



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADOKA Date 05/01/22

Judge Name ANDREW LARSEN
BJCP ID & Rank ADN BJCP
Email _____

Category# 21 Entry # 453891
Sub (a-f) B6
Subcategory WHITE IPA
Special Ingredients _____

Position in flight 14
Advanced to MINI-BOS
PLACE 44-75
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 7

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

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

Flavor 13

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

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Light malt
Hops Good High Aroma
Fermentation Good esters of witbier style.
Other _____ 11

Appearance

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

Flavor

Malt None L M H Inappropriate Light color & malt character
Hops High fruit by hops
Bitterness
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____ 7

Mouthfeel

Body Thin M Full Inappropriate
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
8

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

Very good to style and excellent tasting.

Judge Total 44 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADRIKE

Date 25/6/22

Judge Name ANDREW LARSEN
 BJCP ID & Rank NDW BJCP
 Email _____

Category# 23 Entry# 614965
 Sub (a-f) G
 Subcategory GOSE
 Special Ingredients _____

Position in flight Entry of 31
 Advanced to MINI-BOS
 PLACE 44.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 7

Scoresheet Instructions

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

10 12

Appearance

Color X Head
 Clarity X Retention
 Other _____ Texture _____

3 3

Flavor

Malt X Good sour flavour
 Hops X lemon/salty characters
 Bitterness X very well
 Fermentation X
 Balance X
 Finish/Aftertaste X
 Other _____

18 20

Mouthfeel

Body X Creaminess
 Carbonation X Astringency
 Warmth X Other

5 5

Overall

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

9 10

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

Very good to style
hitting all the right
flavours.

Judge Total 44.5



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Scott Newby
 BJC ID _____
 & Rank Rank Pending
 Email Scottnewby@hotmail.com

Category# 23 Entry # 614965
 Sub (a-f) G
 Subcategory _____
 (Spell out)
 Special Ingredients _____

Position in flight
 Entry of 31

Advanced to MINI-BOS
 PLACE 44.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Aroma

Malt None L M H Inappropriate strong fruity
 Hops lemon aroma
 Fermentation with a sourness
 Other lingering - no malt
noticeable 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

Flavor

Malt None L M H Inappropriate Salty lemon
 Hops goodness
 Bitterness Well balanced
 Fermentation with dry finish
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
melt - no noticeable 18₂₀

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth Creaminess Astringency
 Other _____ 5₅

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless
9₁₀

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

well done! A lovely beer!

Judge Total 45₅₀

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADISON Date 2/16/22

Judge Name ANDREW LARSEN
BJCP ID & Rank 1104 BJCP
Email _____

Category# 25 Entry# 714413
Sub (a-f) A
Subcategory _____
Special Ingredients Belgian Blonde Ale

Position in flight Entry 20 of _____
Advanced to MINI-BOS _____
PLACE 465
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 7

Bottle Inspection or _____

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

Hops _____

Fermentation cloak/Banana esters

Other really good to style

Score: 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 _____

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

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

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

Flavor

Malt None L M H Inappropriate a little bit sweetness but OK

Hops _____

Bitterness _____

Fermentation Good esters for the style

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet Dryer finish just on high alcohol a little.

Other _____

Mouthfeel

Body Thin M Full Inappropriate _____

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.

Very good to style.

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

Judge Total 44 / 50

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name RYAN KEIGHTLEY
 BJCP ID & Rank PENDING
 Email RYANKEIGHTLEY@GMAIL.COM

Category# 22 Entry# 139316
 Sub (a-f) B
 Subcategory AMERICAN STRONG
 Special Ingredients _____

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

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

Bottle Inspection OK _____

Scoresheet Instructions
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 bready + caramel
 Hops None L M H Inappropriate tropical fruit, citrus
 Fermentation None L M H Inappropriate fruity esters
 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 alcohol 'legs' Texture tight

3 3

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

Flavor 13

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 toffee, dark fruit, roast
 Hops None L M H Inappropriate citrus, stone fruit, pine
 Bitterness None L M H Inappropriate Good
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate Well balanced
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

18 20

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

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

Scoring Guide

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

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Full flavoured, has a wonderful balance between hops and malt character. A dangerously easy to drink strong.

9 10

Judge Total 45 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocke Date 25/06/22

Judge Name Jimmy Van Eetvelde
BJCP ID & Rank _____
Email Jimmy@madocke.com.au

Category# 22 Entry# 139316
Sub (a-f) B
Subcategory American Strong
Special Ingredients _____

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

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

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

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

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

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
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 or _____
Aroma
None L M H Inappropriate
Malt X _____
Hops X _____
Fermentation X _____
Other _____

10
12

Appearance
Color X _____
Clarity X _____
Other _____
Head X _____
Retention X _____
Texture deas

3
3

Flavor
None L M H Inappropriate
Malt X _____
Hops X _____
Bitterness X _____
Fermentation X _____
Balance X _____
Finish/Aftertaste X _____
Other _____

18
20

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

4
5

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

2,5
10

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

43,5
50

Judge Total

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Moderbe Date 25/06/22

Judge Name Jimmy Van der Velde
BJCP ID & Rank _____
Email Jimmy@moderbe.com.au

Category# 24 Entry# 837992
Sub (a-f) C
Subcategory Biere de garde
Special Ingredients _____

Position in flight Entry 16
Advanced to MINI-BOS
PLACE 44
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery Moderbe
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 _____
Other _____
10 ₁₂

Appearance
Color: Yellow, Gold, Amber, Copper, Brown, Black Inappropriate
Clarity: Brilliant, Hazy, Opaque Inappropriate
Head: White, Ivory, Beige, Tan, Brown Inappropriate
Retention: Quick, Lasting Inappropriate
Texture: dense
3 ₃

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

Flavor
None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance: Hoppy, Malty
Finish/Aftertaste: Dry, Sweet
Other _____
18 ₂₀

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

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

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

Overall
Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
9 ₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Slight alcoholic -> probably pitch a bit more yeast or ferment a bit longer in the first 3 days.
overall a very nice beer.
really good.

Scoring Guide

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

Judge Total **44** ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name RYAN KEIGHTLEY
 BJCP ID & Rank PENDING
 Email RYANKKEIGHTLEY@GMAIL.COM

Category# 24 Entry# 837992
 Sub (a-f) C
 Subcategory Biere de Garde
 Special Ingredients _____

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

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

Bottle Inspection OK _____

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

Hops _____

Fermentation _____

Other _____

11 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture tight bubble

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

Malt None L M H Inappropriate toasty rich, caramel sweet

Hops _____

Bitterness well balanced

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other light alcohol.

17.5 20

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

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

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H _____

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other _____

4 5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

8.5 10

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

A beautiful example of an Ambree biere de garde - malty, sweet strong clean beer. fantastic!
A little too much alcohol warmth, perhaps check yeast pitch

44 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 Madache Date 25/06/22

Judge Name Jimmy Van Eetvalde
 BJCP ID & Rank _____
 Email Jimmy@madache.com.ca

Category# 12 Entry # 136 146
 Sub (a-f) B
 Subcategory Sparkling ale
 Special Ingredients _____

Position in flight Entry 10 of _____
 Advanced to MINI-BOS _____
 PLACE 43
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate soft malt aroma
 Hops None L M H Inappropriate moderate Hop
 Fermentation None L M H Inappropriate esters
 Other _____

10
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

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

16
20

Mouthfeel

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

4
5

Overall

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

9
10

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

Very nice beer. Nice example of the style.

42
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date 25/06/22

Judge Name RYAN KEIGHTLEY
 BJCP ID & Rank RANK PENDING
 Email RYANKEIGHTLEY@GMAIL.COM

Category# 12 Entry # 136146
 Sub (a-f) B
 Subcategory Aust Sparkling Ale
 Special Ingredients _____

Position in flight 10
 of _____
 Advanced to MINIBOS
 PLACE 43
 CONSENSUS SCORE

may not be an average of judge's individual scores

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

Bottle Inspection OK PET

Aroma

None L M H Inappropriate
 Malt X grainy, low bready
 Hops X earthy
 Fermentation X yeasty, low sulphur
 Other + esters (pear)

10.5
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt X grainy
 Hops X earthy Aus (P.O.E?)
 Bitterness X Good moderate-high
 Fermentation X low-moderate fruity
 Balance Hoppy Malty Great
 Finish/Aftertaste Dry Sweet Dry
 Other _____

18
20

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

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

Mouthfeel

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

4
5

Overall

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

9
10

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

An excellent example of the style, well balanced. Potentially some low cardboard from oxidation, so keep an eye on bottling

404
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 MADISON Date 25/1/22

Judge Name ANDREW LARSEN
BJCP ID & Rank NON BJCP
Email _____

Category# 22B Entry # 943243
Sub (a-f) B
Subcategory (Spell out) American Strong Ale
Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt _____ strong, but some
Hops _____ earthy hop
Fermentation _____ aroma
Other _____

9
12

Appearance

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

3
3

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

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

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

Flavor

None L M H Inappropriate
Malt _____ Good balance
Hops _____ of malt hop blended
Bitterness _____ Very strong
Fermentation _____
Balance Hopy Malty _____
Finish/Aftertaste Dry Sweet _____
Good finish and well balanced
Other _____

17
20

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

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

Mouthfeel

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

5
15

Overall

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

8
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Very well done, well balanced, very good to style.

Scoring Guide

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

42
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name ANDREW LARSEN
 BJCP ID & Rank NON BJCP
 Email _____

Category# 25 Entry# 257152
 Sub (a-f) C
 Subcategory (Spell out) Belg Golden Strong
 Special Ingredients _____

Position in flight Entry of 22
 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 7

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Good Fruity / Floral esters
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Other _____

9
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 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 flavours
 Hops None L M H Inappropriate and alcohol. Good esters follow through
 Bitterness None L M H Inappropriate drinking as in aroma
 Fermentation None L M H Inappropriate _____
 Balance Hoppily M H 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 _____

5
15

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 to style and well balanced with strong alcohol

Judge Total

41
50

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

46



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADOCKIE Date 25/6/22

Judge Name ANDREW LABEU
BJCP ID & Rank NIN BJCP
Email _____

Category# 25 Entry# 847438
Sub (a-f) B
Subcategory SAISON
Special Ingredients _____

Position in flight Entry 30
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 7

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Good Fruity aroma
Hops
Fermentation
Other _____

9
12

Appearance

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

3
3

Example: How 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 Clove. Hint of bubblegum

13

Flavor

Malt None L M H Inappropriate Good Saison Flavour
Hops Finishes dry and well attenuated
Bitterness
Fermentation Hoppy Malty
Balance Dry Sweet
Finish/Aftertaste _____
Other _____

17
20

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

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

Mouthfeel

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

5
5

Overall

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

8
10

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

Excellent to style

Judge Total

42.50

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

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADDOKE Date 25/6/22

Judge Name ANDREW LARSEN
BJCP ID & Rank MBN BTCP
Email _____

Category# LS Entry # 758938
Sub (a-f) X5
Subcategory _____
Special Ingredients _____

Position in flight Entry 6 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 7

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 X _____
Hops X Good hops to style
Fermentation No issue
Other _____
8 ₁₂

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

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

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

Flavor
None L M H Inappropriate
Malt X medium maltness
Hops X Great hop flavor
Bitterness X _____
Fermentation _____
Balance Hoppy X Malty
Finish/Aftertaste Dry X sweeter finish, need dryer finish!
Other _____
18 ₂₀

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

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

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

Scoring Guide

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

Overall
Classic Example X _____
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.
Very good to style
just little too sweet.
8 ₁₀
41 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

4



Location _____

Date _____

Judge Name ANDREW LARSEN
 BJCP ID & Rank NIN BJT
 Email _____

Category# 25 Entry # 778628
 Sub (a-f) B
 Subcategory _____
 Special Ingredients SAISON

Position in flight
 Entry 28
 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 7

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt Peppery, Bready
 Hops could be more
 Fermentation aroma wise
 Other _____

8
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt X Wheat. Subtle grainy notes
 Hops X OK for style
 Bitterness X 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	

Mouthfeel

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

4
5

Overall

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

8
10

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

Good to style,
just missing Saison aromatics-

Judge Total

41
50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Scott Newby
BJCP ID & Rank Rank Pending
ScottNewby@ohemail.com

Category# 22 Entry # 282793
Sub (a-f) _____
Subcategory (Spell out) American Barley Wine
Special Ingredients _____

Position in flight 34
Advanced to MINI-BOS
PLACE 42
CONSENSUS SCORE 42
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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
Hops
Fermentation
Other
Initial pine aroma fades to a caramel aroma. Alcohol - apparent - no off smells. 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
Bitterness
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other
A smooth & sweet maltiness that continues into the after taste before the hop bitterness and alcohol shine through. 17

Mouthfeel

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

Overall

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

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

An enjoyable beer that could have a slight increase in bitterness to really shine!!

Judge Total 43



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

8.



Location MADOCKE

Date _____

Judge Name ANDREW LARSEN
 BJCP ID & Rank Now BJCP
 Email _____

Category# 22 Entry# 282793
 Sub (a-f) C
 Subcategory American Pale Ale
 Special Ingredients Wine

Position in flight Entry 34
 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 7

Scoresheet Instructions

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

Aroma

Malt None L X M H Inappropriate Strong caramel/raisin
 Hops L maltiness,
 Fermentation Dank resin hoppy
 Other notes.

9 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate Well balanced maltiness
 Hops X with high alcohol
 Bitterness X sweet finish,
 Fermentation X could do with
 Balance Hoppy Malty more bitter finish
 Finish/Aftertaste Dry Sweet

16 20

Mouthfeel

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

5 5

Overall

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

8 10

Feedback

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

Well good to style
very nice to drink.
Just touch more
bitterness.

41 50

Judge Total

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Scott Newby
 BJCP ID & Rank Rank Pending
 Email scottnewby@hotmail.com

Category# 25 Entry # 461554
 Sub (a-f) B
 Subcategory SALSON
 Special Ingredients _____

Position in flight 26
 Advanced to MINI-BOS
 PLACE 41.5
 CONSENSUS SCORE 41.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
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 Citrus, peppery notes -
 Hops None L M H Inappropriate Sweetness -
 Fermentation None L M H Inappropriate Not as aromatic as expected. Notes are there just very subtle
 Other None L M H Inappropriate

Appearance

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

Flavor

Malt None L M H Inappropriate slight plastic after taste
 Hops None L M H Inappropriate Chlorophenols could be to blame
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet complex with fruity citrus flavors alcohol warming lingers.
 Other None L M H Inappropriate

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 None L M H Inappropriate

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.

A lovely beer let down with the slight after taste. Consider water proofing it not already.

Judge Total 42



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADOCKE Date 25/6/22

Judge Name ANDREW LARSEN
 BJCP ID & Rank Non BJCP
 Email _____

Category# 25 Entry# 461554
 Sub (a-f) B
 Subcategory SAISON
 Special Ingredients _____

Position in flight Entry of 26
 Advanced to MINI-BOS
 PLACE 4.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 7

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Medium esters/fruitiness
 Hops
 Fermentation
 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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Flavor

Malt None L M H Inappropriate Good dry finish
 Hops with good body
 Bitterness spicy aroma/taste
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

19 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
 Warmth
 Creaminess None L M H Inappropriate
 Astringency
 Other _____

4 ₅

Overall

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

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

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.	

Good to style just finishes a bit short within saison dryness.

Judge Total

41 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocba Date 25/06/22

Judge Name Jimmy Van Eetvelde
BJCP ID & Rank _____
Email Jimmy@madocba.com.ac

Category# 25 Entry# 439359
Sub (a-f) C
Subcategory Strong Belgian ale
Special Ingredients _____

Position in flight Entry of 23
Advanced to MIN-BOS
PLACE 41
CONSENSUS SCORE
may not be an average of judge's individual scores

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

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

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

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

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

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

Scoring Guide

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

Aroma
Bottle Inspection ok _____
None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other _____
3₁₂

Appearance
Color Brilliant Golden Amber Copper Brown Black Inappropriate
Head White hazy Beige Tan Brown Inappropriate
Clarity Brilliant Hazy Opaque Other
Retention Quick Lasting Other
Other _____
Texture dense
3₃

Flavor
None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____
17₂₀

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.
Very good beer. could have a little bit more yeast character maybe ferment a little bit higher or pitch a little bit less yeast.
41₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocque Date 25/6

Judge Name Cory MacDondal
 BJCP ID & Rank E1855 (Cent)
 Email cmac73@live.com.au

Category# 22 Entry# 182273
 Sub (a-f) C
 Subcategory American Belg. W/ale
 Special Ingredients _____

Position in flight Entry 33
 Advanced to MINIBOS
 PLACE 39 25
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

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

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

Flavor 13

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

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

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

Scoring Guide

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

Bottle Inspection ok _____

Aroma

Malt Inappropriate strong caramel
 Hops citrusy / note...
 Fermentation
 Other _____

10 ₁₂

Appearance

Color Inappropriate
 Clarity Other
 Head Retention Inappropriate
 Texture Other

3 ₃

Flavor

Malt Inappropriate salty / caramel / hoppy
 Hops
 Bitterness firm smooth
 Fermentation clean
 Balance little harsh
 Finish/Aftertaste
 Other _____

14 ₂₀

Mouthfeel

Body Inappropriate
 Carbonation
 Warmth
 Creaminess Inappropriate
 Astringency
 Other _____

3 ₅

Overall

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

8 ₁₀

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

Very tasty beer indeed!
consider checking sparge
temps. run off rates
etc

Judge Total 38 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocbe

Date 25/06/22

Judge Name Jimmy Van Etuolde
 BJCP ID & Rank _____
 Email Jimmy@madocbe.com.au

Category# 25 Entry# 911789
 Sub (a-f) C
 Subcategory Belgian golden strong
 Special Ingredients _____

Position in flight Entry 24
 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 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 ● _____
 Hops ● _____
 Fermentation ● low esters 10
 Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ● _____
 Clarity ● _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head ● _____
 Retention ● Dense 3
 Texture _____

Flavor

None L M H Inappropriate

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

Mouthfeel

Thin M Full Inappropriate

Body ● _____
 Carbonation ● _____
 Warmth ● _____

None L M H Inappropriate

Creaminess ● _____
 Astringency ● _____
 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. 7

missing the malt character a bit.
low on esters. check fermentation
temp and grain bill. very
nice beer with potential.

Judge Total 39



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocha Date 25/06/22

Judge Name Jimmy Van Etvelde
BJCP ID & Rank _____
Email Jimmy@madocha.com.au

Category# 24 Entry# 694981
Sub (a-f) B
Subcategory Belgian pub ale
Special Ingredients _____

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

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

Bottle Inspection OK _____

Aroma

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

10
12

Appearance

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

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

14
20

Mouthfeel

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

3
5

Overall

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

7.5
10

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

could use more bitterness.
could use a bit more malt character.
Overall good beer, has a lot of potential.

36.5
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GCABC Date 25/06/22

Judge Name RYAN KEIGHTLEN
 BJCP ID & Rank PENDING
 Email RKANEIGHTLEN@GMAIL.COM

Category# 3 Entry# 948837
 Sub (a-f) D
 Subcategory Czech Dark Lager
 Special Ingredients _____

Position in flight Entry 1 of _____
 Advanced to MINI-BOS
 PLACE 37
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>LM</u>	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 Rich deep sweet malt - bready
 Hops low
 Fermentation low, could be fruit (H/M) 10
 Other _____

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 tight packed 3

Flavor

Malt None L M H Inappropriate Toast, bready + Roast
 Hops low spicy
 Bitterness moderate
 Fermentation low 14
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Dry.
 Other _____

Mouthfeel

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

Overall

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

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

A very good example of the style, rich malt forward beer that finishes off dry. The carbonation is a little low, and some puckering astringency on the palate - watch how you treat your darker malts in the mash. 37

Judge Total 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocche

Date 25/06/22

Judge Name Van Etuolde Jimmy
 BJCP ID & Rank _____
 Email Jimmy @ madocche . com . au

Category# 3 Entry# 948834
 Sub (a-f) D
 Subcategory Czech Dark Lager
 Special Ingredients _____

Position in flight Entry of 1
 Advanced to MINI-BOS
 PLACE 37
 CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

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

10
12

Appearance

Color _____
 Clarity _____
 Other _____
 Head Retention _____
 Texture tight

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other _____

14
20

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

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

Mouthfeel

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

3
15

Overall

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

7
10

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

Nice beer, nice aroma.
Appearance is very good.
Not malty enough, change the
mash schedule a bit and
carbonate a bit higher

37
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madache Date 25/06/22

Judge Name Jimmy Van Eetvelde
 BJCP ID & Rank _____
 Email Jimmy@madache.com.au

Category# 25 Entry# 3676 47
 Sub (a-f) A
 Subcategory Belgian Blonde Ale
 Special Ingredients _____

Position in flight 19
 Advanced to MINI-BOS _____
 PLACE 37
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery Madache
 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 None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other
 Other _____ Texture not dense

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 _____

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 _____

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.

New beer, could use a bit more carbonation and slightly higher fermentation and little bit more body. Beer has potential.

Judge Total 37



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name RYAN KEIGHTLEY
 BJCP ID & Rank PENDING
 Email RYANKEIGHTLEY@GMAIL.COM

Category# 25 Entry# 367647
 Sub (a-f) A
 Subcategory Belg Blonde Ale
 Special Ingredients _____

Position in flight 19
 Advanced to MINI-BOS
 PLACE 37
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt light grainy
 Hops spicy hop note
 Fermentation spicy phenolic
 Other _____

9₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Head Quick Lasting Other _____
 Clarity Brilliant Hazy Opaque Other _____
 Retention
 Other _____ Texture look packed, doesn't stick around

2₃

Flavor

None L M H Inappropriate
 Malt
 Hops light spice
 Bitterness could use more bitterness
 Fermentation perfumy ester, low phenolic
 Balance Hoppy Maltly yeast
 Finish/Aftertaste Dry Sweet a little too sweet
 Other _____

15₂₀

Scoresheet Instructions

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

3.5₅

Overall

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

7₁₀

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

A nice fruity and spicy blonde, moderate sweet finish. With a little more bitterness and carbonation it would balance the beer out better towards style guidelines.

36.5₅₀

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 Madache Date 25/06/22

Judge Name Jimmy Van Eetvelde
BJCP ID & Rank _____
Email Jimmy@madache.com.au

Category# 23 Entry# 85 98 98
Sub (a-f) G
Subcategory (Spell out) gose
Special Ingredients _____

Position in flight Entry 32 of _____
Advanced to MINI-BOS _____
PLACE 36.25
CONSENSUS SCORE 36.25
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

Nose L M H Inappropriate
Malt _____
Hops _____
Fermentation fruity aroma
Other _____

10
12

Appearance

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

2,5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

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

15
20

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

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

Mouthfeel

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

2
5

Overall

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

7
10

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

Very nice beer, could use a bit more broody malt flavour.

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.

36,5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



8

Location _____

Date _____

Judge Name Cary macdonald
 BJCP ID & Rank E1955 (cert)
 Email cmact3@live.com.au

Category# 23 Entry# 859898
 Sub (a-f) G
 Subcategory GOSE
 Special Ingredients _____

Position in flight 32
 Advanced to MINI-BOS
 PLACE 36-25
 CONSENSUS SCORE

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt lowly citrus berry notes
 Hops _____
 Fermentation med grainy
 Other low salty

10/12

Appearance

Color Brilliant Hazy Opaque Other _____
 Head Quick Lasting 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 grainy
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty
 Finish/Aftertaste low vegetal celery notes
 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
 Creaminess
 Carbonation
 Astringency
 Warmth
 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.

Enjoyed this beer b
though celery
notes on flavours check
freshness and variety
of carbonation

Judge Total 36 50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Marloche Date 25/06/22

Judge Name Jimmy Van Eetvelde
BJCP ID & Rank _____
Email Jimmy@marloche.com.eu

Category# 25 Entry# 523792
Sub (a-f) B
Subcategory Strong Belgian ale
Special Ingredients Saison

Position in flight Entry 27 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 Marloche
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 _____

10
12

Appearance

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

2
3

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

Flavor

Malt None L X H Inappropriate Wheat. Subtle grainy notes
Hops X None L M H Inappropriate OK for style
Bitterness None L X H Inappropriate Way too high for style
Fermentation None L X 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 Maltly
Finish/Aftertaste Dry Sweet
Other _____

14
20

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

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

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.

Nice beer. Needs more bitterness
Maroche aroma and nice appearance
could use a bit more malt character
Probably ferment a P.H.G. bit higher.

36
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

2



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name SCOTT NEWBY
BJCP ID & Rank Rank pending
Email scottnewby@hotmail.com

Category# 24 Entry # 151679
Sub (a-f) B
Subcategory (Spell out) Belgian Pale
Special Ingredients _____

Position in flight Entry 8 of _____
Advanced to MINI-BOS _____
PLACE 36
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

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

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

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

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

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

Scoring Guide

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

Bottle Inspection OK

Aroma
None L M H Inappropriate
Malt Strong fruitiness that finishes with a honey sweetness - no biscuity malts.
Hops _____
Fermentation _____
Other _____
8₁₂

Appearance
Yellow Gold Amber Copper Brown Black Inappropriate
Color Hazy _____
Clarity Hazy _____
Other _____
Head Quick Lasting Other
Retention Quick _____
Texture _____
2₃

Flavor
None L M H Inappropriate
Malt X Initial low fruitiness that leads to a sweetness that lingers.
Hops X _____
Bitterness _____
Fermentation _____
Balance Hoppy X Malty _____
Finish/Aftertaste Dry X Sweet _____
Other Flavor no off flavors.
16₂₀

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

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
An enjoyable beer that has a few small flaws that can be easily fixed to make this a smashing beer.
37₅₀

Judge Total
Malt seemed sweeter and wasn't biscuity, Body was very thin, If mashing increase temp slightly B malt choice.

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADDOKE Date 25/6/22

Judge Name ANDREW LARSEN
BJCP ID & Rank NON BJCP
Email _____

Category# 29 Entry # 151679
Sub (a-f) B
Subcategory Belg Pale Ale
Special Ingredients _____

Position in flight Entry 8
Advanced to MINI-BOS
PLACE 36
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 7

Bottle Inspection OK _____

Aroma
None L M H to low medium malt
Malt High fruity esters
Hops _____
Fermentation _____
Other good for style

7
12

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

Appearance
Color: Yellow (Brilliant, Hazy, Opaque) to low
Clarity: Medium malt
Head Retention: High
Texture: _____

3
3

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

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

13

Flavor
None L M H Needs more malt backbone
Malt Good yeast ester/flavour
Hops _____
Bitterness is more sweet than malty.
Fermentation _____
Balance: Hoppy Malty _____
Finish/Aftertaste: Dry Sweet _____
Other _____

14
20

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

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

Mouthfeel
Thin M Full to low
Body High
Carbonation: None L M H High
Warmth _____
Creaminess: None L M H High
Astringency: High
Other _____

4
5

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

7
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Lacking malt body.
Good fruity esters.

35
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.

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADONIA

Date 25/6/22

Judge Name ANDREW LARSEN
 BJCP ID & Rank NON BJCP
 Email _____

Category# 18A Entry# 612212
 Sub (a-f) _____
 Subcategory Blonde Ale
 Special Ingredients _____

Position in flight Entry 12
 Advanced to MINI-BOS
 PLACE 36
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 7

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt should be less hoppy some flavor
 Hops for style
 Fermentation _____
 Other _____

7
12

Appearance

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

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops Good hops but not for style
 Bitterness for style
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other _____

13
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

5
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 as a American Pale Ale just over hoppy for style.

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 Marloche Date 25/06/22

Judge Name Jimmy Van Etvelde
BJCP ID & Rank _____
Email Jimmy@marloche.com.au

Category# 25 Entry # 831681
Sub (a-f) B
Subcategory Strong Belgian aB
Special Ingredients Soison

Position in flight 29
Advanced to MINI-BOS
PLACE 36
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery marloche
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 _____ paper finity.
Other _____

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

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

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

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

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

Scoring Guide

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

Overall
Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
no beer, lacks a bit of support of the malt. overall good beer. could use a bit more carbonation.

Judge Total 37 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

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

Category# 25 Entry# 831681
 Sub (a-f) B
 Subcategory (Spell out) SAISON
 Special Ingredients _____

Position in flight
 Entry of 29

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

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____ pear apple / light spice
 Other _____ light acet / acid

8 ₁₂

Appearance

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

3 ₃

Example: How to fill in a Scoresheet

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

Flavor **13**
 Malt _____ 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 _____ grainy
 Hops _____
 Bitterness _____
 Fermentation _____ pear like / citrus
 Balance _____
 Finish/Aftertaste _____ lots spicy notes at social yeast
 Other _____

14 ₂₀

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

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

Mouthfeel

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

good attempt at style, though lacks balance between esters & phenolics look at Barnett temp

Judge Total

35 ₅₀

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

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Macloche Date 25/06/22

Judge Name Jimmy Van Esvelde
BJCP ID & Rank _____
Email Jimmy@macloche.com.au

Category# 25 Entry# 324 773
Sub (a-f) B
Subcategory Strong Belgian ale
Special Ingredients Saison

Position in flight Entry 25 of _____
Advanced to MINI-BOS _____
PLACE 34
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery Macloche
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 esters
Other _____

Appearance
Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Head _____
Retention _____
Texture not close
Other _____

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

Flavor
None L M H Inappropriate
Malt _____
Hops _____
Bitterness _____ Low bitterness
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other _____

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

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

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

Scoring Guide

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

Overall
Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Very nice beer. could use a bit more bitterness. carbonation was on the low side.
Judge Total 34 / 50

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADOKA

Date 25/6/22

Judge Name ANDREW LARSEN
 BJCP ID & Rank NON BJCP
 Email _____

Category# L5 Entry # 271363
 Sub (a-f) X5
 Subcategory _____
 Special Ingredients _____

Position in flight Entry 4
 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 7

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

Malt None L M H Missing hop aroma
 Hops No fermentation issues.
 Fermentation
 Other _____

Appearance

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

Flavor

Malt None L M H medium malt flavour
 Hops Missing high hop taste & aroma
 Bitterness good for style
 Fermentation -NO issue
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

Mouthfeel

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

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.

Needs more hop flavour AND needs dryer finish. Bit too sweet

Judge Total 31 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Scott Newby
 BJCP & Rank Rank Pending
 Email Scott.newby@ndmail.com

Category# LS Entry # 271363
 Sub (a-f) X5
 Subcategory NZ Pilsner
 Special Ingredients _____

Position in flight 4
 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 _____

ScoreSheet Instructions
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 not the star here.
 Hops None L M H Inappropriate sweet malt
 Fermentation None L M H Inappropriate no off aromas detected
 Other _____

6₁₂

Appearance

Color Brilliant Hozy Opaque Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hozy Opaque Inappropriate
 Retention Quick Lasting Inappropriate
 Other looks the goods!!

3₃

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

Flavor 13

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

Flavor

Malt None L M H Inappropriate low hop bitterness that finishes clean.
 Hops None L M H Inappropriate Hop flavour not strong
 Bitterness None L M H Inappropriate sweetness from malt.
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Sweet
 Finish/Aftertaste Dry Sweet
 Other _____

12₂₀

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

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

Mouthfeel

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 _____

7₁₀

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

lovely beer missing that hops coming through as the star. Increase dry hopping to make this beer really shine.

Judge Total 32₅₀

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.

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MFDROKE Date 25/6/22

Judge Name ANDREW LARSEN
BJCP ID & Rank NON BJCP
Email _____

Category# 4 Entry # 406133
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight Entry 2 of _____
Advanced to MINI-BOS _____
PLACE 32
CONSENSUS SCORE 32
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 7

Scoresheet Instructions
Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 more sweetness than malt
Hops _____
Fermentation Minimal yeast esters
Other _____ off flavours
7 ₁₂

Appearance
Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other _____
Head White Cream Tan Brown Inappropriate
Retention Quick Lasting Other _____
Texture _____
2 ₃

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

Flavor 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 more sweet than malty
Hops more pilsner taste
Bitterness should be there...
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 _____
Carbonation None L M H _____
Warmth _____
Creaminess None M H Inappropriate
Astringency _____
Other _____
3 ₁₅

Overall
Classic Example _____ _____ _____
Flawless _____ _____
Wonderful _____ _____
Not to Style _____
Significant Flaws _____
Lifeless _____
7 ₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Nice clean beer however
missing pilsner maltness
for style

Scoring Guide

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

Judge Total 32 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GCBC Date _____

Judge Name Scott Newby
BJCP ID & Rank Rank Pending
scottnewby@hotmail.com

Category# 4 Entry# 466133
Sub (a-f) B
Subcategory (Spell out) Fest beer
Special Ingredients _____

Position in flight Entry of 2
Advanced to MINI-BOS
PLACE 32
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

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rev BSTR-180124

Aroma

Malt None L M H Inappropriate
Hops Inappropriate
Fermentation Inappropriate
Other Sweetness overpowers malt. Clean/honey 7

Appearance

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

Flavor

Malt Inappropriate clean ferment with low flocc
Hops Inappropriate and a
Bitterness Inappropriate lingering
Fermentation Inappropriate sweetness.
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Inappropriate Finishes crisp
Other - malt not shining through. 13

Mouthfeel

Body Thin M Full Inappropriate
Carbonation Inappropriate
Warmth Inappropriate
Creaminess None L M H Inappropriate
Astringency Inappropriate
light other body 3

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.

An enjoyable beer with no obj flaws though misses out on being to style, by not being malty enough.
Body B colour can be improved.
If using all grain confirm malts & increase mash temp. 32

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madocba Date 25/06/22

Judge Name Jimmy Van Eetvoelde
 BJCP ID & Rank _____
 Email Jimmy@madocba.com.au

Category# 1B Entry# 771558
 Sub (a-f) A
 Subcategory Pale american ale
 Special Ingredients _____

Position in flight 13
 Advanced to MINI-BOS _____
 PLACE 31,5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery Madocba
 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	X
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 _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____
 Clarity Brilliant Hazy Opaque Other _____
 Other To dark for style

White Ivory Beige Tan Brown Inappropriate

Head Quick Lasting Other _____
 Retention _____
 Texture low

1,5
3

Flavor

None L M H Inappropriate

Malt _____ coconut flavor
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other slight oxidation

10
20

Mouthfeel

Thin M Full Inappropriate

Body _____
 Carbonation None L M H _____
 Warmth _____

None L M H Inappropriate

Creaminess _____
 Astringency _____
 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.

Would be a very nice beer.
ashame of the oxidation.
be careful with transferring
to the bottles.

29,5
50

Judge Total

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Scott Newby
BJCP ID & Rank Rank Pending
scottnewby@hotmail.com

Category# 12 Entry # 376429
Sub (a-f) B
Subcategory Aust Sparkling
Special Ingredients _____

Position in Flight
Entry of 11

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 or _____

Aroma

Malt None L M H Inappropriate low levels of Yeasty, Sulfury on the nose

Hops overrides the subtleties of the malt which are sweet, NO notice

Fermentation esters

Other esters

7/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture seem to low for style - should be 4-7 was 2-3.

2/3

Flavor

Malt None L M H Inappropriate Initial sweetness from malt leads to a earthy flavour that lingers.

Hops slight esters - hoping for more.

Bitterness was

Fermentation Hoppy Malty Inappropriate

Balance Dry Sweet Inappropriate

Finish/Aftertaste was

Other _____

15/20

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

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

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth missing body & carbonation

Creaminess None L M H Inappropriate

Astringency was

2/5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

7/10

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

An enjoyable beer with a few small flaws to be classic to style. If mashing increase temp slightly &

33/50

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.

increase sugar to help with bottle conditioning as seemed low for style.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADOLE

Date 25/6/22

Judge Name ANDREW WARREN
 BJCP ID & Rank NAN BJCP
 Email _____

Category# 12 Entry # 376429
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in Flight Entry 11
 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 7

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. 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 Not much aroma other than yeast esters.
 Fermentation _____
 Other _____

6 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X _____
 Clarity X Brilliant Hazy Opaque Other _____
 Head X White Ivory Beige Tan Brown Inappropriate
 Retention X Quick Lasting Other _____
 Other _____ Texture _____

3 3

Flavor

None L M H Inappropriate

Malt X Missing malt character.
 Hops X _____
 Bitterness X Not enough bitterness
 Fermentation X _____
 Balance Hoppy X Malty _____
 Finish/Aftertaste Dry X Sweet should be dryer finish
 Other _____

12 20

Mouthfeel

Thin M Full Inappropriate

Body X _____
 Carbonation None L M H X _____
 Warmth _____

None L M H Inappropriate

Creaminess X _____
 Astringency _____
 Other _____

3 15

Overall

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

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

6 10

Just missing the characteristics of sparkling ale.
 Good aussie ale.

Judge Total 30 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GCAB

Date 25/04/22

Judge Name RYAN KEIGHTLEY
 BJCP ID & Rank PENDING
 Email RUANKEIGHTLEY@GMAIL.COM

Category# X Entry# 371785
 Sub (a-f) S
 Subcategory NZ Pils
 Special Ingredients _____

Position in flight _____
 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 PEX

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

Aroma

Malt None L M H Inappropriate low grainy
 Hops None L M H Inappropriate moderate = spicy/herbal
 Fermentation None L M H Inappropriate phenolic, grassy/spicy medicinal
 Other _____

5 12

Appearance

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

3 3

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

Flavor

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 very low bready/acid/cracker
 Hops None L M H Inappropriate moderate, more herbal than fr.
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy M H Inappropriate more bitter because low malt
 Finish/Aftertaste Dry M H Inappropriate _____
 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	<input checked="" type="checkbox"/>	Spicy	<input checked="" type="checkbox"/> M
Light-Struck		Sulfur	
Medicinal	<input checked="" type="checkbox"/>	Vegetal	<input checked="" type="checkbox"/>

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 _____
 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.

There are some notable phenolics in this beer - check your water chemistry and ensure you pitch healthy yeast. Very good bones underneath but missing those NZ hop notes

31 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 Macloche Date 25/06/22

Judge Name Jimmy Van Eetvelde
BJCP ID & Rank _____
Email Jimmy@macloche.com.au

Category# LSX Entry # 37 1785
Sub (a-f) 5
Subcategory New Zealand Pilsner
Special Ingredients _____

Position in flight of 5
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 low hop aroma
Fermentation _____
Other _____
Score: 5 / 12

Appearance
Color: Yellow, Gold, Amber, Copper, Brown, Black, Inappropriate
Head: White, Ivory, Beige, Tan, Brown, Inappropriate
Clarity: Brilliant, Hazy, Opaque, Other
Retention: Quick, Lasting, Other
Texture: _____
Score: 2.5 / 3

Example: How to fill in a Scoresheet
This example is from the flavor section for a Weissbier that is good, but too bitter for style.
Flavor 13
Malt 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 _____
Score: _____ / 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
Creaminess: None L M H
Astringency _____
Warmth _____
Other _____
Score: 3 / 5

Overall
Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
Score: 6 / 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
appearance look good. Needs more hop aroma and flavours. Needs more bitterness, could use a bit more body.
Score: 39.5 / 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 Madocbe Date 25/06/22

Judge Name Jimmy Van Etvelde
BJCP ID & Rank _____
Email Jimmy@madocbe.com.au

Category# LSX Entry# 119744
Sub (a-f) 5
Subcategory New Zealand Pilsner
Special Ingredients _____

Position in flight 3
Entry of _____
Advanced to MINIBOS _____
PLACE 30,5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection ok _____

Aroma

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

6 12

Appearance

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

White Ivory Beige Tan Brown Inappropriate
Head ● _____
Retention ● _____
Texture _____

2 3

Flavor

None L M H Inappropriate
Malt ● _____
Hops ● _____
Bitterness ● _____
Fermentation ● _____
Balance ● _____
Finish/Aftertaste ● _____
Other _____

14 20

Mouthfeel

Thin M Full Inappropriate
Body ● _____
Carbonation ● _____
Warmth ● _____

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

2,5 5

Overall

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

6 10

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

Nice beer, could use some more hop flavor. Missing some hop aroma and some more malt flavor.

Judge Total

30,5
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GCAC Date 25/06/22

Judge Name RYAN KEIGHTLEY
 BJCP ID & Rank PENDING
 Email RYANKEIGHTLEY@GMAIL.COM

Category# X Entry # 119744
 Sub (a-f) 5
 Subcategory NZ Pilsner
 Special Ingredients _____

Position in Flight Entry _____
 Advanced to MINI-BOS _____
 PLACE 30.5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection ok PET

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

Aroma

Malt None L M H Inappropriate low, grainy
 Hops None L M H Inappropriate tropical fruit, citrus
 Fermentation None L M H Inappropriate low phenolics (spicy)
 Other _____

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 _____
 Other _____ Texture tight

1 3

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

Flavor **13** 13

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

Flavor

Malt None L M H Inappropriate grainy - low
 Hops None L M H Inappropriate low-moderate, missing tropical notes
 Bitterness None L M H Inappropriate clean, a little harsh
 Fermentation None L M H Inappropriate clean
 Balance Hoppy Malty Inappropriate Towards bottom(s)
 Finish/Aftertaste Dry Sweet Inappropriate Very dry
 Other _____

14 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	
Ester		Smoky	
Grassy		Spicy	<input checked="" type="checkbox"/>
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 _____

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

6 10

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

There is a good base under the beer, it feels a little old/past its best. Potential oxidation and some phenolics come through in the aroma. Watch your yeast health and make sure you pitch enough. Very dry, too harsh for style.

30 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date 25/05/22

Judge Name RUAN KEIGHTLEY
 BJCP ID & Rank PENDING
 Email RUANKEIGHTLEY@GMAIL.COM

Category# 21 Entry # 918682
 Sub (a-f) B(D)
 Subcategory White IPA
 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 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	L
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 L M H Inappropriate
 Hops L M H Inappropriate
 low
 Fermentation L M H Inappropriate
 Medium-high fruity esters
 Other _____
 and clove phenolics

7
12

Appearance
 Color Brilliant Hazy Opaque Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other _____
 Other _____
 Texture low carb, quality disparity

2
3

Flavor
 None L M H Inappropriate
 Malt L M H Inappropriate
 low grainy
 Hops L M H Inappropriate
 Not getting much hop flavor
 Bitterness L M H Inappropriate
 Fermentation L M H Inappropriate
 Spicy, clove like flavour
 Balance Hoppy Malty Inappropriate
 fermentation character
 Finish/Aftertaste Dry Sweet Inappropriate
 Dry
 Other _____
 coriander seed

13
20

Mouthfeel
 Thin M Full Inappropriate
 Body L M H Inappropriate
 Creaminess L M H Inappropriate
 Carbonation L M H Inappropriate
 Astringency L M H Inappropriate
 Warmth 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.

This is a nice spicy refreshing belgian witbeer, which to me is missing American IPA characteristics. A little oxidation coming through, watch bottling technique. I think a good start, but needs more hops to bring it in style.

31
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Madoche Date 25/06/22

Judge Name Jimmy Van Etvoele
 BJCP ID & Rank _____
 Email simmy@madoche.com.au

Category# 21 Entry# 918682
 Sub (a-f) B6
 Subcategory white IPA
 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 Madoche
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

Aroma

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

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Brilliant Hazy Opaque Other
 Head White Hazy Beige Tan Brown Inappropriate
 Quick Lasting Other
 Color _____
 Clarity _____
 Other _____
 Retention _____
 Texture not dense

1,5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Happy 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	<input checked="" type="checkbox"/>
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 _____

6
10

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

Spices are dominant. Needs more hop flavour and aroma. giving it a little bit more wheat malt would also help with creaminess

29,5
50

Judge Total

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

8



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location MADISE Date 05/16/22

Judge Name ANDREW LARSEN
BJCP ID & Rank NW B7CP
Email _____

Category# LS Entry # 839986
Sub (a-f) X5
Subcategory _____
Special Ingredients _____

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

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 7

Bottle Inspection ok _____

Aroma
None L M H Inappropriate
Malt Either oxidized or
Hops fermentation issue
Fermentation
Other _____

5
12

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

Appearance
Yellow Gold Amber Copper Brown Black Inappropriate
Color Bright Hazy Opaque 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 X 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 Oxidized/vegetal
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other Not well balanced.

6
20

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

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

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

2
15

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

4
10

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

19
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.