

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Rosewarne
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 33 Entry # 788538
 Sub (a-f) B
 Subcategory Specialty Wood
 Special Ingredients aged

Position in flight 35
 Entry _____
 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 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 Brett notes of barnyard
 Hops None L M H Inappropriate Hay, Oak
 Fermentation None L M H Inappropriate No malt
 Other _____

11 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate Rye, oak vanilla
 Hops None L M H Inappropriate & hints of shiraz
 Bitterness None L M H Inappropriate grapes. Solid
 Fermentation None L M H Inappropriate bitterness that
 Balance Hoppy Malty Inappropriate is not harsh, warming
 Finish/Aftertaste Dry Sweet Inappropriate alcohol notes.
 Other _____

18 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

9 10

Feedback

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

Wow! The complexity and flavour of this beer is amazing. Keeps you thinking. Extremely well balanced. Congratulations

46 50

Judge Total

Table 7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Bett Thomas
BJCP ID & Rank n/A
Email _____

Category# 33 Entry # 788538
Sub (a-f) B.
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
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 1

Bottle Inspection OK _____

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

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other _____

11₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque _____ Other _____

Head Retention White Ivory Beige Tan Brown Inappropriate

Texture Quick Lasting _____ Other _____

Other _____

3₃

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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 Well Balanced

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

18₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H _____

Astringency _____

Other _____

5₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

9₁₀

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

Awesome beer - great balance hard to fault.

Judge Total 46₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Jared
 BJCP ID & Rank Non
 Email jaredshernod@gmail.com

Category# 30 Entry # 495719
 Sub (a-f) A
 Subcategory Spice, herb,
 Special Ingredients Thai

Position in flight 45
 Advanced to MINI-BOS PLACE
 CONSENSUS SCORE 45
may not be an average of judge's individual scores

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate _____

Hops _____

Fermentation _____

Other Kaffu lime, thori, ginger, chili

12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting Other _____

Texture fine

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

Malt None L M H Inappropriate _____

Hops _____

Bitterness _____

Fermentation Hoppy Malty _____

Balance Dry Sweet _____

Finish/Aftertaste Chilli, herbs, lime, Basil

17

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

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

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H _____

Astringency _____

Other _____

4

Overall

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

8

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

Chilli hit but not too much.
Lemon/lime with slight ginger.
Mouthfeel great balance but
be amazing with clarity.
Amazing balance.

44

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

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Todd Hartford
 BJCP ID & Rank BJCP Pending
 Email todd.hartford@gmail.com

Category# 30 Entry# 495719
 Sub (a-f) A
 Subcategory SHU BEER
 Special Ingredients THAI CURRY

Position in flight _____
 Entry _____
 of _____
 Advanced to MIN-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 _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____
 Hops _____
 Fermentation _____
 Other KAFFIR LIME, CHILLI + GINGER/GALA-CHAI

11

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____
 Clarity _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____
 Retention _____
 Texture _____

3

Flavor

None L M H Inappropriate

Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other Perfect balance of Thai curry flavors. Kaffir lime dominates

18

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

Creaminess _____

Astringency _____

Other _____

5

Overall

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

8

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

Amazing beer, perfect to description. could improve with more chilli, but well balanced.

Judge Total

45



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Bert Thomas
 BJCP ID & Rank N/A
 Email _____

Category# 34 Entry # 686217
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 43.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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 Intensity

Malt X Low
 Hops X
 Fermentation X
 Other Good Fruit Aroma

10

Appearance

Color X Other _____
 Clarity X Other _____
 Other _____

Head X Other _____
 Retention X Other _____
 Texture _____

3

Flavor

None L M H Intensity

Malt X
 Hops X
 Bitterness X
 Fermentation X
 Balance X Hoppy X Malty
 Finish/Aftertaste X Dry X Sweet
 Other Nice Oak flavor

17

Mouthfeel

Thin M Full Intensity

Body X
 Carbonation X None L M H Intensity
 Warmth X Creaminess X
 Astringency X Other _____

5

Overall

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

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

8

Great beer - very drinkable
 Low Raspberry flavor -
 good job!

Judge Total 43



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Rosewarne
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 34 Entry # 68627
 Sub (a-f) C
 Subcategory (spell out) Experimental
 Special Ingredients Raspberry Hibiscus

Position in flight Entry _____
 Advanced to MINI-BOS _____
 PLACE _____
 CONSENSUS SCORE 43.05
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate
Wheat. Subtle grainy notes

Hops None L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
 Notes: Brett notes barnyard funk leather/Hop No Raspberry on the nose. 10

Appearance

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

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Notes: No malt. Tart finish Brett character dominates Raspberry + Hibiscus very low. 17

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 _____
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

An excellent beer! Good complexity + funk from the Brett. Raspberry + Hibiscus added colour but flavour has been consumed.
 Congratulations! Judge Total 44



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Roseman
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 33 Entry # 435486
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 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 Sweet Caramel +
 Hops currents, slight
 Fermentation sak + ash
 Other _____

10₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Mouthfeel

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

5₅

Overall

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

8₁₀

Feedback

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

An excellent beer!
Maybe a little too sweet
a little more bitterness
will help balance this
beer out a little
more. Congrats! Judge Total 42₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brett Thomas

BJCP ID & Rank N/A

Email _____

Category# 33 Entry # 435 486

Sub (a-f) B

Subcategory _____

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE 42

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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	

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate

Hops X

Fermentation X

Other Oak

10 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Hazy Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

3 ₃

Flavor

Malt None L M H Inappropriate

Hops X

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other Oak

16 ₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation X

Warmth X

Creaminess None L M H Inappropriate

Astringency X

Other _____

5 ₅

Overall

Classic Example X

Flawless X

Wonderful X

Not to Style _____

Significant Flaws _____

Lifeless _____

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

8 ₁₀

Great beer - March to fault

Judge Total

42 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Todd Harford
 BJCP ID & Rank BJCP Pending
 Email todd.harford@gmail.com

Category# 34 Entry# 552212
 Sub (a-f) B
 Subcategory MIXED STYLE BEER
 Special Ingredients SUPERMATED STONES
STEIN BREW - TECHNIQUE

Position in flight
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

ScoreSheet Instructions

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

Example: How to fill in a ScoreSheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops X
 Fermentation X
 Other STRONG MALT + COMPLETE CARAMEL
EXCELLENT!

10 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate
 Hops X
 Bitterness X
 Fermentation X
 Balance Hoppy Malt
 Finish/Aftertaste Dry Sweet
 Other CLEAN FERMENT. COMPLETE CARAMEL.
LOW BITTERNESS SUPPORTING

17 20

Mouthfeel

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

4 5

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
AMAZING CARAMEL COMPLEXITY.
EARTHY HOPS ARE SUPPORTIVE, AND ENHANCED BY MILD REACTIVES.
AWESOME BEER!

8 10

Judge Total

42 50

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jared
 BJCP ID & Rank Non
 Email jared@jaredlogan.com

Category# 34 Entry # 552212
 Sub (a-f) B
 Subcategory Mixed style beer
 Special Ingredients _____

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

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

Bottle Inspection OK _____

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

Aroma

Malt None L M H Inappropriate
 Hops
 Fermentation
 Other Colored

91₁₂

Appearance

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

3₃

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

Flavor 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
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other Clean, malty

15₂₀

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

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

Mouthfeel

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

4₁₅

Overall

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

8₁₀

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

Great beer. Massive caramel.
Not much to fault. Slight esters
from yeast but not overpowering.
Aroma is the winner.

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 42₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jared
BJCP ID & Rank Non
Email jaredshenwood@gmail.com

Category# 33 Entry# 378278
Sub (a-f) B
Subcategory Specialty Wood
Special Ingredients Powdered Barrel

Position in flight Entry 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 _____

Scoresheet Instructions

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

9 ₁₂

Appearance

Color X Inappropriate
Clarity X
Head Retention X
Other _____

5 ₃

Flavor

Malt X Inappropriate
Hops X
Bitterness X
Fermentation X
Balance X
Finish/Aftertaste X
Other Coffee, Vanilla, bubble

14 ₂₀

Mouthfeel

Body X Inappropriate
Carbonation X
Warmth
Creaminess Inappropriate
Astringency
Other _____

5 ₅

Overall

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

7 ₁₀

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Coffee Bourbon, small oak flavors. chocolate creamy head. Really good example. Aroma coffee & excellent head. Do well with aging & more oak.

Judge Total

40 ₅₀

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name _____
BJCP ID & Rank _____
Email _____

Category# 33 Entry # 378278
Sub (a-f) B
Subcategory Specialty Wood Aged
Special Ingredients Bourbon Barrel

Position in flight Entry _____
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 FULL!

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

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other Perfect barrel barrel infusion
Chocolate Coffee

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Hazy Beige Tan Brown Inappropriate

Head _____

Retention _____

Other _____

Texture _____

3
3

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13

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

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

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness Well balanced

Fermentation _____

Balance _____

Finish/Aftertaste _____

Other Coffee, vanilla from oak, balance 100%
Ambient flavent

18
20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4
5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

8
10

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

Rediculously good. Extremely well balanced. Coffee/Beast/Chocolate notes are supravative to a berry beer. Flatless!!
Please supply recipe!

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.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jared
 BJCP ID & Rank Non
 Email jaredshenard@gmail.com

Category# 33 Entry# 491627
 Sub (a-f) A
 Subcategory (Spell out) Wood aged beer
 Special Ingredients Aged Oak

Position in flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____ _____
 Hops _____ _____
 Fermentation _____ _____
 Other Carinal sweetness, malt

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____
 Clarity _____ _____
 Other _____

White Hazy Beige Tan Brown Inappropriate

Head _____ _____
 Retention _____ _____
 Texture _____

2
3

Flavor

None L M H Inappropriate

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

15
20

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

None L M H Inappropriate

Carbonation _____ _____

Warmth _____ _____

Creaminess _____ _____

Astringency _____ _____

Other _____

4
5

Overall

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

8
10

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

Good beer. Slightly cloying
& yeasty. Hides Alcohol well
with balanced flavours. Head
retention & appearance great.
Hoppiness was good.

39
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor _____ _____ **13**

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

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

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

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

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Todd Hartford
 BJCP ID & Rank BJCP Penaly
 Email Todd.hartford@gmail.com

Category# 33 Entry # 491627
 Sub (a-f) A
 Subcategory WOOD ACID BEER
 Special Ingredients BARLEY wine
J POUT - BARRELS

Position in flight Entry _____
 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 _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other SMOOTH CRYSTAL & COMPLEX
MALT CHARACTER. LIGHT FRUIT

10
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other CLOYING, BUT ONLY SLIGHTLY.

16
20

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth None L M H Inappropriate
 Creaminess None L M H Inappropriate
 Astringency None L M H Inappropriate
 Other TO STYLE!!

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.

AMAZING EXAMPLE, AND TURNED ME TO LOVE WOOD ACID BEER FOR FIRST TIME. WASN'T SURE, BUT EXCITING - EXTREMELY WELL BALANCED

42
50

Judge Total

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jared
 BJCP ID & Rank 1100 - BJCP
 Email jaredchen@redleg.com

Category# 28 Entry# 936924
 Sub (a-f) C
 Subcategory American Wild Ale
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 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 M H Inappropriate _____
Hops None M H Inappropriate _____
Fermentation None M H Inappropriate slight
Other Peaches + Apricots! with funk

9 / 12

Appearance

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

2 / 3

Example: How to fill in a Scoresheet

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

Flavor 13
Malt None 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

Flavor

Malt None M H Inappropriate _____
Hops None M H Inappropriate _____
Bitterness None M H Inappropriate _____
Fermentation None M H Inappropriate Funk
Balance Hoppy Malty Other _____
Finish/Aftertaste Dry Sweet Other _____
Slightly sweet
Peach/Wine

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 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.

Amazing aroma with some funk.
low funk but still helps. Fuller
mouthfeel, with sweet aspect
@ peaches. Great beer! Grapes
come through

39 / 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 _____ Date _____

Judge Name Todd Harford
 BJCP ID & Rank BJCP Pending
 Email Todd.harford@gmail.com

Category# 2B Entry# 936924
 Sub (a-f) C
 Subcategory WILD SPECIALTY
 Special Ingredients SAU B.L.C., PEACHES, OAK

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

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

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

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

Flavor 13

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

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

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

Scoring Guide

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate ALMOST TOO SWEET - NOT QUITE
 Hops X _____
 Fermentation X _____
 Other PEACHES!!! APRICOT! 11

Appearance

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

Flavor

Malt None L M H Inappropriate
 Hops X _____
 Bitterness X _____
 Fermentation X _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet FRUITY SWEET AFTERTASTE
 Other STRONG PEACH, VBT LOW HOP CHARACTER, VINOUS. 16

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate 4
 Carbonation None L M H _____
 Astringency X _____
 Warmth X _____
 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.
AMAZING BALANCE!
FRUIT IS DOMINANT, AND COULD COME TO CLEANING.
LITTLE FERMENTATION CHARACTER.
SOME LOW DIACETYL, BUT SUPPORTIVE.
KEEP MAKING THIS! 9

Judge Total 43

Table 7.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Rosewarne
 BJCP ID & Rank E104 Certified
 Email _____

Category# 31 Entry # 586399
 Sub (a-f) B
 Subcategory _____
 Special Ingredients Honey

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

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

Bottle Inspection OK _____

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

Aroma

None L M H Inappropriate

Malt Low malt earthy
 Hops floral notes
 Fermentation clean ferment
 Other _____

Score: 9 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black Inappropriate

Clarity: Brilliant Hazy Opaque Other _____

Head Retention: Quick Lasting Other _____

Texture _____

Score: 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 Score: 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 Low bread crust
 Hops notes
 Bitterness Hops + Honey
 Fermentation provide an earthy
 Balance Hoppy Malty floral note that
 Finish/Aftertaste Dry Sweet is subtle. Dry
 Other finish with slight sweetness in the end.

Score: 16 / 20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H

Warmth X

Creaminess None L M H

Astringency _____

Other _____

Score: 5 / 5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

Score: 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.

An excellent example of style. A definite smasher of a beer. A little more carbonation will lift this beer. Well done.

Judge Total 41 / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Table 7.

Judge Name Chris Rosarova
 BJCP ID & Rank E4104 Certified
 Email _____

Location _____ Date _____
 Category# 33 Entry# 288455
 Sub (a-f) B
 Subcategory Wood Aged
 Special Ingredients Whiskey

Position in flight Entry of 35
 Advanced to MINI-BOS _____
 PLACE 40th
 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 Oak, caramel
 Hops None L M H Inappropriate vanilla notes.
 Fermentation None L M H Inappropriate Burnt Malt
 Other _____

12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant L M H Inappropriate
 Head Retention Quick L M H Inappropriate
 Texture _____

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 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 Roasty burnt toast
 Hops None L M H Inappropriate Sweet Caramel +
 Bitterness None L M H Inappropriate vanilla medium
 Fermentation None L M H Inappropriate oak + solid
 Balance Hoppy Malty Inappropriate bitterness that
 Finish/Aftertaste Dry Sweet Inappropriate lingers. Big Alcohol notes.
 Other _____

16

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 L 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

Scoring Guide

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

Overall

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

8

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

An excellent beer.
This is a big complex beer with sweetness from the malt and oak. + alcohol
A great job some ageing should mellow
 Judge Total 41 50

this out a bit.
Congrats!

Table 7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Brett Thomas
 BJCP ID & Rank N/A
 Email _____

Category# 33 Entry # 288455
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

9₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

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

16₂₀

Mouthfeel

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

4₅

Overall

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

8₁₀

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

Good Example of Style

Judge Total

40

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

Table 7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Brett Thomas
 BJCP ID & Rank N/A
 Email _____

Category# 31 Entry# 586399
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection OK _____

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

Aroma

Malt None L M H Inappropriate Low malt
 Hops None L M H Inappropriate To style
 Fermentation None L M H Inappropriate _____
 Other _____

9
12

Appearance

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

3
3

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

Flavor

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

13

Flavor

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

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Great beer well made.
Good job Very well
Balanced.

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

Table 7.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Rosewarne
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 28 Entry # 819642
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 40
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate

Malt Low malt notes
 Hops Barnyard / leather
 Fermentation Hazy
 Other _____

9/12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Head Inappropriate

Clarity Other Retention Other

Other _____ Texture _____

3/3

Flavor

None L M H Inappropriate

Malt Low bread notes
 Hops Slight clove
 Bitterness Wet Hazy
 Fermentation Well Balanced
 Balance Bitterness a little
 Finish/Aftertaste High
 Other _____

15/20

Mouthfeel

Thin M Full Inappropriate

Body Creaminess Inappropriate

Carbonation Astringency Inappropriate

Warmth Other _____

5/5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

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

2/10

An excellent example of very well balanced beer, with good complexity. Maybe back off on bitterness to mellow out the finish.

Judge Total 40
50

Great Job!

Table 7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Brett Thomas
 BJCP ID & Rank Non BJCP
 Email _____

Category# 28 Entry # 819642
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

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

Bottle Inspection ok _____

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

Aroma

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

9₁₂

Appearance

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

3₃

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

Flavor

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate Wey too high for style
 Fermentation None L M H Inappropriate Banana. Low Clove. Hint of bubblegum

13

Flavor

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

16₂₀

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

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

Mouthfeel

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

4₅

Overall

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

8₁₀

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

Great beer - a touch too bitter - easy to drink

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 40₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Todd Hartford
 BJCP ID & Rank BJCP Pending
 Email todd.hartford@gmail.com

Category# 28 Entry # 713598
 Sub (a-f) D
 Subcategory STRAIGHT SUB BEER
 Special Ingredients _____

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

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt MINIMAL CRACKER

Hops _____

Fermentation _____

Other LITTLE TO NO AROMA OTHER THAN LACTO SOURCES

11
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

Head White Creamy Beige Tan Brown Inappropriate

Head _____

Retention Quick Lasting Other _____

Texture FINE

3
3

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt CRACKER

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other JUST AHEAD, BUT NOT ACETALDEHYDE.

16
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

4
5

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

8
10

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

SHOWS WHAT YOU CAN DO WITH A BASIC STYLE, ADD FERMENTATION CHARACTER. CLEAN, SPRITTY, WELCOME.

Judge Total 40
50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jared
 BJCP ID & Rank Non
 Email jaredshenwood@agnor.com

Category# 28 Entry# 713598
 Sub (a-f) D
 Subcategory American Wild Ale
 Special Ingredients _____

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

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation

Other Sour / Vinegar

18
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Other _____

Head Inappropriate

Retention Other _____

Other _____ Texture _____

3
3

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance _____

Finish/Aftertaste _____

Other to style, very good!

16
20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

Creaminess _____

Astringency _____

Other _____

4
5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

6
10

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

Great to style. Wild aromas, strong vinegar & apple but not a flaw. Category incorrect, well done. Apple & sour. Slight malty body.

Judge Total

39
50

Table 7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brett Thomas

BJCP ID & Rank N/A.

Email _____

Category# 34 Entry # 184412

Sub (a-f) _____

Subcategory _____

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE 38.5

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years 1

Scoresheet Instructions

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

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

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

Scoring Guide

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

Aroma

Bottle Inspection OK

Malt None L M H Inappropriate

Hops X Inappropriate

Fermentation None L M H Inappropriate

Other No style esters - phenols

8₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant X Cryst Opaque Other

Head White Creamy Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Other _____

Texture _____

3₃

Flavor

Malt None L M H Inappropriate

Hops X Inappropriate

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate

Balance Hoppy Malty Other

Finish/Aftertaste Dry Sweet Other

Other _____

15₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth X Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

5₅

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

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

8₁₀

Nice beer - very drinkable

39₅₀

Judge Total

Table 7.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Rosewarne
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 34 Entry # 184412
 Sub (a-f) B
 Subcategory (Spell out) Mixed Style
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 38-3
 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 _____ Banana esters
 Hops _____ dominate aroma
 Fermentation _____ Low to no malt
 Other _____ 8 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Brilliant Hazy Opaque Other _____
 Clarity _____
 Head Quick Lasting Other _____
 Retention _____
 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 _____ Bready Dough
 Hops _____ Flavour
 Bitterness _____ Banana Flavour
 Fermentation _____ dominates over
 Balance Hoppy Malty close Dry Finish
 Finish/Aftertaste Dry Sweet + Thin Body
 Other _____ 15 20

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 8 10

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.

An excellent example of style. Banana ester a little too high. Possibly try fermentation at lower temp. to balance out esters. Nice 38 50

Job!

Table 7.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Rosewamm
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 34 Entry # 866496
 Sub (a-f) C
 Subcategory Experimental
 Special Ingredients _____

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

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

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

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

Flavor 13
 Malt X Wheat. Subtle grainy notes
 Hops 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 Kaffir lime leaf
 Hops aroma dominates
 Fermentation Oak + Tequila
 Other _____ notes. 8
12

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

Flavor
 None L M H Inappropriate
 Malt No malt flavor.
 Hops Kaffir lime +
 Bitterness oak dominate
 Fermentation the flavour.
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____ oak gives an
astrigent after
taste. 15
20

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

Overall
 Classic Example _____ Not to Style _____
 Flawless X _____ Significant Flaws _____
 Wonderful X _____ Lifeless _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 7
10

An excellent beer.
Oak is a little too
dominant in the taste
this may settle with
time. A very interesting
beer that needs a **Judge Total** 38
50

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Brett Thomas
 BJCP ID & Rank N/A
 Email _____

Category# 34 Entry # 866496
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt X Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness 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 _____
 Hops _____
 Fermentation _____
 Other None.

8
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

3
3

Flavor

None L M H Inappropriate

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

15
20

Mouthfeel

Thin M Full Inappropriate

Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate

Creaminess _____
 Astringency _____
 Other _____

5
5

Overall

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

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

7
10

Very unique - great job

Judge Total

38
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

7

Judge Name Jared
 BJCP ID & Rank Non
 Email jaredshelwood@proton.com

Category# 31 Entry# 228576
 Sub (a-f) A
 Subcategory Alternative fermented
 Special Ingredients Spelt

Position in flight _____
 Advanced to MINIBOS _____
 PLACE 38
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

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

7
12

Appearance

Color Pale Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other crisp & great texture

3
3

Flavor

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

17
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 Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Mouthfeel

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

3
5

Overall

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

7
10

Feedback

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

Great clarity, crisp looking head. Slightly grainy flavour, but ends fast. Lower ABV pushes less flavour. Slightly glossy. Great example of

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

34
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Todd Harford
 BJCP ID & Rank BJCP Pending
 Email todd.harford@gmail.com

Category# 31 Entry # 228576
 Sub (a-f) A
 Subcategory Alternative fermentables
 Special Ingredients SPELT

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt None L M H Inappropriate BREASTY
 Hops LOW ESTERY
 Fermentation _____
 Other CLEAR, LOW HOP + BREASTY SWIFT

9
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate SPELT GRAINY
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet DRY + ENJOYABLE
 Other CLEAR + CRISP

14
20

Mouthfeel

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

QUAFFABLE TABLE BEER AND ENJOYABLE FLAVORS. CLEAN + FLAWLESS. HIGH ABV ALCOHOL WOULD ADD COMPLEXITY, BUT NOT SUIT STYLE, GREAT!!

39
50

Judge Total

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brett Thomas
BJCP ID & Rank N/A
Email _____

Category# 33 Entry # 343752
Sub (a-f) B
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
Hops M Inappropriate
Fermentation M Inappropriate
Other Strong Bourbon oak

9 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate
Hops M Inappropriate
Bitterness M Inappropriate
Fermentation M Inappropriate
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate
Other Strong oak + Bourbon

15 ₂₀

Mouthfeel

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

4 ₅

Overall

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

7 ₁₀

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

Nice beer - Great example
Maybe a little more
time to mature will
balance the flavors
Judge Total 38

TABLE 7.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Rosenbaum
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 33 Entry# 343752
 Sub (a-f) B
 Subcategory Wood Aged
 Special Ingredients _____

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

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

Bottle Inspection OK Low fill.

Scoresheet Instructions
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 Very strong
 Malt _____
 Hops _____
 Fermentation Bourbon/Oak
 Other dominant with slight vanilla 8 ₁₂

Appearance

Color White Quick Lasting 3 ₃
 Clarity Brilliant Hazy Opaque Other
 Other _____
 Retention Quick Lasting Other
 Texture _____

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

Flavor 13

Malt 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 Malt is low
 Malt _____
 Hops None
 Bitterness Very strong
 Fermentation oak flavour
 Balance slight vanilla.
 Finish/Aftertaste solid Bitterness. 15 ₂₀
 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 X Full
 Body _____
 Carbonation X M H
 Warmth _____
 Creaminess X M H
 Astringency X M H 4 ₁₅
 Other _____

Overall

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

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

An excellent example of style. A complex beer that is interesting to drink. The oak dominates too much for style. Time should help. 38 ₅₀

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

mellow, this down and balance out the flavours. Great Job!



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Chris Rosewarne
 BJCP ID & Rank E4104
 Email _____

Category# 30 Entry # 748311
 Sub (a-f) A
 Subcategory Spice/Herb/Vega
 Special Ingredients Habernero

Position in flight Entry of 35
 Advanced to MINI-BOS
 PLACE
38
 CONSENSUS SCORE
may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

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

Scoring Guide

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Chocolate & burnt notes, low
 Hops None L M H Inappropriate floral notes. 9
 Fermentation None L M H Inappropriate _____
 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 _____ 3

Flavor

Malt None L M H Inappropriate Burnt Toffee
 Hops None L M H Inappropriate Earthy floral notes
 Bitterness None L M H Inappropriate Chocolate + Habernero
 Fermentation None L M H Inappropriate in the finish. 15
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet Very bitter finish. 20
 Other _____

Mouthfeel

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

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 7

A well brewed beer. Too bitter for the style I think the habanero adds to this. Some adjustments to grain bill + bittering hops might help 38
 Judge Total 50

balance this beer out nice job.

Table 7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brett Thomas
 BJCP ID & Rank N/A
 Email _____

Category# 30 Entry # 174831
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINIBOS _____
 PLACE 38
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

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

Scoring Guide

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

Bottle Inspection ok _____

Aroma

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

9₁₂

Appearance

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

3₃

Flavor

Malt None L M H Inappropriate
 Hops X
 Bitterness X
 Fermentation Hoppily Malty
 Balance Dry Sweet
 Finish/Aftertaste _____
 Other Spicy, warmth

15₂₀

Mouthfeel

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

4₁₅

Overall

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

1₁₀

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

Reduce hops to balance bitterness otherwise // good beer - great job!!

Judge Total 38₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Table 7

Judge Name Chris Rosenow
 BJCP ID & Rank E4104 Certified
 Email _____

Category# LS Entry # 894663
 Sub (a-f) X2
 Subcategory (Spell out) Argenta
 Special Ingredients _____

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

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

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

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

Flavor 13

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

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

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

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 Caramel notes
 Hops None L M H Inappropriate is strong citrus
 Fermentation None L M H Inappropriate notes + some
 Other None L M H Inappropriate earthy/ness slight oxidation 8

Appearance

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

Flavor

Malt None L M H Inappropriate High bitterness
 Hops None L M H Inappropriate Bread dough
 Bitterness None L M H Inappropriate citrus grapefruit
 Fermentation None L M H Inappropriate skin + caramel 15
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet slight astringency
 Other in the finish. very dry.

Mouthfeel

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

Overall

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

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

A very good example + very drinkable. Some oxidation takes away from the brightness. Look at bottling process + fermentation to decrease this. 37

Great job!

Table 7.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Bett Thomas
BJCP ID & Rank N/A
Email _____

Category# LSX2 Entry # 894663
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

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

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

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

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

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

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	<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.

Bottle Inspection ok _____

Aroma

Malt X Caramel.
Hops X Low. hop.
Fermentation X
Other _____

8₁₂

Appearance

Color X Other
Clarity X Other
Other _____

Head X Other
Retention X Other
Texture _____

3₃

Flavor

Malt
Hops Lacking hop flavor
Bitterness
Fermentation
Balance
Finish/Aftertaste
Other _____

15₂₀

Mouthfeel

Body X
Carbonation X
Warmth X

Creaminess X
Astringency X
Other _____

4₅

Overall

Classic Example X
Flawless X
Wonderful X

Not to Style _____
Significant Flaws _____
Lifeless _____

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

6₁₀

Slight oxidization - otherwise nice beer.

Judge Total 36₅₀

Table 7.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Rosewame
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 32 Entry# 699924
 Sub (a-f) B
 Subcategory Specialty Smoked
 Special Ingredients Manuka Honey 35

Position in flight 35
 Advanced to MINI-BOS
 PLACE 36.5
 CONSENSUS SCORE
 may not be an average of judge's individual scores

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

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 Burnt Smoke ash

Hops Currents, low malt, earthy

Fermentation Hops

Other _____

Score: 8 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black. Inappropriate

Clarity: Brilliant, Hazy, Opaque. Other

Head: White, Ivory, Beige, Tan, Brown. Inappropriate

Retention: Quick, Lasting. Other

Texture _____

Score: 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 Score: 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt Smoke/ash

Hops Roast malt &

Bitterness very sweet caramel notes.

Fermentation Clear fermentation

Balance: Hoppy Malty

Finish/Aftertaste: Dry Sweet

Other _____

Score: 14 / 20

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

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

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation: None L M H

Warmth

Creaminess: None L M H Inappropriate

Astringency

Other _____

Score: 5 / 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 good beer. Just needs a little more balance. Very sweet. Smoke is subtle & at the right level. Great Job!

Scoring Guide

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

Judge Total 37 / 50

Table 7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Brett Thomas
BJCP ID & Rank N/A
Email _____

Category# 32B Entry# 699924
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

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

9₁₂

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 _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

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

13₂₀

Mouthfeel

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

4₅

Overall

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

7₁₀

Need more balance between sweetness & smoke. Nice work

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

36₃₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jared
 BJCP ID & Rank Non
 Email jaredsheward@gmail.com

Category# 30 Entry # 746335
 Sub (a-f) A
 Subcategory Spiced herbal
 Special Ingredients chocolate

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

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

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

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

Flavor 13

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

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops X
 Fermentation X
 Other chocolate notes

9 12

Appearance

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

3 3

Flavor

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

12 20

Mouthfeel

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

4 5

Overall

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

7 10

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

Medium bitterness, dry to style
Clear. Chocolate tones.
Probably not right category for spiced.

Judge Total

34 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Todd Harford
 BJCP ID & Rank BJCP Pending
 Email todd.harford@gmail.com

Category# 30 Entry# 746335
 Sub (a-f) A
 Subcategory SHV Beer
 Special Ingredients Chocolate

Position in flight Entry _____
 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 _____
 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 Inappropriate
 Hops X
 Fermentation X CLEAN
 Other MILK CHOCOLATE, CLEAN FERMENTATION

10
12

Appearance

Color X Inappropriate
 Clarity X Other
 Head Retention X Other
 Other _____

3
3

Flavor

Malt X Inappropriate
 Hops X
 Bitterness X MEDIUM SPICICY
 Fermentation X
 Balance X Hoppy Malty
 Finish/Aftertaste X Dry Sweet
 Other OVERLY DRY FOR CALANCE.

15
20

Mouthfeel

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

4
5

Overall

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

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

7
10

DRY FOR BALANCE + BASE STYLE.

VERY CLEAN BEER, A BIT SURPRISING CHOCOLATE ADDITION

Judge Total

39
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brett Thomas
 BJCP ID & Rank Non-BJCP
 Email _____

Category# 28 Entry # 155711
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight
 Entry 2
 of 35

Advanced to MINI-BOS
 PLACE 34 1/2
 CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate
 Malt Low -
 Hops To base style
 Fermentation
 Other _____

8 ₁₂

Appearance

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

3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

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

13 ₂₀

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

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

Mouthfeel

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

3 ₅

Overall

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

8 ₁₀

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

Great beer - needs time to mature

35 ₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Rosewurm
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 28 Entry# 155711
 Sub (a-f) A
 Subcategory (Spell out) American Wild
 Special Ingredients Ale.

Position in flight 2
 Entry of 35
 Advanced to MINI-BOS
 PLACE 34 1/2
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt low Malt
 Hops Tropical Fruit.
 Fermentation Low Fermentation/
 Other Brett Notes. 8₁₂

Appearance

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

None L M H Inappropriate
 Malt Low Malt.
 Hops Tropical fruit notes
 Bitterness dominate
 Fermentation Very low fermentation/2
 Balance Hoppy Malty notes.
 Finish/Aftertaste Dry Sweet Dry sharp finish
 Other acetic. 20

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess None L M H 4₅
 Carbonation None L M H Astringency
 Warmth 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. 7₁₀

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

A good attempt at style. Base beer is dominant w/o style. Slight acetic notes. This beer should improve with age to bring out the Brett notes. 34₅₀

Table 7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Rosenbaum
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 28 Entry # 391629
 Sub (a-f) A
 Subcategory Brett Beer
 Special Ingredients _____

Position in Flight 5
 Entry 5
 of 35
 Advanced to MINI-BOS
 PLACE 34⁵
 CONSENSUS SCORE 35
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Low Malt
 Malt _____
 Hops _____ Low Hop Notes
 Fermentation _____ Low Ferment notes
 Other _____ of leather/hay

7₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Low biscuit/cracker
 Malt _____ notes. Very low
 Hops _____ hops
 Bitterness _____ Low Brett notes
 Fermentation _____ Lactic acid sharpness
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Very dry finish
 Other _____ + thin body

14₂₀

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

4₁₅

Overall

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

7₁₀

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

A very good example
Base beer is lacking a
little + needs a little boosting
should improve with age
to improve character.
+ complexity. Nice job.

35₅₀

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 Brett Thomas
 BJCP ID & Rank Non-BJCP
 Email _____

Category# 28 Entry # 391629
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

8 ₁₂

Appearance

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

3 ₃

Flavor

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

13 ₂₀

Mouthfeel

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

3 ₅

Overall

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

7 ₁₀

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

Good base - however
Minimal Brett + Malt
Flavor. Needs more
time to make it develop
Brett flavors

Judge Total

34 ₅₀

Table 1



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Beth Thomas
BJCP ID & Rank Non-
Email _____

Category# 28 Entry# 738896
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

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

Bottle Inspection OK _____

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

Aroma

Malt None L M H Inappropriate Roast malt
Hops None L M H Inappropriate Fruity
Fermentation None L M H Inappropriate low brett
Other _____

7
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention Quick Lasting Other _____
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 malt
Hops None L M H Inappropriate _____
Bitterness None L M H Inappropriate _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

12
20

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

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

Mouthfeel

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

7
10

Good beer. Needs to mature to develop more balance of flavors

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

Judge Total 33
50

Table 7.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Rosenkranz
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 28 Entry # 738896
 Sub (a-f) A
 Subcategory Brett Beer
 Special Ingredients _____

Position in flight 3 of 35
 Advanced to MINI-BOS
 PLACE 34
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Nose L M H Roast/Burnt malt
 Malt notes. Currents/
 Hops Fruit cake. Very
 Fermentation low ferment notes.
 Other _____

7 12

Appearance

Color White Quick Lasting
 Clarity Other Retention
 Other _____

3 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

Nose L M H Roast/Burnt oak
 Malt Currents fruit cake
 Hops High bitterness
 Bitterness Little to no brett
 Fermentation character.
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

14 20

Mouthfeel

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

4 5

Overall

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

7 10

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	31-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

A very good example
Base beer is solid. A
very Big Beer. Oak is a
little too much. Brett
notes are over shadowed
Some more ageing
 Judge Total **35** 50

will settle the oak notes down.
A very complex beer. Nice job.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jared
 BJCP ID & Rank Non
 Email jaredstevens@comcast.com

Category# 28 Entry# 121247
 Sub (a-f) A
 Subcategory BRETT BEER
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

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

Bottle Inspection ok _____

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

Aroma

None L M H Inappropriate

Malt _____ _____
 Hops _____ _____
 Fermentation _____ _____
 Other brett c - champagne

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ _____
 Clarity Hazy Opaque Other _____
 Other Yellow

White Ivory Beige Tan Brown Inappropriate

Head Quick Lasting Other _____
 Retention _____
 Texture _____

3
3

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

Flavor 13

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

Flavor

None L M H Inappropriate

Malt _____ low
 Hops _____ Not strong
 Bitterness _____ Back Bitterness
 Fermentation _____ Lighter
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

11
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____ _____

None L M H Inappropriate

Carbonation _____ _____

Warmth _____ _____

None L M H Inappropriate

Creaminess _____ _____

Astringency _____ _____

Other _____

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.

Clarity is great. Has wine/champagne character vs full Brett. High bitterness, high carb, high body with some astringency. Aroma is wine. Overall pleasant beer

Scoring Guide

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

Judge Total

34
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name TODD HANFORD
 BJCP ID & Rank BJCP PENDING
 Email todd.hanford@gmail.com

Category# 28 Entry # 121247
 Sub (a-f) A
 Subcategory BRETT BEER
 Special Ingredients _____

Position in flight 1
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 33
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

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

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

Aroma

Bottle Inspection OK _____

Malt L M H Inappropriate _____
 Hops L M H Inappropriate _____
 Fermentation L M H Inappropriate _____
 Other BRETT C FUNK DOMINANT
Honeydew Cream

9 12

Appearance

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

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

3 3

Flavor

Malt L M H Inappropriate BREADY
 Hops L M H Inappropriate _____
 Bitterness L M H Inappropriate LIQUORIC BITTERNESS
 Fermentation L M H Inappropriate STRONG BARNYARD + TROPICAL FUNK
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet DRY, CHARACTER FINISH
 Other LOW SMOKE, BUT NOT OVERWHELMING

11 20

Mouthfeel

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

Creaminess None L M H Inappropriate 3 5
 Astringency _____

Overall

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

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

6 10

GREAT APPEARANCE + AROMA - BITTER FOR STYLE, WITH LOW SMOKY NOTES FROM BRETT. LOW FINISHING CRAFTY MAY BE CONTRIBUTIVE TO BITTERNESS.
GREAT BEER OVERALL

Judge Total 33 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Chris Rosebourne
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 30 Entry # 652453
 Sub (a-f) A
 Subcategory Spice Herb Veg
 Special Ingredients Hazelnut Essenc

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate
 Malt None L M H Inappropriate Hazelnut aroma
 Hops None L M H Inappropriate dominates. No
 Fermentation None L M H Inappropriate malt / Hop. 8₁₂
 Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hozy X Other Inappropriate
 Head White Creamy Beige Tan Brown Inappropriate
 Retention Quick Lasting Other 2₃
 Other _____ Texture _____

Flavor

None L M H Inappropriate
 Malt None L M H Inappropriate Bread dough
 Hops None L M H Inappropriate notes along E
 Bitterness None L M H Inappropriate artificial hazelnut
 Fermentation None L M H Inappropriate flavour. 12₂₀
 Balance Hoppy Malty Inappropriate No fermentation
 Finish/Aftertaste Dry Sweet Inappropriate Flaws. Very Sweet
 Other in the back end.

Mouthfeel

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

Overall

Classic Example _____ _____
 Flawless _____ _____
 Wonderful _____ _____
 Not to Style _____
 Significant Flaws _____
 Lifeless _____
 Feedback 6₁₀

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A well brewed beer
The hazelnut flavour
dominates with an
artificial taste. Try E less
next time. Well fermented
a clean.
 Judge Total 32₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Brett Thomas
 BJCP ID & Rank N/A
 Email _____

Category# 30 Entry # 652453
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 52.5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops Low Hops
 Fermentation Strong Hazlenut
 Other _____

7/12

Appearance

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

3/3

Flavor

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

12/20

Mouthfeel

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

4/5

Overall

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

7/10

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

Reduce Hazlenut essence for better balance. Otherwise great effort

Judge Total

33/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Todd Harford
BJCP ID & Rank BJCP Pending
Email todd.harford@gmail.com

Category# 30 Entry # 467851
Sub (a-f) A
Subcategory SPICE BEER
Special Ingredients BROWN SUGAR, GINGER, CITRUS PEEL

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

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

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

Aroma

None L M H Inappropriate
Malt
Hops
Fermentation
Other GINGER + CITRUS AROMATICS ENJOYABLE

10
12

Appearance

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

2
3

Example: How to fill in a Scoresheet

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

Flavor 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	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
Malt
Hops
Bitterness
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other SWEET GINGER, w/ HIGH CIPEROLIN NOTES.

12
20

Mouthfeel

Thin M Full Inappropriate
Body
Carbonation None L M H
Warmth
Creaminess None L M H
Astringency
Other SPICE FROM GINGER IS SUPPORTIVE

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.

SWEET BUT BALANCED GINGER LEMON + SPICE FLAVORS ARE E-SOLUBLE. HARD TO DISTINGUISH BASE W/BEER STYLE.

Judge Total 32
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.

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jared
 BJCP ID & Rank Non
 Email jaredsharpe@gsnet.com

Category# 30 Entry # 467851
 Sub (a-f) A
 Subcategory Spiced Beer
 Special Ingredients Brown sugar, lemon peel, ginger, elderflower

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____

PLACE 32

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

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

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other lemon & Ginger

10
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

7
3

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other Sweeter over ginger

13
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L H

Warmth _____

Creaminess None L M H

Astringency _____

Other _____

3
5

Overall

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

6
10

Scoring Guide

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

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

Clarity not to style. Ginger & lemon aroma but not biting. Sweet example with ginger spice. Elder flower coming through. Good beer

Judge Total 33
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Todd Hartford
 BJCP ID & Rank BJCP Pending
 Email todd.hartford@gnps.com

Category# 34 Entry# 489181
 Sub (a-f) _____
 Subcategory Experimental Ale
 Special Ingredients FIANO GRAPE
OPEN FERMENT

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

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

Bottle Inspection OK _____

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

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other STRONG GRAPE, BRITISH

8
12

Appearance

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

2
3

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other DRY, BIT BALANCED FOR STYLE

12
20

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

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

Mouthfeel

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

4
5

Overall

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

5
10

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

IMPRESSIVE CLARITY + COLOUR.
STRONG GRAPE AROMAS ARE DOMINANT.
LACKS COMPLEXITY.

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

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jared
 BJCP ID & Rank None
 Email jaredshenwood@gmail.com

Category# 34 Entry# 489181
 Sub (a-f) C
 Subcategory Experimental Beer
 Special Ingredients GRAPS

Position in flight 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 _____

Bottle Inspection ok _____

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

Aroma

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Other Sour, Graps

8
12

Appearance

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

3
3

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

Flavor 13

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

Flavor

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

11
20

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

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

Mouthfeel

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

3
5

Overall

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

6
10

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

No massive flaws. Sweeter than expected. Good bubbles. Has neutral flavor, no real hops/malt. Graps don't shine through as much as others

Judge Total 31
50

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Todd Hartford
 BJCP ID & Rank BJCP Pending
 Email todd.hartford@gmail.com

Category# 28 Entry# 359257
 Sub (a-f) A
 Subcategory BRETT BEER
 Special Ingredients SAISON

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt X _____
 Hops X _____
 Fermentation X _____
 Other SPICE, FRUITY

9₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color X _____
 Clarity X _____
 Other _____
 Head X _____
 Retention X _____
 Other _____
 Texture SPRITZY - MEDIUM

2₃

Flavor

None L M H Inappropriate
 Malt X _____
 Hops X _____
 Bitterness X HIGH, BUT ENJOYABLE
 Fermentation X _____
 Balance X _____
 Finish/Aftertaste X _____
 Other _____

12₂₀

Mouthfeel

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

3₁₅

Overall

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

5₁₀

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

ENJOYABLE SPICE + DRYNESS.
MEDIUM BODY
MINIMAL BRETT CHARACTER
ENJOYABLE BEER WITH MOD.
BRETT CHARACTER NEEDED.

31₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jared
 BJCP ID & Rank Non-BJCP
 Email jaredsternwood@gmail.com

Category# _____ Entry # 359257
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 30
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

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

Bottle Inspection ok _____**Aroma**

None L M H Inappropriate

Malt X _____
 Hops X _____
 Fermentation X _____
 Other _____

8 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X _____
 Clarity X _____
 Other _____

White Very Beige Tan Brown Inappropriate

Head X _____
 Retention X _____
 Texture X _____

2 3

Flavor

None L M H Inappropriate

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

10 20

Mouthfeel

Thin M Full Inappropriate

Body X _____

None L M H Inappropriate

Carbonation X _____

Warmth X _____

None L M H Inappropriate

Creaminess X _____

Astringency X _____

Other _____

3 5

Overall

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

6 10

Feedback

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

Smoky, slightly hazy with lower carbonation. Fuller fuller with malt. Not as dry for style, with more bitterness

Judge Total

29

50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name TODD HANFORD
 BJCP ID & Rank BJCP Pending
 Email todd.hanford@gmail.com

Category# 28 Entry # 223427
 Sub (a-f) A
 Subcategory PRETT BEER
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation LOW FUNK

Other _____

7₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Head White Ivory Beige Tan Brown Inappropriate

Retention _____

Other _____

Texture FINE

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 Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt _____

Hops FRUIT, CRISP

Bitterness _____

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

11₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other _____

4₅

Overall

Classic Example _____ _____

Flawless _____ _____

Wonderful _____ _____

Not to Style _____

Significant Flaws _____

Lifeless _____

5₁₀

Feedback

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

GREAT LOOKING BEER, BUT DARK
APPEARANCE IS NOT MATCHING WITH
FLAVOR. SLIGHT SMOKY + MUSTY.
WANT HELP WITH ADDITIONAL
AGING.

29₅₀

Judge Total

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jared
 BJCP ID & Rank Non
 Email jared.stewart@gnrc.ca

Category# 28 Entry # 223427
 Sub (a-f) A
 Subcategory PORT BEER
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt L M H Inappropriate
 Hops L M H Inappropriate
 Fermentation L M H Inappropriate
 Other _____

5
12

Appearance

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

2
3

Flavor

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

10
20

Mouthfeel

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

4
5

Overall

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

6
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Full Mouthfeel. Orange/Cigars in
Smoky musty flavor &
aroma. Aroma was neutral.

Judge Total 28
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Todd Harford
 BJCP ID & Rank BJCP Pending
 Email todd.harford@gmail.com

Category# 28 Entry # 466955
 Sub (a-f) C
 Subcategory WILD SPECIALTY BEER
 Special Ingredients EX SCOTCH FINE CHALK

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

Non-BJCP Qualifications

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

ScoreSheet Instructions

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

Example: How to fill in a ScoreSheet

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

Flavor 13

Malt 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	

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____
 Hops _____
 Fermentation STRONG
 Other NO SCOTCH OR OAK IN AROMA

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____
 Clarity _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____
 Retention _____
 Texture FINE

3
3

Flavor

None L M H Inappropriate

Malt _____
 Hops _____
 Bitterness _____
 Fermentation BRETT (FRUIT) IS EVIDENT
 Balance HOppy Maltly
 Finish/Aftertaste Dry Sweet
 Other CLOSE TO CLOYING. NO SOURNESS.

10
20

Mouthfeel

Thin M Full Inappropriate

Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate

Creaminess _____
 Astringency _____
 Other _____

4
15

Overall

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

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

SURPRISING FRUITY/BRETT NOTES
ARE ENJOYABLE. MORE BODY
WOULD IMPROVE THE BEER. VERY LOW WOOD
COULD BENEFIT BY SOURNESS
TO COMPLEX + PROVIDE.
 CHARACTER

6
10

30
50

Judge Total

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jared
 BJCP ID & Rank Non-BJCP
 Email jaredshenkel@gmail.com

Category# 28 Entry# 466955
 Sub (a-f) C
 Subcategory Wild specialty beer
 Special Ingredients ex scotch french oak

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

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

Bottle Inspection ok _____

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

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other Brett strong

6 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 _____

3 ₃

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

Flavor 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hopy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

10 ₂₀

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3 ₅

Scoring Guide

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

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

7 ₁₀

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

Smoky, sour is light, light body. Not strong in pink so lacking in sour. Not so much oak/scotch - could taste the tannin but light on scotch

Judge Total 29 ₅₀

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Todd Hartford
BJCP ID & Rank BJCP Pending
Email Todd.Hartford@gmail.com

Category# 34 Entry# 939821
Sub (a-f) C
Subcategory Experimental Beer
Special Ingredients SHRAZ, FRENCH OAK, wild YEAST

Position in flight Entry of

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt X _____
Hops X _____
Fermentation X _____
Other WILD FERMENT ODOUR + SUPPORTING RED GRAPE SKINS.

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color X _____ LIGHT RED
Clarity X _____ Other
Other _____
White Ivory Beige Tan Brown Inappropriate
Head X _____ PINK WHITE
Retention Quick Lasting Other
Texture FINE - THICK

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

13

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

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

Flavor

None L M H Inappropriate
Malt X _____
Hops X _____
Bitterness X _____
Fermentation X _____
Balance Hoppy X Mouthy X
Finish/Aftertaste Dry X Sweet X
Other TART, ONE DIMENSIONAL BUT INTERESTING

11
20

Mouthfeel

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

2
5

Overall

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

6
10

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

ATTRACTIVE BEER, ASTRINGENCY
CAN BE LIMITED TO SHRAZ
GRAPES BALANCE IS GOOD BUT
SOMEWHAT ONE DIMENSIONAL
"TOO CLEAN"

Judge Total

29
50

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Issues the mark on 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 Jared
 BJCP ID & Rank Non
 Email jaredshawwal@grain.com

Category# 34 Entry # 939821
 Sub (a-f) C
 Subcategory Experimental beer
 Special Ingredients shiraz / fresh oak

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

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

Bottle Inspection OK _____

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

Aroma

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate _____
 Fermentation _____
 Other Wild ferment + Red grape

7
12

Appearance

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

2
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 Hops Bitterness Fermentation Wheat. Subtle grainy notes
 OK for style
 Way too high for style
 Banana. Low Clave. Hint of bubblegum

13

Flavor

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

10
20

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	

Mouthfeel

Body Thin M Full Inappropriate _____
 Carbonation None L N 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 _____

6
10

Scoring Guide

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

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

Slightly hazy. Astringency slightly higher with Red Grape but no overpowering. Good mouthfeel with dryness. Overall good example. Almost too.

29
50

Judge Total

Table 7.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Chris Rosewarne
 BJCP ID & Rank E4104 Certified
 Email _____

Category# 28 Entry # 858231
 Sub (a-f) D
 Subcategory (spell out) Straight Sour
 Special Ingredients Rosella

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Low malt.
 Hops None L M H Inappropriate Rosella dominates
 Fermentation None L M H Inappropriate the aroma is
 Other Hops

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

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

Head Retention Quick Lasting Other _____
 Texture _____

2 ₃

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

Flavor 13

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

Flavor

Malt None L M H Inappropriate Low malt.
 Hops None L M H Inappropriate Low Hops. Rosella
 Bitterness None L M H Inappropriate flavour is, well
 Fermentation None L M H Inappropriate balanced with
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____

10 ₂₀

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

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

Mouthfeel

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 _____

5 ₅

Overall

Classic Example _____ Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

6 ₁₀

Scoring Guide

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

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

This is a delicious beer & would be a 40 plus beer. Unfortunately it has been entered in the wrong category. Next time enter into

Judge Total 28 ₅₀

either 28 C or Fruit beer 29 A.

Table 7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Brett Thomas
 BJCP ID & Rank Non-BJCP
 Email _____

Category# 28 Entry# 858231
 Sub (a-f) D
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____

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

Non-BJCP Qualifications

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

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

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

Flavor 13

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

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

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

Scoring Guide

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

Aroma

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Other Nice Fruit Aroma. 6₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____
 Head White Ivory Beige Tan Brown Inappropriate _____
 Clarity Brilliant L M H Inappropriate Other _____
 Retention Quick Lasting Other _____
 Other _____ Texture _____ 2₃

Flavor

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____ 11₂₀

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 _____ 5₅

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____ 6₁₀

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

Great beer. not to entered style - check style guidelines - great job otherwise!! 29₅₀

Judge Total

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Jared
 BJCP ID & Rank Non-BJCP
 Email jared.sternod@gmail.com

Category# 34 Entry # 564754
 Sub (a-f) C
 Subcategory Experimental
 Special Ingredients Red Gum, Smoke malt, Juniper

Position in flight _____
 Entry _____
 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 _____

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

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

Flavor 13

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

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

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

Nose L M H Inappropriate

Malt L M H Inappropriate
 Hops L M H Inappropriate
 Fermentation L M H Inappropriate
 Other Smoky malt

8 12

Appearance

Color Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

2 3

Flavor

Nose L M H Inappropriate

Malt L M H Inappropriate
 Hops L M H Inappropriate
 Bitterness L M H Inappropriate
 Fermentation L M H Inappropriate
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____
Malt. Smoke dominant

9/11 20

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency L M H Inappropriate

Other _____

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 mouthfeel, clear & bubbles are good. Smoke dominant. maybe cut the smoked malt in half. Good beer

Judge Total 30 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Todd Herford
 BJCP ID & Rank BSCP Pending
 Email todd.herford@gmail.com

Category# 34 Entry# 564754
 Sub (a-f) C
 Subcategory Experimental Beer
 Special Ingredients Red Gum, Smoked malt, Juniper

Position in flight Entry 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 _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt Inappropriate
 Hops
 Fermentation
 Other Smoke is dominant, but enjoyable. very strong.

9 12

Appearance

Color Inappropriate
 Clarity Other
 Head Inappropriate
 Retention Other
 Other _____ Texture _____

2 3

Flavor

Malt Inappropriate Smoked gum. Australian!
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Sweet
 Finish/Aftertaste Dry
 Other Smoke is overpowering but complexity of flavour is excellent.

8 20

Mouthfeel

Body Inappropriate
 Carbonation Inappropriate
 Warmth
 Creaminess 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.
Great appearance, and initial impression is high.
Smoke Aroma is interesting, but overpowering when flavour is revealed. ~~Red~~ Reduce flavour intensity for a well balanced beer.

4 10

27 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

7

Judge Name Todd Hartford
 BJCP ID & Rank BJCP Pending
 Email todd.hartford@gmail.com

Category# L Entry# 155996
 Sub (a-f) 74A
 Subcategory (spell out) CATHARINA sour
 Special Ingredients _____

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

Bottle Inspection OK GUSHED

Aroma

None L M H Inappropriate
 Malt BISCUIT
 Hops _____
 Fermentation _____
 Other COCONUT, MIXED FRUIT

7
12

Appearance

Yellow Brilliant Hazy Opaque Inappropriate
 Color _____
 Clarity _____
 Other _____

White Very Beige Tan Brown Inappropriate
 Head _____
 Retention _____
 Texture THICK & FLUFFY

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste HINTS SWEET, BUT FINISH IS BORE DRY.
 Other OVERCARBONATED. MAKE ADJUNCTS SEEM "FLAT"

9
20

Mouthfeel

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

3
15

Overall

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

6
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
HIGHLY CARBONATED. ENJOYABLE
AROMA BUT A STRONG CALABRE
RETURN TO L MALT + PINEAPPLE/
COCONUT ADDITIONS.

28
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	<u>MISS</u> the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate.	

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jared
 BJCP ID & Rank Non
 Email jaredchemwood@gmail.com

Category# LX4A Entry # 155996
 Sub (a-f) _____
 Subcategory Catherine Sour
 Special Ingredients Pineapple Coconut

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

Bottle Inspection ok _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate
Wheat. Subtle grainy notes

Hops None L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

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

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other Fruity, pineapple coconut

8
12

Appearance

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

2
3

Flavor

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

9
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 _____

5
10

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

Over carbonated. Potential infection or more like fermenting pineapple causing distress & overcarb. Slightly sickly but has promise toasted coconut also come through

27
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Jared
BJCP ID & Rank Nor
Email jaredsheward@gmail.com

Category# 30 Entry # 339561
Sub (a-f) B
Subcategory Autumn Seasonal
Special Ingredients Coconut, cin & vanilla

Position in flight _____
Entry _____
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 _____

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

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

6
12

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

7
3

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

13

Flavor
None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance: Hoppy Malty
Finish/Aftertaste: Dry Sweet
Other malt, low flavour

10
20

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

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

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

3
5

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

6
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Sweet malty beer. Lacking special hop/diacetyl flavours. Mouthfeel good, well balanced was undercarbonated, bottle was not full either. Clarity needing attention

27
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.

7



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Todd Harford
BJCP ID & Rank BJCP Penking
Email Todd.harford@gmail.com

Category# 30 Entry# 339561
Sub (a-f) B
Subcategory Autumn Seasonal
Special Ingredients Cinnamon, Coconut, Vanilla

Position in flight _____
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 NOT FILLED ENOUGH

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

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

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

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

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

Scoring Guide

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

Aroma
None L M H Inappropriate
Malt X Roasty
Hops X
Fermentation X
Other Yeasty, plain. No adjuncts detected.

5
12

Appearance
Color X Muddy
Clarity X
Other _____
Head X
Retention X
Texture _____

1
3

Flavor
None L M H Inappropriate
Malt X MALTY
Hops X
Bitterness X
Fermentation X
Balance X
Finish/Aftertaste X
Other SLIGHTLY SWEET, VERY LOW FLAVOR OTHER THAN AMBER MALT REQUIRED

10
20

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

4
15

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

6
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Undercarbonated. MALT IS SUPPORTIVE, BUT LITTLE TO NO ADJUNCT FLAVORS. ONE DIMENSIONAL, BUT ENJOYABLE

26
50

Judge Total