inspection ok _____

Scoresheet Instructions

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

Aroma

None L M H Inappropriate
 Malt
 Hops nice Citrus + Stonefruits
 Fermentation minimal Yeast esters
 Other _____

8.5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Other _____
 Head White Very 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
 Hops Nice, could be stronger
 Bitterness low bitterness
 Fermentation clean fermentation
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

16
20

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

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

Mouthfeel

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

5
5

Overall

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

7
10

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

well brewed, good process with low ab pickup, hop Aroma + flavor could be slightly improved

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

Judge Total

39.5
50

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Category# 24 Entry # 273916
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 40.5
may not be an average of judge's individual scores



Brian McRae
 Certified
 BJCP ID # E1426
 brian.p.mcrae@gmail.com

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 / YEAST

Hops / CORRIANDEL

Fermentation / SPICY / CLOVE / PHEN

Other _____

10 12

Appearance

Yellow / Gold Amber Copper Brown Black Inappropriate

Color 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 / ORANGE

Hops / JUICY

Bitterness / GRAPE / RAISIN

Fermentation / PEPPERTZ

Balance Hoppy / Malty

Finish/Aftertaste Dry / Sweet

Other _____

16 20

Mouthfeel

Thin / M H Full Inappropriate

Body /

Carbonation None L M H

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.

TO STYLE
NICE COMPLEXITY OF FLAVOUR / AROMA
NICE BALANCE ON MOUTHFEEL
HARD TO PICK OUT "FLAW"
BUT PERHAPS NOT QUITE
BLENDED / SUBTLE Judge Total 42
50

As if 1st week in keg vs 2nd
(NOTE SBD IN BOTTLE
SO POSSIBLY BOTTLE COND?)

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DEAN MAHER
 BJCP ID & Rank _____
 Email dean@stoneandwood.com.au

Category# 24 Entry# 273916
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 40.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate STRONG YEAST
 Hops vanilla, coriander, citrus
 Fermentation perfume
 Other _____

9 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate - Dry and tart, slightly sour
 Hops - Orange, spice
 Bitterness - Slightly overpowering
 Fermentation yeast bitterness
 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	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

4 ₅

Overall

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

8 ₁₀

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

- Slight DMS, corny
- Great spice & yeast characteristics
- Yeast character to malt flavour slightly out of balance.
- Could finish a little drier, possible change to mash regime?
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.	

- yeast slightly overpowering.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

5

Judge Name DEAN MAHER
 BJCP ID _____
 & Rank _____
 Email dean@stone & wood.com.au

Category# 20 Entry# 381399
 Sub (a-f) C
 Subcategory _____
 (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 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 SW
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Raisin/DARK CHOC/FRUIT
 Hops Inappropriate Special malt character
 Fermentation Inappropriate None
 Other _____

9₁₂

Appearance

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

2.5₃

Scoresheet Instructions

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

Malt None L M H Inappropriate Malty, molassis
 Hops Inappropriate Slight astringency
 Bitterness Inappropriate Full body
 Fermentation Inappropriate Strong head
 Balance Hoppy Malty Inappropriate Spice
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

16₂₀

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
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 _____

4₅

Overall

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

8₁₀

Feedback

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

- High heat & bitterness/astringency
- could do with a little more malt complexity to balance heat.
- could do with time to mellow out.

Judge Total

39.5₅₀

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

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Category# 20 Entry # 381399
 Sub (a-f) 6
 Subcategory _____
 Special Ingredients _____

Position in Flight _____
 Entry _____
 of _____

Advanced to MINIBOS _____
 PLACE _____
CONSENSUS SCORE 40

may not be an average of judge's individual scores



Brian McRae
 Certified
 BJCP ID # E1426
 brian.p.mcrae@gmail.com

Bottle Inspection OK _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

None L M H Inappropriate

Malt DARK FRUIT - RUM + RAISIN
 Hops COFFEE
 Fermentation LOW HOPS (EARTH)
 Other + YEAST

9 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Long Other _____

Texture _____

2.5 3

Flavor

None L M H Inappropriate

Malt MALT (CARAMEL, MOLLASSES)
 Hops NICE SLOW BITTERS CROCK
 Bitterness ROAST BITTERS
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

16 20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H _____

Astringency _____

Other FULL

4 15

Overall

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

9 10

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

BIG BUT WELL BALANCED
NOT OVERLY COMPLEX, BUT SURELY SO
BITTER IS HIGH, BUT REMAINS
MELDS NICELY - HARMONIOUS
IF YOU'D, MAY BE TOO
Grillado

40.5 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DEAN MAHER
 BJCP ID & Rank _____
 Email dean.james.maher@gmail.com

Category# 20 Entry # 344433
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate - Sweet, creamy, roasty
 Hops - Very low hop aroma
 Fermentation - Pleasant roast
 Other - Slight sweetness

9 ₁₂

Scoresheet Instructions

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

Appearance

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

3 ₃

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate - Good malt backbone
 Hops - Pleasant body
 Bitterness - Subtle roast finish
 Fermentation - Appropriate hop bitterness
 Balance Hoppy Malty - hop flavour not present
 Finish/Aftertaste Dry Sweet - Slightly sweet finish
 Other _____

15 ₂₀

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

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

Mouthfeel

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

7 ₁₀

- Lovely roast aroma, subtle and balanced.
 - Good head retention
 - Possibly too much crystal malt, lingering sweet finish.
 - Hop bitterness present, lacking slight hop aroma.

Judge Total

38 ₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Category# 20 Entry # 344455
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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



Brian McRae
 Certified
 BJCP ID # E1426
 brian.p.mcrae@gmail.com

Bottle Inspection ok _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

None L M H Inappropriate

Malt ROAST
 Hops CARAMEL / MALT
 Fermentation RAISIN / SHERRY
 Other _____
10

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Other _____
 Clarity Other _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head Other _____
 Retention Other _____
 Texture _____
2.5

Flavor

None L M H Inappropriate

Malt MALT / ROAST / BITTER
 Hops NICELY BALANCED
 Bitterness MILD / BITTER
 Fermentation _____
 Balance HOPPY / MALTY
 Finish/Aftertaste DRY / SWEET
 Other _____
15

Mouthfeel

Thin M Full Inappropriate

Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate

Creaminess _____
 Astringency _____
 Other _____
5

Overall

Classic Example _____
 Flawless _____
 Wonderful _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____
7

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

NICELY TO STYLE
 PLEASANT DRINKING
 SLIGHT CLOYING SWEET
 BUT BITTER & ROAST BALANCE WELL

Judge Total

39.5
50

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name DEAN MAHER Position in flight
 BJCP ID & Rank Entry # 225584
 Email dean@stone&wood.com.au Subcategory
 Special Ingredients

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 SW
 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 -lost + stressed yeast
 Hops X aromas very present
 Fermentation None L M H Inappropriate - coffee
 Other 7

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 2
 Other Texture

Flavor

Malt None L M H Inappropriate - Quite roasty, lingering astringency
 Hops None L M H Inappropriate - Medium, pleasant hop flavour
 Bitterness None L M H Inappropriate - Strong bitterness
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Other
 Finish/Aftertaste Dry Sweet Other
 Other 15

Mouthfeel

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

Overall

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

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

- Pleasant roast aroma, slightly overshadowed by off phenolics.
- Slightly low head.
- Lacking a little bit of body.
- Overall good balance, maybe a little dry for the style. 39



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963 - Certified
 Email Nickholt81@hotmail.com

Category# 20 Entry# 848623
 Sub (a-f) C
 Subcategory Imp Stout
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 37.75
 CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H High malt - Roast
 Malt Coffeey some cream
 Hops low Dark fruit - Raisins
 Fermentation Med cocoa
 Other _____

8₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Intense malt profile
 Malt mostly high coffee
 Hops chocolate/cocoa
 Bitterness fruit Roast, low
 Fermentation licorice very low
 Balance Dark fruit - Raisins
 Finish/Aftertaste Bitterness is too low for style
 Other _____

15₂₀

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

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

Mouthfeel

Thin M Full touch hot
 Body Creaminess Astringency
 Carbonation Other _____
 Warmth

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.

Very good attempt at style. Malt profile just lacked a bit of complexity. Dark fruit etc. maybe add more dark crystal or spec B. Look at Bitterness to balance sweetness.

38₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email _____

Category# 20 Entry # 848623
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 37.75
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 H Wheat. Subtle grainy notes
 Hops M H OK for style
 Bitterness L M H Way too high for style
 Fermentation L M H Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		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 Roast, chocolate, yeast
 Hops L M H
 Fermentation L M H English yeast character
 Other _____

8.5 / 12

Appearance

Color Brilliant Hazy Opaque Other
 Clarity Brilliant Hazy Opaque
 Other _____

Head Quick Lasting Other
 Retention Quick Lasting
 Texture _____

3 / 3

Flavor

Malt None L M H Chocolate, Roast
 Hops L M H
 Bitterness L M H moderate
 Fermentation L M H
 Balance Hoppy Malty Sweet
 Finish/Aftertaste Dry Sweet Sweet finish
 Other _____

15 / 20

Mouthfeel

Body Thin M Full
 Carbonation None L M H
 Warmth _____

Creaminess None L M H
 Astringency _____

Other _____

4 / 5

Overall

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

7 / 10

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

Bitterness could be a touch higher to balance out the sweetness. Really good beer could have a bit more complexity.

Judge Total

37.5 / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DEAN MAHER
 BJCP ID & Rank _____
 Email dean@stone&wood.com.au

Category# 20 Entry # 366346
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight Entry _____
 of _____
 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 SBW
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt Slightly hot aroma
 Hops autolysis
 Fermentation burn, reason
 Other Sweet

8 / 12

Appearance

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

37.5 / 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt strong malt backbone
 Hops Nice accompanying sweetness
 Bitterness Good roast
 Fermentation slight yeast bite
 Balance lingering heat.
 Finish/Aftertaste fruity
 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 Creaminess
 None L M H Inappropriate
 Carbonation Astringency
 Warmth Other _____

4 / 5

Overall

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

8 / 10

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

- Slightly sharp yeast character
- Nice fruity characteristics
- Slightly powerful warmth.

37.5 / 50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Brian McRae
Certified
BJCP ID # E1426
brian.p.mcrae@gmail.com

Category# 20 Entry # 366346
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

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

Bottle Inspection ok _____

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 X OK for style
Bitterness X Way too high for style
Fermentation X Banana. Low Clave. Hint of bubblegum

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

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

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

Aroma

None L M H Inappropriate

Malt CARAMEL MALT

Hops ALCOHOL/SHERAY

Fermentation RAISIN-DARK FRUIT

Other _____

9 / 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 _____

Texture _____

25 / 30

Flavor

None L M H Inappropriate

Malt MALT UP FRONT

Hops BITTER / ASTRINGENT

Bitterness CLOSE

Fermentation BALANCED BUT

Balance Hoppy Malty NOT BALANCED

Finish/Aftertaste Dry Sweet BOTH "TOO BIG" SHARP

Other _____

15 / 20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H _____

Astringency _____

Other _____

4 / 5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

7 / 10

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

NICE MIX OF FLAVORS
BUT A BIT SHARP / RAW
SO NOT FULLY PLEASANT "MELD"
HITS STYLE EXCEPT

Judge Total **37.5** / 50

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email chris.smith@carpentersoriginal.com

Category# 21 Entry # 181951
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 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 _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt neutral
 Hops Tropical + Citrus nice
 Fermentation light esters
 Other _____
8.5₁₂

Appearance

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt malt sweetness
 Hops Citrus
 Bitterness
 Fermentation light esters
 Balance wop forward
 Finish/Aftertaste Sweet juicy finish
 Other _____
16₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body
 Carbonation
 Warmth _____
 Creaminess
 Astringency
 Other _____
3.5₅

Overall

Classic Example _____
 Flawless _____
 Wonderful _____
 Not to Style _____
 Significant Flaws _____
 Lifeless _____
7.5₁₀

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

Nice mouthful, and appearance.
A little bit more aroma
could be used more light

Scoring Guide

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

Judge Total

38.5₅₀

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Nick Holt
 BJCP ID & Rank E20163-Replicator
 Email nickholt2016@homebrewer.com

Category# 21 Entry # 1481951
 Sub (a-f) C
 Subcategory Hazy IPA
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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 _____

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

Nose L M H Inappropriate

Malt L M H Inappropriate tropical fruit

Hops L M H Inappropriate Pineapple, citrus hop

Fermentation L M H Inappropriate aroma, no malt

Other Profile clean yeast profile

7 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

2 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 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

13

Flavor

Nose L M H Inappropriate

Malt L M H Inappropriate very low malt

Hops L M H Inappropriate flavour. Hops are

Bitterness L M H Inappropriate tropical fruit, citrus

Fermentation L M H Inappropriate Bitterness is need

Balance Hoppy Malty Inappropriate to style, some

Finish/Aftertaste Dry Sweet Inappropriate Sweetness

Other _____

16.5 20

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

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

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate

Carbonation None M H Inappropriate

Warmth L M H Inappropriate

None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency L M H Inappropriate

Other lingering astringency

3 5

Scoring Guide

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

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

great attempt at style
has a good hop character
but it's fading, maybe add
more hops or present
fuller sample, look at
Malt Bill to tweak to style

7 10

35.5 50

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DEAN MAHER
 BJCP ID & Rank _____
 Email dean@stoneandwood.com.au

Category# 20 Entry# 446555
 Sub (a-f) C
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 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 SW
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate - All dark malts
 Hops - Creamy
 Fermentation - Slight hop aroma
 Other - Slight yeast

8₁₂

Appearance

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

25₃

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

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

Flavor 13

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

Flavor

Malt None L M H Inappropriate - Nice choc malt
 Hops - Balanced lingering bitterness
 Bitterness - Slight caramel & toast
 Fermentation - Subtle hop flavon.
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet balance
 Other _____

15₂₀

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

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

Mouthfeel

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

35₅

Overall

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

7₁₀

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

- Nice balance
- might benefit from a touch more body & complexity

36₅₀

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.

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Category# 20 Entry # 446535
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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



Brian McRae
 Certified
 BJCP ID # E1426
 brian.p.mcrae@gmail.com

Industry _____
 Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None X H Wheat. Subtle grainy notes

Hops X M H OK for style

Bitterness None X H Way too high for style

Fermentation None X H Banana, Low Clove. Hint of bubblegum

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

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

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

Aroma

None L M H Inappropriate

Malt None L M H COFFEE + ROAST

Hops None L M H DARK FRUIT - PRUNE

Fermentation None L M H LOW TO MOD

Other HOP / YEAST 8

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

2.5

Flavor

None L M H Inappropriate

Malt None L M H NICE BALANCE

Hops None L M H BIG CHERRY MALT

Bitterness None L M H UP FRONT

Fermentation None L M H SLIDING INTO

Balance Hoppy Malt Other _____

Finish/Aftertaste Dry Sweet BITTER

Other _____

16

Mouthfeel

Thin M Full Inappropriate

Body None L M H 4

Carbonation None L M H Creaminess None L M H

Warmth None L M H Astringency None L M H

Other _____

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

Feedback 7

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

BIG, GEN TO STYLE, SLIGHT
CLOYING, BUT BALANCED
BODY ROAST / COFFEE, BUT EXTENSIVE
TO DARK FRUIT

Judge Total

37.5
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DEAN MAHER
 BJCP ID & Rank _____
 Email dean@stoneandwood.com.au

Category# 20 Entry # 383695
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate - last roast, dark fruit, plumb
 Hops X - yeast spice - possibly rye?
 Fermentation Y _____
 Other _____
8₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other _____
 Texture _____
25₃

Flavor

Malt None L M H Inappropriate - Strong roast malt
 Hops Y - Good balanced body
 Bitterness Y - Slightly astringent
 Fermentation Y _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____
14₂₀

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
7.5₁₀

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

- Could balance out the roasty malts with a touch more sweetness
- High astringency
- Nice creamy head
- True to style, could use a little fine tuning with the malt.
36₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Category# 20 Entry # 383695
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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



Brian McRae
 Certified
 BJCP ID # E1426
 brian.p.mcrae@gmail.com

Judging _____ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate
Wheat. Subtle grainy notes

Hops L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

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

Aroma

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

ROAST / COFFEE
YEAST
DARK FRUIT / SHERIFF 8
ALCOHOL
MORE FRUIT ON WARMING

Appearance

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

2.5 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 _____

MALT UP FRONT
QUICK BITTER
THAT GROWS / SPREADS 15

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 _____

8 10

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

HOPS CHARACTERISTICS IMPRESS AS "AMERICAN"
MALT PROMINENT, LEANS TO ROAST + COFFEE, JUST SHY OF CLOYING BITTER A LITTLE
HARSH - MAY BENEFIT FROM AGING
NOT OVERLY HOT BUT NOT ENTIRELY MENDED / HARMONIOUS

Judge Total 36.5 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Brian McRae

Certified

BJCP ID # E1426

brian.p.mcrae@gmail.com

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

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

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rev BSTR-180124

Category# 20 Entry # 743137

Sub (a-f) B

Subcategory _____

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS

PLACE 36

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Bottle Inspection OK VERY HIGH CARBONATION

Aroma

None L M H Inappropriate CONTINUOUS FLOW FROM BOTTLE AFTER OPENING

Malt None L M H Inappropriate HOPK - FLORAL FRUIT

Hops None L M H Inappropriate ROAST, COFFEE

Fermentation None L M H Inappropriate SLIGHT YEAST

Other _____

9 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture THICK

2.5 3

Flavor

Malt None L M H Inappropriate ROAST / COFFEE / MALT

Hops None L M H Inappropriate ALL IN QUICK SUCCESSION

Bitterness None L M H Inappropriate MORE ASTRINGENT THAN BITTER

Fermentation None L M H Inappropriate BUT SUBTLE / BALANCED

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

16 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 5

Overall

Classic Example Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

7 10

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

GOOD MATCH TO STYLE

COULD HAVE MORE MALT / BODY

WELL CRAFTED

REFRESHING + FILLING

ALTHOUGH HOP BITTER

ASTRINGENCY MAY BE FATIGUING

38.5 50

Judge Total

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 DEAN MAHER
 BJCP ID & Rank _____
 Email dean@stone & wood.com.au

Category# 20 Entry # 743137
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery SBW
 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 HIGH CARB
BOTTLE GUSHING

Aroma

Malt X + hop forward
 Hops ✓ low roasted malt
 Fermentation X ✓ Fruity hop
 Other _____

8 12

Appearance

Color X Head
 Clarity X Retention
 Other _____

2.5 3

Flavor

Malt X Moderate malt flavours
 Hops ✓ - Strong balanced hop flavour
 Bitterness - Good lingering bitterness
 Fermentation X - Slightly sweet
 Balance ✓ Other
 Finish/Aftertaste X Other

14 20

Mouthfeel

Body X Creaminess
 Carbonation ✓ Astringency
 Warmth X Other

3 15

Overall

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

6.7 10

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

* Looking for a little more roast malt
* Could have a little more body to
balance heat & hops
* possibly a little too much
crystal/caramel sweetness.

34.5 50

Judge Total

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963 - Certified
 Email nickholt89

Category# 21 Entry# 287714
 Sub (a-f) C
 Subcategory Harzy IPA
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINIBOS _____
 PLACE 36.75
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection ok _____

Aroma

Malt L M H Inappropriate Citrus - med High
 Hops L M H Inappropriate hop character. NO
 Fermentation L M H Inappropriate Malt character.
 Other clean ferment.

7 ₁₂

Appearance

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

2.5 ₃

Flavor

Malt L M H Inappropriate High Citrus Hop
 Hops L M H Inappropriate flavour, lemon, lime
 Bitterness L M H Inappropriate NO perceptible malt
 Fermentation L M H Inappropriate character. med low
 Balance Hoppy Malty Inappropriate Bitterness some
 Finish/Aftertaste Dry Sweet Inappropriate lingering astringent
 Other flavours

17 ₂₀

Mouthfeel

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

4 ₅

Overall

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

8 ₁₀

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Nice Bar. very tasty.
Night look to add a few
other varieties of hop to
give more than just citrus
look at malt profile

38.5 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email ChrisSmith@spartanjudges.com

Category# 21 Entry # 287774
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____

36.75
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.

Example: How 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	

Aroma

Malt None L M H Inappropriate
 ok for style
 Hops None L M H Inappropriate
 citrus nice, a little one dimensional
 Fermentation None L M H Inappropriate
 juicy esters
 Other _____

7₁₂

Appearance

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

3₃

Flavor

Malt None L M H Inappropriate
 malt sweetness
 Hops None L M H Inappropriate
 medium hop peckle
 Bitterness None L M H Inappropriate
 low bitterness
 Fermentation None L M H Inappropriate
 Clean fermentation
 Balance Hoppy Malty Other _____
 Go
 Finish/Aftertaste Dry Sweet Other _____

14₂₀

Mouthfeel

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

4₅

Overall

Classic Example _____
 Flawless _____
 Wonderful _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

7₁₀

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

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 **50**



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name **DEAN MAHER** Category# **20** Entry # **721836** Position in flight Entry **355**
BJCP ID & Rank _____ Sub (a-f) **B** Subcategory _____ of _____
Email **dean@stoneandwood.com.au** Special Ingredients _____ **PLACE**
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery **SW**
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

Aroma
Malt None L M H Inappropriate _____ **- Strong Acetaldehyde**
Hops None L M H Inappropriate _____ **- medium spicy hop**
Fermentation None L M H Inappropriate _____
Other _____

6
12

Appearance

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

2
3

Example: How to fill in a Scoresheet

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

Flavor
Malt None L M H Inappropriate _____ **Wheat. Subtle grainy notes**
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

Flavor
Malt None L M H Inappropriate _____ **- Strong malt sweetness**
Hops None L M H Inappropriate _____ **- moderate to high hop flavour**
Bitterness None L M H Inappropriate _____ **- True to style lingering bitterness**
Fermentation None L M H Inappropriate _____ **- Moderate sweet finish**
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

15
20

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

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

Mouthfeel

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

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

6
10

Feedback

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

- Lacking roast
- Pleasant hop flavour & bitterness
- Possible fermentation issues, sweet finish, acetaldehyde aroma
- Would benefit from a bit more body & roast.

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.

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Category# 20
Sub (a-f) 0
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE 35.5
may not be an average of judge's individual scores



Brian McRae
Certified
BJCP ID # E1426
brian.p.mcrae@gmail.com

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate
Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

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

Aroma

None L M H Inappropriate

Malt RUM + RAISIN

Hops ROAST + COFFEE

Fermentation SPICY YEAST / HOP

Other PHENOLICS

9 12

Appearance

Yellow Gold Amber Copper Inappropriate

Color Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

12 3

Flavor

None L M H Inappropriate

Malt ROAST & COFFEE

Hops MALT PRESENT

Bitterness BUT BEHIND

Fermentation BALANCE + BLEND

Balance Hoppy Malty GOOD

Finish/Aftertaste Dry Sweet

Other _____

14 20

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L M H Inappropriate

Warmth

Creaminess

Astringency

Other _____

5 15

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

7 10

Feedback

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

TO STYLE + WELL CRAFTED
BALANCE OF MALT BODY
TO HOP/ROAST BITTER/SPICY
HITS A SWEET SPOT
IN MY PALETTE

38 30

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

234286



Judge Name Nick Holt
 BJCP ID & Rank E2963
 Email nirkholt89@hotmail.com

Location 1 Date _____
 Category# 24 Entry # 148
 Sub (a-f) A
 Subcategory Wit Bier
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 3425
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank certified.
 Pro Brewer Brewer _____
 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 grainy malt
 Hops None L M H Inappropriate very light hop
 Fermentation None L M H Inappropriate low spicy hop aroma
 Other some low spicy herbal. low acetaldehyde.

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

Example: How 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 grainy sweet
 Hops None L M H Inappropriate with some low
 Bitterness None L M H Inappropriate Bread low herbal
 Fermentation None L M H Inappropriate hop & some earthy
 Balance Hoppy Malty Inappropriate flavour. medium
 Finish/Aftertaste Dry Sweet Inappropriate coriander, low citrus
 Other Bitterness is low. some low acetaldehyde.

13
20

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

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

Mouthfeel

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

4
15

Overall

Classic Example _____
 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.

Pleasant beer. A bit restrained on the zesty, citrus character looking for more, possibly more orange peel to use. Also look at yeast health to pitch rate to help with acetaldehyde
 BSAE.

33
50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email chris.smith@carpentersguild.com

Category# 2U Entry # 1116
 Sub (a-f) A 234286
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 3425

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

Non-BJCP Qualifications

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

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

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

Flavor

Malt X Wheat. Subtle grainy notes 13
 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 _____ Bready n.
 Hops _____ _____
 Fermentation _____ _____ Spicy overtones, herbal
 Other _____

9₁₂

Appearance

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

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

3₃

Flavor

Malt None L M H Inappropriate _____ high grains, bce
 Hops X _____ powerful, ~~strong~~ light clars
 Bitterness X _____ low bitterness
 Fermentation X _____ clean bce
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____ Dry, crisp
 Other _____

14₂₀

Mouthfeel

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

Creaminess None L M H _____
 Astringency _____
 Other _____

3₅

Overall

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

6.5₁₀

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

Higher carbonation level, looks at bottling practices. Great flavor low on carbonation. Good clarity head faded quickly

35.5₅₀

Judge Total

S



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Nick Hob
 BJCP ID & Rank E2963
 Email nickhob@aajhomebrew.com

Category# 24 Entry # 239565
 Sub (a-f) A
 Subcategory Witbier
 Special Ingredients _____

Position in flight Entry _____
 Advanced to MINI-BOS _____
 PLACE _____
33.75
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank certified
 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 low Malt, some low
 Hops light, generally sweet
 Fermentation low carbon, hops
 Other some low citrus zest. pepper

8₁₂

Appearance

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

3₃

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

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

Flavor

None L M H Inappropriate
 Malt X Malt is grainy
 Hops X Sweet, honey, low
 Bitterness X orange, citrus
 Fermentation X very low hop flavors
 Balance X very low Bitterness
 Finish/Aftertaste X Dry Finish.

15₂₀

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

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

Mouthfeel

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

4₅

Overall

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

6₁₀

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

A good attempt at the style lacking a bit of the coriander & citrus character for style add more of these. Add more hops + Bitterness additions.
Add more carbonation to improve aromatics.

36₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email chris.smith@pennterfly.com

Category# 24 Entry# 239565
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 33.75
 CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt honey

Hops earthy

Fermentation spicy

Other _____

6.5 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Great head

Clarity wholeness

Other _____

White Ivory Beige Tan Brown Inappropriate

Head Quick

Retention Lasting

Texture _____

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt honey malt sweetness

Hops light earthy/herbal

Bitterness low bitterness

Fermentation _____

Balance Happy Malty

Finish/Aftertaste Dry Sweet

Other _____

13 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4 ₅

Overall

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

5 ₁₀

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

A little flat, possible due to lack of carbonation or low beer Ph. Bitterness a bit low for style nice honey sweetness

31.5 ₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Category# 22 Entry # 951123
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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



Brian McRae
 Certified
 BJCP ID # E1426
 brian.p.mcrae@gmail.com

Bottle Inspection ok _____

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 X₂ OK for style
 Bitterness X₃ 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	

Aroma

Aroma

Malt None L ✓ M ✓ H Inappropriate PINE
 Hops None L ✓ M ✓ H Inappropriate PELM / YEAST
 Fermentation None L ✓ M ✓ H Inappropriate _____
 Other _____

9 / 12

Appearance

Appearance

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

3 / 3

Flavor

Flavor

Malt None L ✓ M ✓ H Inappropriate PINE, RESIN
 Hops None L ✓ M ✓ H Inappropriate MALT SWEET
 Bitterness None L ✓ M ✓ H Inappropriate BIBBY
 Fermentation None L ✓ M ✓ H Inappropriate _____
 Balance Hoppy ✓ Malty _____
 Finish/Aftertaste Dry ✓ Sweet _____
 Other _____

12 / 20

Mouthfeel

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

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

BITTERNESS DOMINATES
SIGHT MEDICINAL / ASTRINGENCY
MALT AFTERTASTE SLIGHTLY CLOYING,
OVERALL, TOO STYLE & W/AL CHARACTER
PERHAPS EXPERIMENT WITH
Hops - VARIETY AND/OR
 Judge Total **35** / 50

TIMING OF ADDITIONS
MALT COULD BE DIALED BACK
MAYBE YEAST OR MASH TEMP
OR RECIPE
BITTER MAY BE OK W/ LESS RESIN
SWEET



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location **951123**

Date

Judge Name **DEAN NAHER**
 BJCP ID & Rank _____
 Email **dean@stoneandwood.com.au**

Category# **22** Entry # _____
 Sub (a-f) **A**
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery **S&W**
 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 **Medium malt sweetness**

Hops None L M H Inappropriate **Medium piney/resin**

Fermentation None L M H Inappropriate _____

Other _____

7 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

3 3

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

Flavor

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

Hops None L M H Inappropriate **OK for style**

Bitterness None L M H Inappropriate **Way too high for style**

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

13

Flavor

Malt None L M H Inappropriate **Slightly over-bearing malt sweetness**

Hops None L M H Inappropriate **Resinous, Stone fruit, medium-high intensity**

Bitterness None L M H Inappropriate **High lasting bitterness**

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty Inappropriate **Malt slightly overshadows hops**

Finish/Aftertaste Dry Sweet Inappropriate **Intensely sweet**

Other **Intense war alcohol warmth**

12 20

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

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

Mouthfeel

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 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

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 pleasant beer
 - Could do with more top aroma-hop choice or hop timing?
 - Could do with a reduction in sweetness/crystal malts
 - Hop timings may need to be adjusted
 - Strong lasting astringency.

Judge Total **32** 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **NICK HOLT**
 BJCP ID & Rank **E2963**
 Email **nickholt@aol.com**

Category# **21** Entry# **122849**
 Sub (a-f) **C**
 Subcategory **Hazy IPA**
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	L
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 M H Inappropriate **Very high hop aroma**
 Hops None M H Inappropriate **Stone fruit some**
 Fermentation None M H Inappropriate **tropical fruit**
 Other None M H Inappropriate **Very low malt grainy slight oxidation**

7 12

Appearance

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

Head Quick Lasting Other _____
 Retention Quick Lasting Other _____
 Texture _____

3 3

Flavor

Malt None M H Inappropriate **Very low malt**
 Hops None M H Inappropriate **Very high hop - Stone fruit, tropical fruit**
 Bitterness None M H Inappropriate **citrus**
 Fermentation None M H Inappropriate **Very sweet taste**
 Balance Hoppily M H Inappropriate **Bitterness is too**
 Finish/Aftertaste Dry Sweet Inappropriate **nish for style. Oxidised as + warms**
 Other _____

16 20

Mouthfeel

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

Creaminess None M H Inappropriate 2 5
 Astringency None M H Inappropriate
 Other _____

Overall

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

Feedback

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

great hop character but its a bit too sweet for style. harsh astringency could be from hops - time helps reduce bitterness. Oxidized (very early) is

Judge Total

35
50

an issue. look at packaging technique to reduce or pick up

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Chris Smith
BJCP ID & Rank No Rank
Email chris.smith@comcast.net

Category# 21 Entry # 122849
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE 335
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

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

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

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

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

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

Scoring Guide

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

Bottle Inspection or _____

Aroma

Malt None L X M H malt sweetness
Hops None L X M H Stone fruit + citrus
Fermentation None L X M H Oxidation starting
Other _____

5 12

Appearance

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

2 3

Flavor

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

15 20

Mouthfeel

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

3 5

Overall

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

7 10

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

Unfortunately oxidation has affected this beer. Closed fermentation and purging of all vessels should be baked at the lowest oxygen ingress will ruin this style. Also a little astringent due to hop burn and lack of condition.

Judge Total 32

S



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No rank
 Email chris.smith@carpenters.com

Category# _____ Entry # 748731
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 33.5
 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

None L M H Inappropriate

Malt _____ _____

Hops _____ Stone fruit, light

Fermentation _____ light esters

Other _____

6.5₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____

Clarity _____ _____

Other _____

White Hazy Beige Tan Brown Inappropriate

Head _____ _____

Retention _____ _____

Other _____

Texture _____

3₃

Example: How to fill in a Scoresheet

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

Flavor

Malt _____ Wheat. Subtle grainy notes

Hops _____ OK for style

Bitterness _____ Way too high for style

Fermentation _____ Banana. Low clove. Hint of bubblegum

13

Flavor

None L M H Inappropriate

Malt _____ _____

Hops _____ Big hop flavor, touch grassy

Bitterness _____ low bitterness, bit of astringency

Fermentation _____ _____

Balance Hop Dominate _____

Finish/Aftertaste Dry Sweet

Other _____

14.5₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

Carbonation _____ _____

Warmth _____

None L M H Inappropriate

Creaminess _____ _____

Astringency _____ _____

Other _____

3.5₅

Overall

Classic Example _____ _____

Flawless _____ _____

Wonderful _____ _____

Not to Style _____

Significant Flaws _____

Lifeless _____

7₁₀

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

A touch grassy, maybe dry hop at a catelar temp to mitigate hop creep/burn
Hop flavor is intense however Aroma was moderate, maybe
Sub some hop over to dry hop.

34.5₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963-certified
 Email nickholt89@hotmail.com

Category# 21 Entry# 748751
 Sub (a-f) C
 Subcategory Hazy IPA
 Special Ingredients _____

Position in flight _____
 Entry _____
 Advanced to MINI-BOS _____
 PLACE 33.5
 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 High hop aroma
 Hops None L M H Inappropriate Citrus, floral, tropical
 Fermentation None L M H Inappropriate Fruit, very low malt
 Other None L M H Inappropriate aroma, low oxidized

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 _____

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 High hop character
 Hops None L M H Inappropriate Some citrus + tropical
 Bitterness None L M H Inappropriate Fruit, grassy, vegetal
 Fermentation None L M H Inappropriate No malt character
 Balance Hoppy Malty Inappropriate High Astringent taste
 Finish/Aftertaste Dry Sweet Inappropriate Sweet Finish, low
 Other Bitterness

14₂₀

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

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

Mouthfeel

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

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.

Nice hop profile but hops are astringent + grassy. Possibly too much or too young. Might need a few weeks/months to settle out.

32.5₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Regs
 Email chris.smith@carpenter.com

Category# 21 Entry# 78165
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 Advanced to MINIBOS _____
 PLACE 29.5
 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

Nose L M H Inappropriate

Malt _____ _____
 Hops _____ _____ _____ Light Stonefruit + Citrus
 Fermentation _____ _____
 Other _____

6 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____
 Clarity _____ _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____ _____
 Retention _____ _____
 Texture _____

1.5 ₃

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

Flavor

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

13

Flavor

Nose L M H Inappropriate

Malt _____ _____ _____
 Hops _____ _____ _____ Light Citrus + Stonefruit
 Bitterness _____ _____ _____ low bitterness
 Fermentation _____ _____ _____ clean fermentation
 Balance _____ _____ _____ Happy Malty
 Finish/Aftertaste _____ _____ _____ Dry Sweet
 Other _____

13.5 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____ _____ _____

None L M H Inappropriate

Carbonation _____ _____ _____

Warmth _____ _____

None L M H Inappropriate

Creaminess _____ _____ _____

Astringency _____ _____ _____

Other _____

2.5 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.

Not quite to style needs a bigger hop character + flavor. More bitterness to balance sweetness

5.5 ₁₀

29 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Hoh
 BJCP ID & Rank E2963 - Certified
 Email mckholt94@hotmail.com

Category# 21 Entry # 781615
 Sub (a-f) C
 Subcategory Hazy IPA
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 29.5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor _____ 13

Malt None M H _____
 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	Score	Description
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on 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

Malt None M H _____
 Inappropriate
 MEd hop - citrus
 Hops _____
 low tropical fruit
 Fermentation _____
 very low malt
 Other _____
 No fermentation issues

7
12

Appearance

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

2
3

Flavor

Malt None M H _____
 Inappropriate
 NO Malt character
 Hops _____
 medium citrus hop
 Bitterness _____
 flavo. low tropical
 Fermentation _____
 Fruit, clean ferment
 Balance Hoppy Malty _____
 very low Bitterness
 Finish/Aftertaste Dry Sweet _____
 slightly sweet
 Other _____

12
20

Mouthfeel

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

3
5

Overall

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

6
10

Feedback

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

Nice drinking beer but
 lacking many aspects of
 style. look at Hop profile
 & add more hop. Bio transformation
 addition. little more Bitterness
 would also help with sweetness

30
50

Judge Total

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 _____

Category# 20 Entry # 316949
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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



Brian McRae
 Certified
 BJCP ID # E1426
 brian.p.mcrae@gmail.com

Bottle Inspection OK _____

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	

Aroma

Malt None L H Inappropriate
 Hops Inappropriate
 Fermentation Inappropriate
 Other _____
RAISIN
COFFEE
CHOCOLATE

8
12

Appearance

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

2
3

Flavor

Malt None L M H Inappropriate
 Hops Inappropriate
 Bitterness Inappropriate
 Fermentation Inappropriate
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____
ROAST DOMINANT
COFFEE
SLIGHT ASTRINGENCY

10
20

Mouthfeel

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

3
5

Overall

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

6
10

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

COFFEE / ASTRINGENCY DOMINATES
FOLLOWED BY BITTER
MALT LAST
MORE MALT BODY MIGHT BALANCE
COFFEE (IF USED) OR BLACK
OR HIGH ROAST
MALTS - MAYBE DECREASE
OK YEAST OR MASH TEMP OR
RECIPE TO RETAIN
MALT ON FINISH

Scoring Guide

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

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DEAN MAHER
 BJCP ID & Rank _____
 Email dean@stoneandwood.com.au

Category# 20 Entry# 316943
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt - Fleeing hop, resin-saltana
 Hops - Strong cereal aroma
 Fermentation - Slight coffee/choc
 Other _____ - Slight yeast notes

7 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt - Very roasty
 Hops - Strong astringency
 Bitterness - medium to high bitterness
 Fermentation - Slightly lingering yeast
 Balance Hoppy Malty - moderate to strong
 Finish/Aftertaste Dry Sweet Sweetness
 Other _____

10 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
 Astringency
 Other _____

3 ₅

Overall

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

6 ₁₀

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

- Slightly out of balance roast to caramel malts.
 - could do with a bit more body to soften out hop & roast
 - Possibly revisit yeast choice as there is a not time to style yeast flavors.

29 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.

5 @



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email Chris.Smith@penland.com

Category# 24 Entry # 956193
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 26.25
 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 OK _____

Aroma

Malt None L M H Inappropriate light grainy
 Hops None L M H Inappropriate mild herbaceous
 Fermentation None L M H Inappropriate mild spicy character
 Other _____

4 ₁₂

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

Appearance

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 _____

2.5 ₃

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

Flavor **13**

Malt None L M H Inappropriate Wheat. Subtle grainy notes
 Hops None L M H Inappropriate 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 honey and sweetness, light bready
 Hops None L M H Inappropriate earthy
 Bitterness None L M H Inappropriate low bitterness
 Fermentation None L M H Inappropriate light spicy
 Balance Hoppy M H Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate Finishes with a bit of sweetness
 Other _____

12.5 ₂₀

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

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

Mouthfeel

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

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Bitterness could be higher to compliment the sweetness. Aroma lacking a touch may be due to fermentation

5 ₁₀

Judge Total **27.5** ₅₀

25



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963 Certified
 Email Nickholt99@hotmail.com

Category# 24 Entry # 9561903
 Sub (a-f) A
 Subcategory Witbier
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 26-25
 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 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 low malt, very low

Hops grainy sweetness

Fermentation low pepper low cornmeal

Other _____

Score: 6 / 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

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

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

Score: 13 / 20

Flavor

Malt X Malt is grainy sweet

Hops X Some honey character

Bitterness X Very low herbal hop

Fermentation X Flavor. low pepper

Balance Hoppy X Malty No citrus

Finish/Aftertaste X Dry Sweet Bitterness is low

Other _____

Score: 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 X Creaminess X None L M H

Carbonation X None L M H

Astringency X None L M H

Warmth X Other _____

Score: 3 / 5

Scoring Guide

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

Overall

Classic Example 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.

Score: 5 / 10

Beer is pleasant to drink
but lacking characteristics
of style. consider adding
more orange peel + coriander.
More hops. Carbonation is
key for style so add more

Judge Total 25 / 50

maybe look at bottle conditioning

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Flott
 BJCP ID & Rank E2963 - Certified
 Email wickholtg9@hotmail.com

Category# 21 Entry # 242138
 Sub (a-f) C
 Subcategory Hazy IPA
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 25-75
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		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 Med. High hop
 Hops None L M H Inappropriate aroma, citrus, low
 Fermentation L M H Inappropriate Diacetyl.
 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 _____

2.5 ₃

Flavor

Malt None L M H Inappropriate low malt profile
 Hops None L M H Inappropriate medium low hop
 Bitterness None L M H Inappropriate flavor - too low
 Fermentation L M H Inappropriate for style. Diacetyl
 Balance Hoppy Malty Inappropriate is high - sweet
 Finish/Aftertaste Dry Sweet Inappropriate aftertaste.
 Other _____

11 ₂₀

Mouthfeel

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

3 ₅

Overall

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

4 ₁₀

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

Not a bad drinking beer
but hop profile is too
low for style. Add more
late + dry hops. look at
hop freshness. Also raise
temperature to 21-22c at
end of ferment to
avoid Diacetyl

26.5 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



5

Location _____ Date _____

Judge Name Chris Smith
 BJCP ID & Rank No rank
 Email chris.smith@comcast.net

Category# 21 Entry # 242158
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 25.75
 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
 Hops Subdued hop aroma
 Fermentation A touch of Diacetyl
 Other bitter herbs

Score: 4.5 12

Appearance

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

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 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 malt sweetness
 Hops X Subdued hop flavor
 Bitterness X low bitterness
 Fermentation X _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet Sweet finish
 Other _____

Score: 10 20

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

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

Mouthfeel

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

Score: 3 5

Scoring Guide

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

Overall

Classic Example _____ 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.
Nice drinkability, a little
subdued for the style. A little
bit of diacetyl but not off putting
maybe extend diacetyl rest a few
days.

Score: 5 10

Judge Total 25 50

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email Chris.Smith@carpentersbrewing.com

Category# 21 Entry # 692149
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 235
 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 _____ Bit subdued on hop
 Fermentation _____ _____
 Other _____

5₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____
 Clarity _____ _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____ _____
 Retention _____ _____
 Texture _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Flavor

None L M H Inappropriate

Malt _____ _____
 Hops _____ light hop flavor
 Bitterness _____ low bitterness
 Fermentation _____ _____
 Balance _____ _____
 Finish/Aftertaste _____ _____
 Other _____

8.5₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

None L M H Inappropriate

Carbonation _____ _____

Warmth _____ _____

Creaminess _____ _____
 Astringency _____ _____
 Other _____

2₅

Overall

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

Feedback 4.5₁₀

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

Beer is oxidised, bottle condition doesn't do well with this style. check brewing process closed transfer, purging pressurized filling

Judge Total

23₅₀

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.	

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963 certified
 Email nickholt99@icloud.com

Category# 21 Entry# 692149
 Sub (a-f) C
 Subcategory Hazy IPA
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 235
 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	H
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt X Very low ~~med~~ malt character. Med hop

Hops X Some citrus, floral

Fermentation X Oxidized - cardboard

Other _____

5 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X Head X Inappropriate

Clarity X Retention X Other _____

Other _____ Texture _____

3 ₃

Flavor

None L M H Inappropriate

Malt X Very low Hop character

Hops X Some citrus, tropical fruit. Very low

Bitterness X Malt profile. Beer

Fermentation X 19 Highly oxidized

Balance X Maltiness

Finish/Aftertaste X Low Bitterness.

Other _____

8 ₂₀

Mouthfeel

Thin M Full Inappropriate

Body X Creaminess X None L M H Inappropriate

Carbonation X Astringency X None L M H Inappropriate

Warmth X Other _____

4 ₅

Overall

Classic Example _____ X _____ Not to Style _____

Flawless _____ X _____ Significant Flaws _____

Wonderful _____ X _____ Lifeless _____

9 ₁₀

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

Good attempt at style
the oxidized character
unfortunately it dominates.
looks at packaging process.
This style is difficult to
Bottle condition.

24 ₅₀

Judge Total

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email Chris Smith

Category# 21 Entry # 941684
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 23-25
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 ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____ Citrus + light Stonefruit
 Fermentation _____ Slightly oxidised
 Other _____

5₁₂

Appearance

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

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13**

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____ hops subdued from oxidation
 Bitterness _____ moderate bitterness from astringency
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other _____

7.5₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

25₅

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.

Oxidisation has subdued hop flavour and Alpha try using closed transfers and purging vessels. Also colder dig hop temps and competition may help with astringency.

22₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963
 Email nickholt89@hotmail.com

Category# 21 Entry # 941684
 Sub (a-f) C
 Subcategory Hazy IPA
 Special Ingredients _____

Position in flight Entry _____
 Advanced to MINI-BOS _____
 PLACE 22-29
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate
 Malt low malt profile
 Hops low hop profile
 Fermentation some citrus - highly oxidised - dominates
 Other _____

5₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color low malt
 Clarity low hop
 Head some citrus - highly oxidised - dominates
 Retention some citrus - highly oxidised - dominates
 Other _____

2.5₃

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 low malt, some grainy bread
 Hops low/medium hop
 Bitterness some citrus, very astringent, tish
 Fermentation oxidisation - wet
 Balance card board
 Finish/Aftertaste card board
 Other _____

8₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body low malt
 Carbonation low hop
 Warmth some citrus - highly oxidised - dominates
 Creaminess some citrus - highly oxidised - dominates
 Astringency some citrus - highly oxidised - dominates
 Other _____

3₅

Overall

Classic Example low malt
 Flawless low hop
 Wonderful some citrus - highly oxidised - dominates
 Not to Style _____
 Significant Flaws _____
 Lifeless _____

4₁₀

Feedback

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

A good attempt at style but unfortunately oxidised look at packaging process. Astringency also dominates look at hop contact time + too dry hop temp

22.5₅₀

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 **DEAN MAHER**
BJCP ID & Rank _____
Email **dean@stoneandwood.com.au**

Category# **20** Entry# **393668**
Sub (a-f) **C**
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
Advanced to MINI-BOS _____
PLACE **21**
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 **Slightly acetic**
Hops **Spicy dark fruit**
Fermentation **Strong phenolic**
Other _____

4
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

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

8
20

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

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

Mouthfeel

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

2
5

Overall

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

4
10

- possible infection, strong acetic flavour
- very thin
- one dimension flavour

20.5
50

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Brian McRae
Certified
BJCP ID # E1426
brian.p.mcrae@gmail.com

Industry Describe _____
Judging Years _____

Location _____ Date _____

Category# 20 Entry # 393668

Sub (a-f) C

Subcategory (Spell out) _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS _____
PLACE 21

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

Bottle Inspection OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X Wheat. Subtle grainy notes

Hops X OK for style

Bitterness X Way too high for style

Fermentation X Banana. Low Clove. Hint of bubblegum

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

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

Aroma

None L M H Inappropriate

Malt VINEGAR - BALSAMIC

Hops _____

Fermentation _____

Other _____

4 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture _____

3 3

Flavor

None L M H Inappropriate

Malt ODD SOUR

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

8 20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

Creaminess _____

Astringency _____

Other THIN

2 5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

4 10

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

POSSIBLE SECONDARY INFECTION
VERY WELL ATTENUATED
AND SOUR/ACETIC IN APPROPRIATE
RECIPE MAY BE OK

✓ YEAST HEALTH
✓ SANITATION

SOME ROAST / ASTRINGENCY
(MASKED BY ACETIC)

21 50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name DEAN MAHER
 BJCP ID & Rank _____
 Email dean.james.maher@gmail.com

Category# 20 Entry # 958179
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery SBW
 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 Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana, Low Clove. Hint of bubblegum

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

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

Scoring Guide

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

Aroma

Malt None L M H Inappropriate - Big up front booze
 Hops - Dark fruit
 Fermentation - Slight oxidation
 Other _____

4 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 - Slight sour funk
 Hops - Thin for style & flavours
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

8 ₂₀

Mouthfeel

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

3 ₁₅

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

4 ₁₀

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

- Flavours aren't cohesive
- Could do with more body & roast
- Possibly re-visit pitching rate & yeast health.

22 ₅₀

Judge Total

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Brian McRae
Certified
BJCP ID # E1426
brian.p.mcrae@gmail.com

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

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

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

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

Category# 20 Entry # 958179
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS _____
PLACE _____
21
CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

			<small>Inappropriate</small>		
None	L	M	H		
Malt	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	ALCOHOL
Hops	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	COFFEE
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	DARK FRUIT
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	

4 12

Appearance

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

2 3

Flavor

			<small>Inappropriate</small>						<small>Inappropriate</small>		
None	L	M	H								
Malt	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	COFFEE						
Hops	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	CHOCOLATE						
Bitterness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	THIN - ATTENUATED						
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	BITTER/ASTRING.						
Balance	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	BALANCE OK						
Finish/Aftertaste	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	SUGHT UNPLEASANT				TO MALT		
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	MEDICINAL + CLOYING						

7 20

Mouthfeel

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

3 5

Overall

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

4 10

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

DOES NOT MELD - "HARMONIOUS"
SWEET CLOYING
BITTER MEDICINAL
SEEMS OVERLY-ATTENUATED
BUT NOT OTHERWISE INFECTED

Judge Total

20 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DEAN MAHER
BJCP ID & Rank _____
Email dean@stoneandwood.com.au

Category# 20 Entry# 449552
Sub (a-f) C
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____**Aroma**

None L M H Inappropriate
Malt Strong malt driven
Hops aroma
Fermentation slight oxidation
Other oxidation - slight yeasty flavours

5 ₁₂**Appearance**

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

25 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 Malt forward
Hops Slight malt astringency
Bitterness Slight oxidation
Fermentation autolysis yeast
Balance characteristics
Finish/Aftertaste _____
Other _____

6 ₂₀**Flaws for style** (mark L-M-H for all that apply)

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

Mouthfeel

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

3 ₅**Overall**

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

4 ₁₀

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

- Lots of good qualities in the beer, just lacking a bit of cohesion
- ferm profile / yeast health needs attention
- Lots of residual sweetness

20.5 ₅₀

Judge Total

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

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Category# 20 Entry # 449552
Sub (a-f) C
Subcategory _____
Special Ingredients _____

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



Brian McRae
Certified
BJCP ID # E1426
brian.p.mcrae@gmail.com

Industry Describe _____
Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Aroma

None L M H Inappropriate
Malt YEAST - SLIGHT VEGETAL
Hops ALCOHOL
Fermentation ROAST - DARK MALT
Other SLIGHT DARK FRUIT 4

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color Brilliant Hazy Opaque Other
Head White Ivory Beige Tan Brown Inappropriate
Clarity Quick Lasting Other
Other _____ Texture _____ 25

Flavor

None L M Inappropriate
Malt VERY FULL MALT BODY
Hops COFFEE
Bitterness SLIGHT ASTRINGENT
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____ 6

Mouthfeel

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

Overall

Classic Example _____
Flawless _____
Wonderful _____
Not to Style _____
Significant Flaws _____
Lifeless _____ 4

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
DOES NOT MELD - HARMONIOUS
POSSIBLE YEAST HEALTH ISSUES
- NOT SUFFICIENTLY ATTENUATED
TONE GOOD FLAVOUR - HAS POTENTIAL
SWEET CLOYING + BITTER
HARSH - NOT BALANCED 19



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Brian McRae
Certified
BJCP ID # E1426
brian.p.mcrae@gmail.com

Category# 20 Entry # 591469
Sub (a-f) C
Subcategory _____
(Spill out)
Special Ingredients _____

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

Bottle Inspection ok UNDER-FILL

Industry Describe _____
Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Aroma

Malt None L M H Inappropriate YEAST - CORRIANDELS? MUST
Hops None L M H Inappropriate SHERRY
Fermentation None L M H Inappropriate
Other _____
3₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Other _____
Head Retention Quick Lasting Other _____
Texture _____
2.5₃

Flavor

Malt None L M H Inappropriate UNPLEASANT
Hops None L M H Inappropriate VERY DRY
Bitterness None L M H Inappropriate SO BITTER
Fermentation None L M H Inappropriate ASTRINGENT
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet DOMINATES
Other _____
4₂₀

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 _____ _____ _____ _____
Flawless _____ _____ _____ _____
Wonderful _____ _____ _____ _____
Not to Style _____ _____ _____ _____
Significant Flaws _____ _____ _____ _____
Lifeless _____ _____ _____ _____
Feedback 4₁₀

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

POSSIBLE INFECTION
VERY WELL ATTENUATED
HAS BODY / FLAVOUR
BUT QUICKLY OVERWHELMED
BY ROAST / BITTER / ASTRING.
16.5₅₀

Judge Total

CONSIDER YEAST CHOICE &
HEALTH (PREH RATE, TEMP,
O2, NUTRIENTS)
SANITATION.

S



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name DEAN MAHER
 BJCP ID _____
 & Rank _____
 Email dean@stoneandwood.com.au

Category# 10 Entry # 591469
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 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 SW
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK water fill

Aroma

Malt None L M H Inappropriate -upfront run, dark fruit
 Hops None L M H Inappropriate -phenolic
 Fermentation None L M H Inappropriate -sherry
 Other _____

5₁₂

Appearance

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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 -possible infection
 Hops None L M H Inappropriate -Beer has dried out
 Bitterness None L M H Inappropriate by over attenuation
 Fermentation None L M H Inappropriate -Slight sour funk
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

6₂₀

Mouthfeel

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

2₅

Overall

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

4₁₀

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

→ Probably infected
→ real sour funk
→ hints of nice malt backbone

Judge Total

19₅₀

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email chris.smith@cooper.com

Category# 21 Entry # 344325
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 17.25
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

COM Bottle Inspection OK _____

Aroma

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

lacking hop aroma

4₁₂

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

Appearance

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

Head Retention Quick Lasting Other _____
 Texture _____

2₃

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

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate

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

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
Ester	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 _____
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____

low hop presence
low bitterness
Medium Finish

Mouthfeel

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

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

25₅

Overall

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

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

Not a bad beer, missing most character of the style would possibly have done better in a different style

Scoring Guide

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

Judge Total **17.5**₅₀

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963 certified
 Email nickholt89@hokma.com

Category# 216 Entry# 344325
 Sub (a-f) C
 Subcategory Hazy IPA
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 17-25
 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 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 hop
 Hops None L M H Inappropriate aroma. maybe low citrus
 Fermentation None L M H Inappropriate NO Malt aroma
 Other _____

4 12

Appearance

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

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 Very low hop
 Hops None L M H Inappropriate character. very low malt
 Bitterness None L M H Inappropriate Clean ferment
 Fermentation None L M H Inappropriate Very low Bitterness
 Balance Hoppy Malty Inappropriate Bit metallic
 Finish/Aftertaste Dry Sweet Inappropriate

6 20

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

Acetaldehyde	Metallic	<u>L</u>
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

2 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.

Nice drinking beer but missing most of the characteristics of style. look at recipe, more hops. Dry hop. Add more carbonation + malt profile.

3 10

Judge Total **17** 50

look at water chemistry for style.

5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Smith
 BJCP ID & Rank No Rank
 Email chris.smith.competitions@gmail.com

Category# 21 Entry # 295524
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINIBOS _____
 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 _____ _____
 Hops _____ _____
 Fermentation _____ _____
 Other Metallic _____

No real hop flavors possible infection

12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Inappropriate

Texture _____

2.5
3

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

Flavor 13

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

Flavor

None L M H Inappropriate

Malt _____ _____
 Hops _____ _____
 Bitterness metallic flavors dominates
 Fermentation _____ _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____

Other _____

20

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"/>
Ester	Smoky	<input type="checkbox"/>
Grassy	Spicy	<input type="checkbox"/>
Light-Struck	Sulfur	<input type="checkbox"/>
Medicinal	Vegetal	<input type="checkbox"/>

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

Carbonation None L M H _____

Warmth _____ _____

Creaminess None L M H _____

Astringency _____ _____ _____

Other _____

15

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.

Possible ~~water~~ infection in fermentation or could possibly be due to water chemistry in your area. Its either high in chlorine or iron which will give this metallic flavor

13
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name NICK HOLT
BJCP ID & Rank E2963-Certified
Email nickholt89@holman.com

Category# 21 Entry # 29524
Sub (a-f) C
Subcategory Hazy IPA
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
Malt 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	H
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	H
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Esters	Smoky	
Grassy	Spicy	H
Light-Struck	Sulfur	
Medicinal	Vegetal	H

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 High Metallic
Hops Phenolic yeast profile
Fermentation Dominates. Very low hop
Other + malt profile 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

Flavor

None L M H Inappropriate
Malt High chlorophenol
Hops fault, Benzoin's
Bitterness Phenolic. This
Fermentation Dominates the
Balance Hoppy Malty Beer and hides
Finish/Aftertaste Dry Sweet the malt + hop
Other profiles 20

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None M H Inappropriate
Warmth
Creaminess None L M H Inappropriate
Astringency 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. 10

Unfortunately there is major
issues with Beer. Its possibly
caused by not treating water
for chlorine or an infection.
if look at using camden
tablets for chlorine. 13

Judge Total 50

Heather Beers you make taste
similar then replace plastics +
vynal hoses. do check sanitization
process.