

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Miles Wilson
 BJCP ID & Rank N/A
 Email miles.wilson@outlook.com

Category# 23 Entry # 695601
 Sub (a-f) E
 Subcategory Gueuze
 Special Ingredients _____

Position in flight
 Entry 28
 of _____

Advanced to MINI-BOS
 PLACE 46
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

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

Subtle but present malt notes
 N/A
 Sour, leather smell - bubblegum

11 12

Appearance

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

3 3

Flavor

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

Malt sugars still light & tasty
 No hops
 No lingering bitterness
 Lots of sour but gentle
 great combo of malt
 Dry but not unpleasant
 Sour done well

18 20

Mouthfeel

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

4 5

Overall

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

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

9 10

Great mix, well flavoured and full bodied. Aroma met and felt correct. Clean light finish.

Judge Total

45 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Mrs Wilson
 BJCP ID & Rank NA
 Email Miles Wilson 86 @ amsbock.com

Category# 29 Entry # 262335
 Sub (a-f) A
 Subcategory (Spell out) Gose
 Special Ingredients Reserved Lemon

Position in flight 2
 of _____
 Advanced to MINI-BOS
 PLACE 45
 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 Malt has a nice Mild note

Hops None L M H Inappropriate Lemon & Sweetness

Fermentation None L M H Inappropriate Well fermented

Other Sweet "Candied Lemon"

11 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

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 light malt

Hops None L M H Inappropriate great use of lemon

Bitterness None L M H Inappropriate still just right

Fermentation None L M H Inappropriate NO noticeable notes of yeast

Balance Hoppy Malt Sweet Other plenty of flavor

Finish/Aftertaste Dry Sweet Other not too dry

Other NICE soft (carbon) - just right

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 _____

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.

Scoring Guide

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

Judge Total **44** 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name LIAM ANDERSON
 BJCP ID & Rank 4411 CERTIFIED
 Email LIAMSA@GMAIL.COM

Category# 26 Entry # 266719
 Sub (a-f) C
 Subcategory TRIPEL
 Special Ingredients _____

Position in flight Entry 30
 Advanced to MINI-BOS
 PLACE 43
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate HONEY, GRAINY
 Hops None L M H Inappropriate SUBTLE SPICE
 Fermentation None L M H Inappropriate FRUIT ESTERS INITIALLY, PEPPER
 Other & CLOVE DOMINANT, SPICE, CAKES. 10

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Head White Cream Beige Tan Brown Inappropriate
 Retention Quick Lasting Other _____
 Texture TIGHT + ROCKY, LACING WELL! 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. 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, GRAINY
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate CLEAN, FIRM
 Fermentation None L M H Inappropriate COMPLEX FRUITY (BITTERS), WHITE PEPPER, CLOVES PROMINANT,
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet ALUSIVE, SPICY ALCOHOL 19
 Other _____

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

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

Mouthfeel

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

Overall

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

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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Good	21-29	Misses the mark on style and/or minor flaws.
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Problematic	0-13	Major off flavors and aromas dominate.

BEAT EXAMPLE OF THE STYLE, LET DOWN SLIGHTLY BY LOW (FORSAKE) CARBONATION. AIM FOR AT LEAST 3+ VOL SO ITS CLIMBING OUT OF THE BEER. TOP WORK. 44



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Miles Wilson
 BJCP ID & Rank N/A
 Email miles.wilson@brewers.org

Category# 26 Entry# 266719
 Sub (a-f) C
 Subcategory (Spell out) Tripel
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Scoresheet Instructions
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Aroma

None L M H Inappropriate
 Malt X Malt available, but not overpowering
 Hops None to speak of
 Fermentation X Cardi Sugar? Implemend! 10
 Other _____

Appearance

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

Flavor

None L M H Inappropriate
 Malt X gentle malt char has kind but sp25 notes
 Hops N/A
 Bitterness X Paper from drink stand well
 Fermentation X Cardi Sugar
 Balance Hoppy Malty Good Malt
 Finish/Aftertaste Dry Sweet More Carbonation would round the sweet
 Other _____

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

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

Mouthfeel

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

Scoring Guide

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

Overall

Classic Example X None
 Not to Style X None
 Flawless X None
 Significant Flaws X None
 Wonderful X None
 Lifeless X None

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Cardi Sugar is important. Flavor has been solid but under carbonated. so keep some bite. aroma was lovely.

Judge Total 42
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Mrs Wilson
 BJCP ID & Rank N/A
 Email Miles.wilson@41@our.lake.com

Category# 29 Entry # 596742
 Sub (a-f) A
 Subcategory Fruit beer - Sour
 Special Ingredients homegrown Rosella

Position in flight
 Entry 11
 of _____

Advanced to MINI-BOS
 PLACE 42.5
 CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Very light malt note
 Hops None L M H Inappropriate balanced and light
 Fermentation None L M H Inappropriate Tiny yeast note
 Other _____

9 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

Malt None L M H Inappropriate light malt
 Hops None L M H Inappropriate fruit / flower adds character
 Bitterness None L M H Inappropriate Sour but not overpowering
 Fermentation None L M H Inappropriate Mild doughy notes
 Balance Hoppy M H Inappropriate good balance
 Finish/Aftertaste Dry M H Inappropriate Nice & balanced between sour/sweet
 Other Sweet flower notes

17 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 Flower flavor

3 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.

Not quite "Sour" in the sense of Tartness. Rosella Flavour was splendid almost gone in the back.

41 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.
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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 _____

6

Judge Name LIAM ANDERSON
 BJCP ID & Rank E4111 COFFINER
 Email LIAM.SMORIEL@GMAIL.COM

Category# 29 Entry# 579139
 Sub (a-f) A
 Subcategory Fruit Beer - Grape
 Special Ingredients LEMON & LIME

Position in flight Entry 15
 Advanced to MINI-BOS
 PLACE 42
 CONSENSUS SCORE 42
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK ENGORGED

Aroma

Malt None L M H Inappropriate DOUGHY
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate CLEAN SOURNESS
 Other PROMINENT LEMON & LIME ZEST & SALT

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 EFFERESCENT Texture THICK

3
3

Scoresheet Instructions

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Example: How to fill in a Scoresheet

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

Flavor 13
 Malt 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 WHITE BREAD
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate CLEAN
 Fermentation None L M H Inappropriate CLEAN SOURNESS
 Balance Hopy Malty _____
 Finish/Aftertaste Dry Sweet DRY SALTY - ZEST LINGERS
 Other MEDIUM LEMON / LIME - ZESTY - MEDIUM SALTINESS

17
20

Mouthfeel

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

4
5

Overall

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

8
10

Feedback

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

VERY NICE BEER, FLAVORS
WELL BALANCED SHOWCASING
THE FRUIT WITHOUT OVERPOWERING
THE DELICATE BASE BEER.
VERY CLEAN,

42
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.	

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location LL

Date 2/16/21

Judge Name Deborah Idonick
 BJCP ID & Rank _____
 Email sigmar@hawaiihomebrewers.com

Category# 23 Entry # 659897
 Sub (a-f) B
 Subcategory Flavored
 Special Ingredients _____

Position in flight
 Entry 26
 of _____

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

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

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

11 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Other It'll haze

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

13

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

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

Flavor

Malt None L M H Inappropriate Slight toasty rim
 Hops None L M H Inappropriate predominantly acidic dominant vinegary
 Bitterness None L M H Inappropriate dry pin in but lingers
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

17 20

Mouthfeel

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

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

4 15

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Good example of style..
lingers at end & balance on the
astringency are my negatives

8 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.

Judge Total 42 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremy@macgregor.com

Category# 23 Entry # 659897
 Sub (a-f) B
 Subcategory Flanders Red
 Special Ingredients _____

Position in flight 26
 Advanced to MINI-BOS
 PLACE 12
 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 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.
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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 Almond, toasty, crust
 Hops Cherry, balsamic, pine
 Fermentation Black pepper, sumac, shillaz
 Other _____

10 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate Some bread crust
 Hops Firm, balanced
 Bitterness Complex prickly funk, bracing
 Fermentation Hoppy Malty Good acidity
 Balance Dry Sweet Acetic and astringent, plang
 Finish/Aftertaste Toasted nuts, cranberry, balsamic
 Other _____

16 20

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate
 Carbonation None L M H Inappropriate
 Astringency Assertive sourness, puckering
 Warmth _____

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.

A very accomplished rendition, with assertive sourness, complex, and balances well the sweet and sour aspects. Very rich and rewarding. Acetic sourness ever so slightly too high

9 10

Judge Total 42 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name M. Wilson
 BJCP ID & Rank NA
 Email M.Wilson@bcsub.com

Category# 29 Entry # 579139
 Sub (a-f) A
 Subcategory Fruit beer - gose
 Special Ingredients Lemon - lime

Position in flight
 Entry 15
 of _____

Advanced to MINI-BOS
 PLACE

42

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

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt Non existence
 Hops slight + floral
 Fermentation Salt + Citrus
 Other lemon/lime intense

11
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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 Small malt notes
 Hops light floral taste
 Bitterness initial tartness backs off nicely
 Fermentation lemon + the well fermented
 Balance Hoppy Malty good zest to flavor
 Finish/Aftertaste Dry Sweet Backs off to the soft well
 Other Salt content correct, nice souring

17
20

Mouthfeel

Thin M Full Inappropriate
 Body
 Creaminess
 Carbonation
 Astringency
 Warmth
 Other Zesty

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 zesty aromatic, nice well salted gose per the style. lemon/lime dont back off flavor right.

Judge Total 42
50

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

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Liam Anderson
 BJCP ID & Rank E411 CERTIFIED
 Email LIAMSTORKER@GMAIL.COM

Category# 27 Entry# 541857
 Sub (a-f) A5
 Subcategory PILSENER
 Special Ingredients _____

Position in flight 1
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 42
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 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 LIGHT HOKEY CRISP, BISCUIT.
 Hops NOT DETECTED
 Fermentation CLEAN
 Other OAK, WOOD SMOKE, LETHARGY - HIGH 10/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Head White Milky Beige Tan Brown Inappropriate
 Retention Quick Lasting Other _____
 Other _____ Texture TIGHT. 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 13/12

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 LIGHT WHITE BREAD CRUST.
 Hops LOW CLARITY
 Bitterness WAY TOO HIGH FOR STYLE
 Fermentation CLEAN
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet BITTERNESS DOMINATES.
 Other DRY WOODY SMOKE, LOW PHENOLS (SMOKE) OAK. 17/20

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

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

Mouthfeel

Body Thin Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth WELL DONE
 Creaminess None L M H Inappropriate 4/5
 Astringency LIGHT ASTRINGENCY IN FINISH.

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 9/10

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.

VERY NICE REFRESHING BEER,
STRONG PRESENTATION OF
THE SMOKE CHARACTER OVERPOWERS
WIP AND AFTERTASTE. DIAL BACK
THE SMOKE A TOUCH,
WELL DONE! 43/50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Miles Wilson
 BJCP ID & Rank N/A
 Email MilesWilson96@outlook.com

Category# 27 Entry # 541857
 Sub (a-f) A
 Subcategory PiWo
 Special Ingredients PiWo Grotz is ke

Position in flight 1
 Entry of _____
 Advanced to MINI-BOS
 PLACE 42
 CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Smoked malts
 Hops None L M H Inappropriate Light & spicy
 Fermentation None L M H Inappropriate Fine
 Other _____

10
12

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

Appearance

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

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 Malt notes present but light-smoked
 Hops None L M H Inappropriate Low but spicy
 Bitterness None L M H Inappropriate Mild bitterness - smk more than h!!
 Fermentation None L M H Inappropriate Well fermented
 Balance Hoppy Malt Sweet Inappropriate Malt overrides hops
 Finish/Aftertaste Dry Sweet Inappropriate Dry finish but pleasant
 Other _____

16
20

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

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

Mouthfeel

Body Thin M Full Inappropriate
 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 _____

8
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.

Slightly too much smoke
Which overrides the gentle
hop flavors.

41
50

Judge Total

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Miles Wilson
 BJCP ID & Rank AJA
 Email miles.wilson@outlook.com

Category# 29 Entry# 435686
 Sub (a-f) C
 Subcategory Oatmeal Stout
 Special Ingredients Dark Fruit, fig, Cacao

Position in flight
 Entry 22
 of _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate dark malt flavours nicely through.
 Hops L M H Inappropriate low hops - fig it notes light
 Fermentation L M H Inappropriate well fermented, nice Pilsin
 Other Inappropriate smell

10 / 12

Appearance

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

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 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	

Flavor

Malt None L M H Inappropriate Roasted malt very present
 Hops L M H Inappropriate very mild hops
 Bitterness L M H Inappropriate Roast malt strong, mild current note
 Fermentation L M H Inappropriate Subtle dark fruits miss creaminess
 Balance Hoppy Malt Inappropriate Roasted flavour steps in.
 Finish/Aftertaste Dry Sweet Inappropriate Dry dark flavour
 Other Inappropriate lacking the Cacao

16 / 20

Mouthfeel

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

Overall

Classic Example L M H Inappropriate
 Flawless L M H Inappropriate
 Wonderful L M H Inappropriate
 Not to Style _____
 Significant Flaws _____
 Lifeless _____

7 / 10

Feedback

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

The oatmeal side might overpower some of the dark fruits and coffee esque Roast. Still very good mouthfeel and lovely aroma that could almost use a touch of lactose to sweeten a fraction

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

40 / 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Liam Anderson
 BJCP ID & Rank EL111 Certified
 Email LIAMANDERSON@GMAIL.COM

Category# 29 Entry# 835686
 Sub (a-f) C
 Subcategory FRUIT OATmeal stout
 Special Ingredients CRANBERRY, CURRANT, FIG TOASTED COCONUT

Position in flight 22
 of _____
 Advanced to MINI-BOS
 PLACE 41.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 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 RICH CHOCOLATE, DARK FRUITS.
 Hops None L M H Inappropriate SLIGHT NOBLE
 Fermentation None L M H Inappropriate PLEASANT ESTERS
 Other MEDIUM DRIED FRUIT + SWEETNESS SIMILAR TO TRAIL MIX

10
12

Appearance

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

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 PROMINENT BROWN BREAD CRUST, DOUGHY.
 Hops None L M H Inappropriate MINIMAL, EARLY
 Bitterness None L M H Inappropriate CLEAN, BALANCED
 Fermentation None L M H Inappropriate MILD ESTERS
 Balance Hoppy Malty Sweet Inappropriate SOLID MALT, JUST BALANCED
 Finish/Aftertaste Dry Sweet Inappropriate STRONG MALT + DARK FRUIT LINKERS
 Other DARK FRUITINESS (CURRANT, FIG) INTEGRATES WITH MALT PRESENTATION.

17
20

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacyl	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
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.

LOVELY SMOOTH MALTY
BEER SHOWING RICH
DARK MALT + FRUITINESS.
A LITTLE MORE ROAST / COFFEE
CHARACTER WOULDNT
GO AS FAR. TOP WORK. Judge Total

43
50

Scoring Guide

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

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Miles Wilson
 BJCP ID & Rank N/A
 Email Miles.Wilson@4COutdoor.com

Category# 29 Entry # 966237
 Sub (a-f) A
 Subcategory Fruit / Saison
 Special Ingredients Fresh Apricot

Position in flight 5
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 41
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 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 lots of fruit less malt
 Hops Fruit & spices
 Fermentation Still has slight yeast
 Other _____

9 12

Appearance

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

3 3

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

Flavor

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

13

Flavor

None L M H Inappropriate
 Malt Malt mild per Saison
 Hops Strong fruits, fresh apricot
 Bitterness Mild bitterness leads to sour
 Fermentation Yeast notes are light
 Balance Fruity secondary still open
 Finish/Aftertaste Dry Sweet
 Other _____

17 20

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

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

Mouthfeel

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

Secondary fermentation ongoing
Very mild haze, great aroma
and nice apricot flavor, good
spices

Scoring Guide

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

Judge Total 41 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Liam Anderson
BJCP ID & Rank E4111 Certified
Email Liam.Sprakes@gmail.com

Category# 29 Entry# 966237
Sub (a-f) A
Subcategory Fruit Saison
Special Ingredients Fresh Apricot

Position in flight 5 of
Advanced to MINI-BOS
PLACE 41
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK CRASS, LID HIT THE ROOF.

Aroma

Malt None L M H Low sweetness
Hops Slight floral
Fermentation White pepper, spice, slight Brett funk 11
Other Prominent fresh apricot, some stems/woodiness. 12

Appearance

Color Yellow Amber Copper Brown Black
Clarity Brilliant Hazy Opaque
Head White Creamy Beige Tan Brown
Retention Quick Lasting
Other Rising bubbles in bottle after opening 3
Texture Rocky. Very high carbonation.

Flavor

Malt None L M H Bready
Hops Floral
Bitterness Light - clean
Fermentation Pepper, spice, touch of funk 16
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet Cleansing - slightly tannic
Other Apricot dominates, sweet fruit + skins, stems,

Mouthfeel

Body Thin M Full
Carbonation None L M H
Warmth Crisp finish 4
Creaminess None L M H
Astringency Crisp finish 5

Overall

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless 7

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Wonderful & exciting beer with a great expression of fresh fruit. Evidence of secondary fermentation & slight funk, any longer in bottle might have to be overtopped as a Brett/fruited French beer. Fruit dominates the base beer also. I love it... Judge Total 41 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremy.macgregor@gmail.com

Category# 29 Entry # 437979
 Sub (a-f) A
 Subcategory Fruit Beer (IPA)
 Special Ingredients Grapefruit

Position in flight 16
 Advanced to MINI-BOS
 PLACE 40.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Mild, sweet, bready
 Hops None L M H Inappropriate Pithy grapefruit, floral, tiny bit soapy
 Fermentation None L M H Inappropriate Clean
 Other None L M H Inappropriate Large grapefruit aroma. Breathtaking

10 12

Appearance

Color Brilliant Hazy Opaque Other Inappropriate
 Clarity Brilliant Hazy Opaque Other Inappropriate
 Other Great clarity

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

3 3

Flavor

Malt None L M H Inappropriate Low, some off ice sweetness
 Hops None L M H Inappropriate Grapefruit, lime, lavender?
 Bitterness None L M H Inappropriate High bitterness, firm
 Fermentation None L M H Inappropriate Mostly clean
 Balance Hoppy Malty Inappropriate Well balanced
 Finish/Aftertaste Dry Sweet Inappropriate A bit sweet, bitterness doesn't last into finish
 Other A little bit soapy

15 20

Mouthfeel

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

Creaminess None L M H Inappropriate
 Astringency None L M H Inappropriate
 Other Warming, resin

6 5

Overall

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

7 10

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

A great beer with amazing zesty aroma. Unfortunately some soapy notes comes through in the flavor. Also would like the bitterness to carry through longer. Consider removing more pith / use only zest.

Judge Total 39 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Stephane Johnson
 BJCP ID & Rank _____
 Email stephane.johnson@ocghbale.com

Category# 29 Entry# 437979
 Sub (a-f) A
 Subcategory Double IPA
 Special Ingredients Grapefruit

Position in flight 16
 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 CNS
 Industry Describe _____
 Judging Years 2

Bottle Inspection OK _____

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

Aroma

Malt None L M H Inappropriate
Med/high grapefruit arom
 Hops None L M H Inappropriate
cloudy spice hop arom
 Fermentation None L M H Inappropriate
 Other _____

10 / 12

Appearance

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

3 / 3

Example: How to fill 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
strong & complex hop arom
 Hops None L M H Inappropriate
grapefruit add to the
 Bitterness None L M H Inappropriate
dry finish
 Fermentation None L M H Inappropriate
Med bitterness, malt linger
 Balance Hoppy Maltly Inappropriate
light caramel flavor
 Finish/Aftertaste Dry Sweet Inappropriate
sit back med sweetness
 Other _____

17 / 20

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

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

Mouthfeel

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

4 / 5

Overall

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

8 / 10

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

Grapefruit complemented Double IPA
well. Slightly too sweet giving
a couch syrup flavor overall
brilliant beer.

42 / 50

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Mike Wilson
 BJCP ID & Rank N/A
 Email Mike.Wilson86@outlook.com

Category# 26 Entry # 833807
 Sub (a-f) C
 Subcategory Triple
 Special Ingredients _____

Position in flight 32
 of _____
 Advanced to MINI-BOS _____
 PLACE 40-25
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 good mild malt notes
 Hops N/A
 Fermentation great floral with light clove
 Other gentle floral backs off to clove later

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 _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 Hops Bitterness Fermentation 13
 Wheat. Subtle grainy notes
 OK for style
 Way too high for style
 Banana. Low clove. Hint of bubblegum

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

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

Flavor

Malt None L M H Inappropriate Malt here
 Hops N/A
 Bitterness Mild bitterness & sweet start
 Fermentation Most flavors have been
 Balance Hoppy Malty Malt shines well incorporated
 Finish/Aftertaste Dry Sweet Not dry, not sweet
 Other _____

Mouthfeel

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

Overall

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

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

good clove notes but missing that candi sugar kick touch more sweet but still well on the way

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

Judge Total 41 50

6.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Stephanie Johnson
 BJCP ID & Rank _____
 Email stephanie.johnson@ocglbakalaska.com

Category# 29 Entry # 539571
 Sub (a-f) B
 Subcategory lager
 Special Ingredients Raspberries & other spices

Position in flight
 Entry 18
 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 CUB
 Industry Describe _____
 Judging Years 2

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 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

Malt None L M H Inappropriate slt raspberry aroma
 Hops trace mint slt notes
 Fermentation slt herbal spice
 Other slt breads crum

8 | 12

Appearance

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

3 | 3

Flavor

Malt None L M H Inappropriate slt mint & raspberry flavor
 Hops mod bitter
 Bitterness mod sweet
 Fermentation dry crisp finish
 Balance Hoppy Malty Inappropriate no caramel & low organic deketol
 Finish/Aftertaste Dry Sweet Inappropriate in flavor
 Other _____

17 | 20

Mouthfeel

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

4 | 5

Overall

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

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

Interesting aroma. mouthfeel with breads crum
gives the aroma of a ham sandwich.
To Style.

Judge Total

39 | 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremy.macgregor@gmail.com

Category# 29 Entry# 539571
 Sub (a-f) B
 Subcategory Fruit and Spice
 Special Ingredients Thai Spices

Position in flight Entry of 18
 Advanced to MINI-BOS
 PLACE 40
 CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness X Way too high for style
 Fermentation X Banana. Low 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 Low
 Hops Herbal, spiky
 Fermentation No Faults
 Other Smells like Banh Mi LOL! Dill, mint, lemongrass

10
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate Grainy, hay, soft rice
 Hops Dill, capsicum, earthy?
 Bitterness Restrained
 Fermentation Clean lactic tartness
 Balance Hoppy Malty Well balanced
 Finish/Aftertaste Dry Sweet Dry
 Other Savory spices, chilli, lemongrass

16
20

Mouthfeel

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

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.

Does exactly what it says on the tin, however raspberry flavour is drowned out. Presents well - beautiful colour and clarity. Don't know if the raspberries work from a flavour standpoint.

41
50

Judge Total

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Miles Wilson
 BJCP ID & Rank N/A
 Email MilesWilson@outlook.com

Category# 29 Entry # 992158
 Sub (a-f) A
 Subcategory Fruit Beer / Saison
 Special Ingredients Raspberry

Position in flight 3
 Entry of 3
 Advanced to MINIBOS
 PLACE 39.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Malt is present and part of the base
 Hops None L M H Inappropriate Flav & spice
 Fermentation None L M H Inappropriate Slight yeast notes
 Other _____

9 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Mouthfeel

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

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.

Overly fresh Raspberry but slight bitter notes step over the fruit & malt

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 ₅₀

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Liam Anderson
 BJCP ID & Rank E4111 Certified
 Email LiamAnderson@gmail.com

Category# 29 Entry# 992158
 Sub (a-f) A
 Subcategory Fruit Beer (Saison)
 Special Ingredients Raspberries (25%)

Position in flight 3
 of 3
 Advanced to MINI-BOS
 PLACE 39.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt 1 GRAINY, WHEAT.
 Hops 1 LOW FLOOR.
 Fermentation 1 WHITE PEPER.
 Other HIGH FRUIT RASPBERRY.

10
12

Appearance

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

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 judges(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt X 1 Wheat. Subtle grainy notes.
 Hops 1 OK for style.
 Bitterness X 2 Way too high for style.
 Fermentation X 1 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 1 WHITE BREAD, CORNST.
 Hops 1 VERY LOW FLOOR.
 Bitterness 1 CITRA.
 Fermentation 1 WHITE PEPPER, BUBBLEGUM.
 Balance Hoppy 1 Malty 1 FINISH IS A BIT SWEET.
 Finish/Aftertaste Dry 1 Sweet 1 TOWARDS FRUIT SWEETNESS.
 Other HIGH RASPBERRY.

16
20

Mouthfeel

Thin M Full Inappropriate
 Body 1 Creaminess 1 4
 Carbonation None L M H Inappropriate
 Astringency 1 5
 Warmth 1 Other WARMTH IN FINISH.

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
 Feedback 8
Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

LOVELY BEER, GREAT SHOWCASE OF THIS FRUIT, SLIGHTLY DOMINATED THE BEER - THERE IS SCOPE TO INCREASE BITTERNESS TO HELP BALANCE THE FRUIT SWEETNESS. WELL DONE, Judge Total 41
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.	

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremy@macgregor.com

Category# 27 Entry# 684519
 Sub (a-f) A
 Subcategory Historical Beer
 Special Ingredients _____

Position in flight 1
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 38.5
 CONSENSUS SCORE 38.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Earthy, faint cocoa note,
 Hops None L M H Inappropriate Some salty and woody
 Fermentation None L M H Inappropriate interplay. Biscuit and
 Other Inappropriate rich malt character with toffee finish

9/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Cream Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other Bit of haze clears eventually Texture Good retention

3/3

Flavor

Malt None L M H Inappropriate Drying cracker malt
 Hops None L M H Inappropriate flavour with a creamy
 Bitterness None L M H Inappropriate caramel and toffee
 Fermentation None L M H Inappropriate flavour. Moderate
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other Medium cocoa and coffee. Dry finish.

15/20

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Mouthfeel

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

4/5

Overall

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

8/10

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

Very good example, would like a bit more malt complexity otherwise it has a good body and satisfying creaminess to mouthfeel. Dry and metallic. Could have entered as Dark Mild base style more suited to that.

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	

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Cal COA D

Date 25/6/22

Judge Name Stephanie Tomarsen
 BJCP ID & Rank NON
 Email stephanie.tomarsen@glowashi.com.au

Category# 27A Entry# 684519
 Sub (a-f) A
 Subcategory Historical Beer
 Special Ingredients _____

Position in flight 1
 of _____
 Advanced to MINI-BOS
 PLACE
385
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery CUB
 Industry Describe _____
 Judging Years 2

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate mod roast character
 Hops None L M H Inappropriate slt caramel coma
 Fermentation None L M H Inappropriate v. slt banana
 Other clean grain low hop profile

10 12

Appearance

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

2 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

Malt None L M H Inappropriate mod low grainy sweet malty / s
 Hops None L M H Inappropriate mod astringent with dry finish
 Bitterness None L M H Inappropriate v. slt bitter
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____

15 20

Mouthfeel

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

3 5

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.

slt turbidity in appearance
astringency was high but good dry finish
thin mouthfeel however great carbonation
pleasant beer with clean aroma
wasn't which subsection of historical
beer to judge to

38 50

Judge Total

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jeremy Macgregor
 BJCP ID & Rank 9910
 Email jeremy.macgregor@gmail.com

Category# 23 Entry # 792383
 Sub (a-f) A
 Subcategory Berliner Weisse
 Special Ingredients Rosella

Position in flight 161
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 39.5
 CONSENSUS SCORE 39.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Low
 Hops None L M H Inappropriate Low
 Fermentation None L M H Inappropriate Clean, strong lactic
 Other _____

10/12

Appearance

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

3/3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate Light doughy note
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate Mostly clean, bright
 Balance Hoppy Maltly Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other Tammy, sweet and salty

15/20

Mouthfeel

Body Thin M Full Inappropriate _____
 Carbonation None L M H Inappropriate _____
 Warmth None L M H Inappropriate _____
 Creaminess None L M H Inappropriate 2
 Astringency None L M H Inappropriate _____
 Other Too fatty, slick

2/5

Overall

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

7/10

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

A very well presented beer let down by drinking a bit too heavy and blizzy. I would recommend you use colder water and produce a more fermentable wort / higher attenuating yeast

Judge Total

37/50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Gold Coast Date 2/5/17

Judge Name Deborah Johnson
BJCP ID & Rank _____
Email deborah.johnson@ocghomebrew.com

Category# 23 Entry# 792383
Sub (a-f) A
Subcategory _____
Special Ingredients ROSEUM

Position in flight 14
Advanced to MINI-BOS _____
PLACE 39.5
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery CUB
Industry Describe _____
Judging Years 2

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate raw bread dough
Hops None L M H Inappropriate acid fruity
Fermentation None L M H Inappropriate trace ths
Other _____

10 / 12

Appearance

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

2 / 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

St sulphur in cream.
beautiful freshness
nice apricot fruitiness comes through
slightly lingery could be balanced with
more risp acidity

8 / 10

Judge Total

47 / 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.	

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Gold coast

Date 2/26/21

Judge Name Stephanie Korman
 BJCP ID & Rank _____
 Email Stephanie.Korman@ocglobal.com

Category# 29 Entry # 463216
 Sub (a-f) A
 Subcategory ZSB Saison
 Special Ingredients Raspberries

Position in flight 10
 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 CWS
 Industry Describe _____
 Judging Years 2

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt mod Raspberry crema
 Hops Granatic mix of fruity -
 Fermentation Spicy yeast & hops
 Other _____

10 12

Appearance

Color Inappropriate
 Yellow Gold Amber Copper Brown Black
 Clarity Brilliant Hazy Opaque Other
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other
 Other sit chill have Texture colored p.a. for (exp. berries)

3 3

Flavor

None L M H Inappropriate

Malt X SH peppery
 Hops X mod bitter
 Bitterness X dry finish
 Fermentation X well balanced
 Balance Hoppy Maltly sit thin watery
 Finish/Aftertaste Dry Sweet trace chlorophenol
 Other _____

15 20

Mouthfeel

Thin M Full Inappropriate

Body X mod bitter
 Carbonation None L M H dry finish
 Warmth _____
 Creaminess None L M H mod bitter
 Astringency _____
 Other _____

3 5

Overall

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

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

well balanced with good raspbery
character & peppery notes.
sit watery took away from flavor

8 10

Judge Total

39 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremy@macgregor.com

Category# 29 Entry# L63216
 Sub (a-f) A
 Subcategory Fruit Beer (25B)
 Special Ingredients _____

Position in flight 10
 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 Brew Shop
 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 20 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	<input checked="" type="checkbox"/>
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	<input checked="" type="checkbox"/>	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 Very low Inappropriate
 Hops None Inappropriate
 Fermentation Peppery, slight band-a-ids Inappropriate
 Other Splacy, faint esters, fruit not strong

8 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Retention Quick Lasting Other
 Texture Big bubbles, fades quick

2 3

Flavor

Malt None L M H Inappropriate
 Hops L M H Inappropriate
 Bitterness 1 M H Inappropriate
 Fermentation 1 M H Inappropriate
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry 1 Sweet Inappropriate
 Other Medicinal / chlorophenol?

13 20

Mouthfeel

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

4 15

Overall

Classic Example 1 M H Inappropriate
 Flawless 1 M H Inappropriate
 Wonderful 1 M H Inappropriate
 Not to Style 1 M H Inappropriate
 Significant Flaws 1 M H Inappropriate
 Lifeless 1 M H Inappropriate

8 10

Feedback

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

Enjoyable take on the style let down by strong medicinal character. Probably a bit too full bodied for style, but enjoyed how the punchy phenols paired with the fruit.

Judge Total

35 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremymacgregor@gmail.com

Category# 23 Entry # 136375
 Sub (a-f) F
 Subcategory Fruit Lambic
 Special Ingredients Charries

Position in flight 23
 of _____
 Advanced to MINI-BOS 36
 PLACE 36
 CONSENSUS SCORE 36
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK

Aroma

Malt X Deep and stewed
 Hops X cherry character low
 Fermentation Some diacetic abrasiveness
 Other Jammy, Vanilla, hint of ginger
Complex Brett

8 ₁₂

Appearance

Color red
 Clarity port/ruse
 Other port/ruse
 Head White
 Retention Quick
 Texture big bubbles

2 ₃

Flavor

Malt Doughy and bready
 Hops
 Bitterness Low
 Fermentation Picky, leather
 Balance Hoppy Malty Balanced
 Finish/Aftertaste Dry Sweet Absolutely, slightly harsh
 Other Pepper, dank, deep berry flavors

15 ₂₀

Mouthfeel

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

3 ₅

Overall

Classic Example 1 2 3 4 5 6 7 8 9 10
 Flawless _____
 Wonderful _____
 Not to Style _____
 Significant Flaws _____
 Lifeless _____

7 ₁₀

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

A good attempt at the style, with more of a stewed and dried cherry character rather than vibrant and fresh. Acetic sourness is a bit strong for me. Would like a nicer fo

35 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Miles Wilson
 BJCP ID & Rank N/A
 Email MilesWilson.Pu@outlook.com

Category# 26 Entry # 223968
 Sub (a-f) 0
 Subcategory BOS
 Special Ingredients _____

Position in flight 34 of _____
 Advanced to MINI-BOS
 PLACE 36
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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	L
Light-Struck	Sulfur	
Medicinal	Vegetal	

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

Aroma

Malt None M H Inappropriate Malt aroma comes through
 Hops None M H Inappropriate light hops with floral notes
 Fermentation None M H Inappropriate all notes with clove 9
 Other _____

Appearance

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

Flavor

Malt None M H Inappropriate good use of
 Hops None M H Inappropriate N/A
 Bitterness None M H Inappropriate light bittering
 Fermentation None M H Inappropriate no yeast flavors
 Balance Hoppy Malty Inappropriate Nice malt flavor
 Finish/Aftertaste Dry Sweet Inappropriate Dryer notes 17
 Other _____

Mouthfeel

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

Overall

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

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

Too much alcohol vs body. Still good use of yeast for malty, but needs candi or rounding. 10

Judge Total 38 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Liam Anderson
 BJCP ID & Rank 6411 Certified
 Email Liam@vortex.com

Category# 26 Entry# 223968
 Sub (a-f) D
 Subcategory BDS
 Special Ingredients _____

Position in flight 34
 Entry of 34
 Advanced to MINI-BOS
 PLACE 36
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X Wheat. Subtle grainy notes
 Hops 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	

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate DARK BREAD CRUST, PUMPKIN/CHOC
 Hops L H Inappropriate HINT OF HERBAL
 Fermentation L H Inappropriate SPICY, PEPPER, ALLSPICE, CLOVE, ANISEED
 Other MILD SWEET ALCOHOL 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate A BIT DARK
 Clarity Brilliant Hazy Opaque Other _____
 Head White Ivory Light Tan Brown Black Inappropriate
 Retention Quick Lasting Other _____
 Other _____
 Texture TIGHT BUBBLES, SETTLES QUICKLY TO A RING. 2

Flavor

Malt None L M H Inappropriate PROMINENT DARK SUGAR, MOUTHS, DARK DARK DRIED FRUIT, RAISINS BREADY.
 Hops L H Inappropriate
 Bitterness L H Inappropriate
 Fermentation L H Inappropriate BOOZY, SPICE CLOVE, PEPPER. 15
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate SWEET SPICY ALCOHOL
 Other _____

Mouthfeel

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

Overall

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

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

VERY NICE + HUGE TASTING COMPLEX BEER, FINISH IS VERY BOOZY + COULD DO WITH MORE MALT BODY + BITTERNESS.

NICE WORK. CHECK YOUR FERMENT TEMP.

Judge Total 35
 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremy@macgregor.com

Category# 29 Entry # 669594
 Sub (a-f) A
 Subcategory Fruit Beer
 Special Ingredients Lime + Pine...

Position in flight 21
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE _____
 CONSENSUS SCORE 35
may not be an average of judge's individual scores

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

Scoresheet Instructions
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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	<input checked="" type="checkbox"/>
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Scoring Guide

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

Bottle Inspection

Aroma

Malt M H Inappropriate
 Hops Herbal?
 Fermentation Clean
 Other Faint glass / weed / swamp ride
lime zesty + punchy otherwise

9 ₁₂

Appearance

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

3 ₃

Flavor

Malt L M H Inappropriate
 Hops Tart, tiny bit doughy
 Bitterness _____
 Fermentation Clean and bright lactic
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet Slightly harsh, astring finish
 Other Lime gives it a bit of a chemical note

14 ₂₀

Mouthfeel

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

3 ₅

Overall

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

7 ₁₀

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

I could personally have done with some more sweetness. Otherwise a very bright and vibrant sour beer with arresting tartness. Some astringency. Very clean. Great!

36 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Gold Coast Date 25/6/22

Judge Name Stephanie Johnson
BJCP ID & Rank _____
Email Stephanie.johnson@goldcoast.qld.gov.au

Category# 29 Entry# 669594
Sub (a-f) A
Subcategory Saw
Special Ingredients lime / pineapple

Position in flight Entry 21 of _____
Advanced to MINI-BOS _____
PLACE 35
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate mod lime aroma. Slt pineapple

Hops None L M H Inappropriate lime overpowers h

Fermentation None L M H Inappropriate Slr grainy

Other _____

7 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture _____

3 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

13

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

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

Flavor

Malt None L M H Inappropriate harsh sharp saw

Hops None L M H Inappropriate fresh lime flavor

Bitterness None L M H Inappropriate mod bitter harsh blingol

Fermentation None L M H Inappropriate

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

17 20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

4 5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

7 10

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

Harsh flavour needed some sweetness to balance out the tartness. lime aroma gives a slt toilet cleaner aroma. flavour of lime is fresh & pleasant

37 50

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Add (cust) Date 7/5/21

Judge Name Stephanie Khouri
BJCP ID & Rank _____
Email stephanie.khouri@globalaction.com

Category# 29A Entry# 591874
Sub (a-f) A
Subcategory American Lager
Special Ingredients raspberries/rice

Position in Flight 12
Advanced to MINI-BOS _____
PLACE 34
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

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 SB raspberry aroma

Hops None L M H Inappropriate SB meaty aroma

Fermentation None L M H Inappropriate fine perception SB aroma SB malt / flav hop aroma

Other _____

6 **12**

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Pink

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate Quick

Retention Quick Lasting Other _____

Other _____

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 clean raspberry flavor

Hops None L M H Inappropriate neutral apart from raspberries

Bitterness None L M H Inappropriate SB bitter

Fermentation None L M H Inappropriate dry finish

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

15 **20**

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
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 **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 _____

6 **10**

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

nice clean raspberry flavor however
some faults in aroma especially the
meatiness & lacking carbonation
to style.

Judge Total **39** **50**



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jeremy Machregor
 BJCP ID & Rank 9910
 Email jmachregor@gmail.com

Category# 29 Entry # 591874
 Sub (a-f) A
 Subcategory Fruit Beer
 Special Ingredients Rice Lager

Position in flight 12
 Entry of _____
 Advanced to MINI-BOS
 PLACE 34
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe Brew Shop
 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 20 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	<input checked="" type="checkbox"/>
Light-Struck	Sulfur	
Medicinal	Vegetal	<input checked="" type="checkbox"/>

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Hay
 Hops None L M H Inappropriate Herbal, sage
 Fermentation None L M H Inappropriate Meaty?
 Other Herbal and savoury.

5
12

Appearance

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

5
3

Flavor

Malt None L M H Inappropriate Low
 Hops None L M H Inappropriate Interesting herbal and chili note
 Bitterness None L M H Inappropriate Restrained
 Fermentation None L M H Inappropriate Clean fermentation
 Balance Hoppy Malty Inappropriate Hop forward
 Finish/Aftertaste Dry Sweet Inappropriate Dry, crisp
 Other Spicy, capsicum, black pepper, chili

16
20

Mouthfeel

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

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.

Very interesting and playful beer with complex herbal properties I assume is from the Sorachi. Possibly too much going on, distracting from the raspberries. Very clean

35
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jeremy Macgregor
 BJCP ID & Rank 9910
 Email jeremymacgregor@gmail.com

Category# 29 Entry # 219116
 Sub (a-f) A
 Subcategory Fruit Beer (2.1A)
 Special Ingredients Mango

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13**

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

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Low biscuit, caramel
 Hops Peach, Orange, Zesty
 Fermentation Clean **8**₁₂
 Other Some creamy / coffee sweet notes, not getting much mango

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 **2**₃
 Other Quite cloudy Texture _____

Flavor

Malt None L M H Inappropriate Bready, caramel, subdued
 Hops Grapefruit, pineapple
 Bitterness Firm but not astringent
 Fermentation Low diacetyl **14**₂₀
 Balance Hoppy Malty Hoppy, but in check
 Finish/Aftertaste Dry Sweet Dry, bitterness lingers
 Other Mango very subtle

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate **4**₅
 Carbonation None L M H Inappropriate
 Astringency Bitter, resin
 Warmth _____ Other _____

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.
Very enjoyable American IPA, well balanced and assertive, finishes clean. Mango possibly overwhelmed by citrus character. Consider blending/preparing fruit differently *please specify IPA subcategory*
Needs to showcase the fruit. Judge Total **33**₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Liam Anderson
 BJCP ID & Rank E4111 Certified
 Email Liam.S@bcp.com

Category# 29 Entry # 276004
 Sub (a-f) A
 Subcategory Fruit Beer - Fruit
 Special Ingredients Mango, Passion Fruit

Position in flight 13
 Advanced to MINI-BOS
 PLACE 32.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK

Aroma

Malt X None Inappropriate White Bread
 Hops X None Inappropriate Floral/Herbal
 Fermentation X None Inappropriate Light Corn
 Other None Inappropriate Low tropical fruit, peach, passion fruit

7 ₁₂

Appearance

Color X None Inappropriate White
 Clarity X None Inappropriate Brilliant
 Other None Inappropriate Not effervescent
 Head Retention X None Inappropriate Quick
 Texture X None Inappropriate Tight texture, settles to a ring

2 ₃

Flavor

Malt X None Inappropriate Light Sweet, Dough
 Hops X None Inappropriate Low Clean
 Bitterness X None Inappropriate Way too high for style
 Fermentation X None Inappropriate Pleasant Acidic
 Balance X None Inappropriate Hoppy
 Finish/Aftertaste X None Inappropriate Light Herbal/lemony/acid
 Other None Inappropriate Fruit is presenting more like peach/apricot & herbal popovers

14 ₂₀

Mouthfeel

Body X None Inappropriate Thin
 Carbonation X None Inappropriate Low
 Warmth X None Inappropriate Low
 Creaminess X None Inappropriate Low
 Astringency X None Inappropriate Low

3 ₅

Overall

Classic Example X None Inappropriate Flawless
 Not to Style None Inappropriate Significant Flaws
 Wonderful X None Inappropriate Lifeless

7 ₁₀

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

Very Pleasant Beer, well made and no faults. Fruit component is very subtle & carbonation a bit low. Use more fruit next time, keep at it.

33 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/5/22

Judge Name Stephanie Johnson
BJCP ID _____
& Rank _____
Email stephanie.johnson@jgdalaska.com

Category# 26 Entry# 335715
Sub (a-f) 0
Subcategory Belgian Dark Strong Ale
Special Ingredients _____

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

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

Scoresheet Instructions
Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Scoring Guide

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

Bottle Inspection ok _____

Aroma
None L M H Inappropriate
Malt Med fruity esters (raisins, banana)
Hops Med spicy phenols
Fermentation SH Ethyl acetate. SH oxidation. Trace AA
Other _____
6₁₂

Appearance
Color Inappropriate
Yellow Gold Amber Copper Brown Black
Brilliant Hazy Opaque Other _____
Head Inappropriate
White Creamy Beige Tan Brown
Quick Lasting lacking
Retention no head
Other _____
Texture _____
1₃

Flavor
None L M H Inappropriate
Malt 1 Choccolaty malt character
Hops dry finish that lingers
Bitterness low bitterness
Fermentation Similar flavors to aroma
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____
14₂₀

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

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.
Lacking carbonation & head. few traces of flaws, nice malt character, fruity esters were too high for style

Judge Total 30₅₀

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Cold Coast Date 25/6/22

Judge Name Sophene Johnson
BJCP ID & Rank _____
Email sophene.johnson@glaxosmithkline.com

Category# 23 Entry# 375878
Sub (a-f) B
Subcategory Flavored Real
Special Ingredients _____

Position in flight 25
Advanced to MINI-BOS _____
PLACE 31
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma
None L M H Inappropriate
Malt 1 Med high raisin aroma
Hops 4 High fruity aroma
Fermentation 0 Slt spiced aroma
Other _____

7 12

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

Appearance
Color 4 Med high raisin aroma
Clarity 4 High fruity aroma
Other Hazy appearance not to style
Head 4 High fruity aroma
Retention 4 Slt spiced aroma
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 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

13

Flavor
None L M H Inappropriate
Malt 0 Med harsh bite that lingers
Hops 0 Intense raisin phenols
Bitterness 0 low sour but high acidity
Fermentation 0 distorts the balance of
Balance 0 the beer
Finish/Aftertaste _____
Other _____

11 20

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

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

Mouthfeel
Thin M Full Inappropriate
Body 1 Med harsh bite that lingers
Carbonation 4 Intense raisin phenols
Warmth 0 low sour but high acidity
Creaminess 0 distorts the balance of
Astringency 4 the beer
Other _____

3 5

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

7 10

Feedback
Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Raisin aroma & phenol dominates
harsh lingering bite. Balance
of the beer could have been
helped with more sourness.

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 31 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 7910
 Email jeremymacgregor@gmail.com

Category# 23 Entry # 375878
 Sub (a-f) B
 Subcategory Flanders Red Ale
 Special Ingredients _____

Position in flight 25
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 31
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces	<input checked="" type="checkbox"/>	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 Biscuity and bready
 Hops Low to none, earthy?
 Fermentation Cherry, Raisin, Almond
 Other Christmas cake 10

Appearance

Color Head
 Clarity Retention
 Other _____ Texture _____ 2

Flavor

Malt Toasty, marzipan, raisin
 Hops
 Bitterness Low
 Fermentation Sourness is very mild
 Balance Full and malty
 Finish/Aftertaste Sweet finish
 Other Almost no sourness 10

Mouthfeel

Body Creaminess
 Carbonation Astringency
 Warmth Other Creamy, nutty 4

Overall

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

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

Very rich and complex malt character in this beer but just not enough sourness which tips the balance towards malty sweet and heavy. Needs more time to develop. 31

Judge Total 31



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremymacgregor@gmail.com

Category# 26 Entry # 992515
 Sub (a-f) C
 Subcategory Belgian Tripel
 Special Ingredients _____

Position in flight 33
 of _____
 Advanced to MINI-BOS
 PLACE 28
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Scoresheet Instructions
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 Wet rising dough
 Hops None L M H Inappropriate floral, spike
 Fermentation None L M H Inappropriate Pear and vanilla
 Other Pear, stewed apple/apple pie

6₁₂

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 Bit overcarbonated Texture _____

2₃

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

Flavor 13
 Malt 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 Grainy, pilsner type
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate About right
 Fermentation None L M H Inappropriate Fuse alcohol, pear/bubblegum
 Balance Hoppy M H Inappropriate
 Finish/Aftertaste Dry M H Inappropriate Slightly sweet finish
 Other Some hot alcohol flavors, bit of green apple

11₂₀

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

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

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 Hot, warming

3₅

Overall

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

5₁₀

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

A good example but alcohol heat is overwhelming. This beer screams yeast stress! Consider yeast health and starting ferment on cooler end of yeast range

27₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location QC Date 25/6/11

Judge Name Stephanie Cameron
BJCP ID & Rank _____
Email stephanie.cameron@k.g.boston.com

Category# 26 Entry# 992515
Sub (a-f) C
Subcategory Belgian tripe
Special Ingredients _____

Position in flight
Entry 33
of _____
Advanced to MINI-BOS
PLACE 28
CONSENSUS SCORE
may not be an average of judge's individual scores

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

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 Slt fruity OKG (banana) orange
Hops trace AA
Fermentation Slt spicy clove
Other _____
6 ₁₂

Appearance
Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other _____
Head White Very Creamy 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 X Wheat. Subtle grainy notes
Hops X OK for style
Bitterness X Way too high for style
Fermentation X Banana. Low Clove. Hint of bubblegum
13

Flavor
None L M H Inappropriate
Malt glycerin
Hops mod sweet (not in style)
Bitterness spicy clove & orange
Fermentation characteristic
Balance Hoppy Malty *AA in flavor
Finish/Aftertaste Dry Sweet _____
Other _____
12 ₂₀

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

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

Mouthfeel
Thin M Full Inappropriate
Body 1 _____
Carbonation None L M H _____
Warmth _____
Creaminess None L M H _____
Astringency 1 _____
Other _____
3 ₅

Overall
Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
5 ₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
lacking aromas for style. Slt sweet for style. Acetaldehyde should not be present.

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 **29** ₅₀

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Gold Coast

Date 7/6/12

Judge Name Stephanie Johnson
 BJCP ID & Rank _____
 Email Stephanie.Johnson@goldcoast.com.au

Category# 29 Entry# 226933
 Sub (a-f) A
 Subcategory 55B Saison
 Special Ingredients Raspberries

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS
6 PLACE
27
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt V. SH raspberry aroma
 Hops trace clove
 Fermentation mod oxidation
 Other _____

6 ₁₂

Appearance

Color Inappropriate
 Yellow Gold Amber Copper Brown Black
 Clarity Brilliant Hazy Opaque Other _____
 Head Inappropriate
 White Ivory Beige Tan Brown
 Retention Quick Lasting Other _____
 Other slate golden color tinted with raspberries Texture _____

3 ₃

Flavor

None L M H Inappropriate

Malt SH papery
 Hops SH clove
 Bitterness trace raspberry
 Fermentation low malt papery
 Balance Hoppy Malty lingering bitter
 Finish/Aftertaste Dry Sweet _____
 Other _____

8 ₁₂₀

Scoresheet Instructions

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

Carbonation Astringency

Warmth 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.

Good base beer but has been fined due to the oxidation. Clove profile not to style nice mouthfeel

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

26 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jeremy Macgregor
 BJCP ID & Rank 9915
 Email jeremy.macgregor@open

Category# 29 Entry # 226933
 Sub (a-f) A
 Subcategory Fruit Beer (29B Base)
 Special Ingredients Raspberries

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X₁ Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness X Way too high for style
 Fermentation X₁ Banana. Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Grainy, toasty, cereal (THP?)
 Hops note. Raspberries are very
 Fermentation faint. Oxidised/fruit.
 Other Faint clove spiciness. 5

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 Brilliantly clear! Texture Loose bubbles 3

Flavor

Malt None L M H Inappropriate Low caramel and
 Hops broad fruit. Moderate
 Bitterness clove and nutmeg spiciness.
 Fermentation Moderate malt richness,
 Balance Hoppy Malty Some wet cardboard.
 Finish/Aftertaste Dry Sweet Hard to pick up the
 Other fruit. Some moderate hop astringency 11

Mouthfeel

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

Overall

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

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

Season spice comes through more in
the flavour and it's more complex
but otherwise tastes a bit oxidised/lifeless.
Raspberries need to be more prominent
Presents well but needs more fruit and
pay attention to storage 28
 Judge Total 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremy.macgregor@gmail.com

Category# 29 Entry# 999696
 Sub (a-f) A
 Subcategory Fruit Beer (25B)
 Special Ingredients Raspberries

Position in flight Entry 4 of _____
 Advanced to MINI-BOS
 PLACE 26
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Moderate medicinal and
 Hops fusel characters. Buttery
 Fermentation and eggy. Subdued
 Other raspberry peppiness but great bright
fresh fruit note

5
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Pink
Orange Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other Retention Quick Lasting Other
 Other Big, loose bubbles Texture Effervescent

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor Malt X₁ Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness X₁ Way too high for style
 Fermentation X₁ 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	<input checked="" type="checkbox"/>	Solvent / Fusel	<input checked="" type="checkbox"/>
DMS		Sour / Acidic	<input checked="" type="checkbox"/>
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	<input checked="" type="checkbox"/>
Medicinal	<input checked="" type="checkbox"/>	Vegetal	

Flavor

Malt None L M H Inappropriate Prominent medicinal
 Hops character strongly suggests
 Bitterness pedic infection. Peppery
 Fermentation and tart, some doughy
 Balance Hoppy Malty Malt sweetness.
 Finish/Aftertaste Dry Sweet Fresh berry sweet
 Other low buttery character. Diacetyl

10
20

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate 3
 Carbonation None L M H Inappropriate
 Astringency 3
 Warmth 3
 Other Ropy, slick

3
5

Overall

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

5
10

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

I had trouble enjoying the bright
raspberry and pepper aromatics
because of a strong chlorophenol
and a diacetyl note indicative of
infection, which is impacting mouthfeel
and flavors

25
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location AL Date 25/6/22

6

Judge Name Stephanie Johnson
BJCP ID & Rank _____
Email stephanie.johnson@bcg.kitaboak.com

Category# 26 Entry# 462857
Sub (a-f) C
Subcategory Belgian Kriek
Special Ingredients _____

Position in Flight Entry 31
Advanced to MINI-BOS _____
PLACE 24
CONSENSUS SCORE 24
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt mod Acetaldehyde
Hops mod orange fruity esters
Fermentation slt spicy phenols
Other _____

4₁₂

Appearance

Color 1.1 Head 1
Clarity 1 Retention 1
Other slt chill haze Texture _____

2.0₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt Acetaldehyde prominent on finish
Hops medium bitterness with dry finish
Bitterness dry finish
Fermentation similar flavors to the wheat
Balance dry
Finish/Aftertaste dry
Other _____

9₂₀

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

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

Mouthfeel

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

4₅

Overall

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

3₁₀

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

Good base beer underneath
if the Acetaldehyde was not present it would be a very good example of the style

22₅₀

Judge Total

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jeremy MacGregor
 BJCP ID & Rank 7910
 Email jeremy.mcgregor@agrr.com

Category# 26 Entry# 462857
 Sub (a-f) C
 Subcategory Tripel (Monastic)
 Special Ingredients _____

Position in flight 31
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 24
 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 1 Wet dough
 Hops 1 Faint, floral
 Fermentation 1 Pear, rose, apple
 Other Some acetaldehyde detected

6₁₂

Appearance

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

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

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

13

Flavor

None L M H Inappropriate
 Malt 1 Doughy sweet, vanilla
 Hops 1 None
 Bitterness 1 Could be a bit more bitter
 Fermentation 1 Nice vanilla and pear
 Balance 1 Hoppy Malty _____
 Finish/Aftertaste 1 Dry Sweet Finishes too sweet
 Other Underattenuated. Acetaldehyde

10₂₀

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

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

Mouthfeel

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

3₁₅

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.

For the most part I enjoyed this Tripel yet found it unbalanced and was a bit too sweet for style. Some green apple flavors, too. Pleasantly warming and fortifying. I found it develops well in the glass. Consider more sugar adjunct Better yeast health

26₅₀

Judge Total

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

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location AL Date 25/6/22

Judge Name Stephanie Johnson
BJCP ID & Rank _____
Email Stephanie.Johnson@cc-gb.com

Category# 23 Entry# 342986
Sub (a-f) B
Subcategory Flanders
Special Ingredients _____

Position in flight 24
Advanced to MINI-BOS
PLACE 23
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma
None L M H Inappropriate
Malt med banana esters
Hops med bready malt character
Fermentation st. clare phenolics
Other _____

6 ₁₂

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

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

Flavor
None L M H Inappropriate
Malt lacking any sour
Hops subt. vanilla flavor
Bitterness low sweetness
Fermentation 4-4 bite
Balance Hoppy Malty lingery
Finish/Aftertaste Dry Sweet phenolics B
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 / Fusei	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel
Thin M Full Inappropriate
Body XX
Carbonation None L M H
Warmth 1
Creaminess None L M H
Astringency 1
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.
Beer had strong banana esters & phenolic characteristics not to style also no sourness.

Scoring Guide

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

Judge Total 24 ₅₀

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location CL

Date 25/10/21

Judge Name Jeremy MacGregor
 BJCP ID & Rank 9910
 Email jeremymacgregor@qgmail

Category# 23 Entry # 342986
 Sub (a-f) B
 Subcategory Flanders Red Ale
 Special Ingredients _____

Position in flight 24
 Advanced to MINI-BOS
 PLACE 23
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK

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

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

Flavor 13

Malt X Wheat. Subtle grainy notes
 Hops 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	<input checked="" type="checkbox"/>
Astringent	Oxidized	<input checked="" type="checkbox"/>
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
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 Doughy, fresh bread
 Hops L Not much
 Fermentation L Hazelnut, marzipan, coffee
 Other _____ 6

Appearance

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

Flavor

Malt None L M H Inappropriate Neatly, some toast
 Hops L Very low
 Bitterness L Not much sourness. Bland
 Fermentation Hoppy Malty Malty sweet
 Balance Dry Sweet Claying
 Finish/Aftertaste A bit musty and bland
 Other _____ 7

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 4

A fairly lifeless take on a Flanders. Has no sourness and an oxidised malt character. Needs more sourness and bitterness to balance out.

Judge Total 22



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Gold Coast Date 25/6/22

Judge Name Stephanie Johnson
 BJCP ID & Rank _____
 Email Stephanie.Johnson@gladbach.com

Category# 29 Entry# 182536
 Sub (a-f) A
 Subcategory 25B Saison
 Special Ingredients peaches/lact

Position in flight 7
 of _____
 Advanced to MINI-BOS _____
 PLACE B
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery Cu3
 Industry Describe _____
 Judging Years 2

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

Aroma 2 12

Malt None L M H Inappropriate med parmesan cheese aroma & 150k
 Hops slt butyric
 Fermentation trace peach - gummy aroma possibly from yeast?
 Other _____

Appearance

Appearance 2 3

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

Flavor

Flavor 3 20

Malt None L M H Inappropriate butyric flavor
 Hops med low
 Bitterness dry finish
 Fermentation low bitterness
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

Mouthfeel

Mouthfeel 3 15

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

Overall

Overall 5 10

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.

Isomeric & butyric dominates
aroma & flavour
Some characteristics not to
style.

Judge Total 13 50

6



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jeremy Macgregor
 BJCP ID & Rank 9910
 Email jeremymacgregor@gmail

Category# 29 Entry # 182536
 Sub (a-f) A
 Subcategory Fruit Beer (25B)
 Special Ingredients Peach

Position in flight Entry 7 of _____
 Advanced to MINI-BOS
 PLACE 13
 CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate not detected
 Hops not detected
 Fermentation Rank cheese with some
 Other green apple. I saw a cork, unpleasant, goaty

2₁₂

Appearance

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Flavor

Malt None L M H Inappropriate Some toast
 Hops _____
 Bitterness _____
 Fermentation Acetaldehyde, barn
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet Tart
 Other Briny, saline, cheesy

4₂₀

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L H Inappropriate
 Warmth _____
 Creaminess None L M H Inappropriate
 Astringency _____
 Other A little sticky?

3₁₅

Overall

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

2₁₀

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

There are some significant issues with this beer. The aroma is very unpleasant and suggests the souring procedure was not handled correctly. The flavour is briny as well.

13₅₀

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.