5

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank: _____

Email: brenden.white1@outlook.com

Category#: 15

Sub (a-f): C

Entry #: 122478

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 1 of 18

Advanced to MINI-BOS: ☐

PLACE: _____

CONSENSUS SCORE: 35.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Burleigh

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X (M)	☐	Wheat. Subtle grainy notes
Hops	X	☐	OK for style
Bitterness	X (H)	☒	Way too high for style
Fermentation	X	☐	Banana. Low Clove. Hint of bubblegum

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Coffee, roasted grain
Hops	X			☐	No hop
Fermentation		X		☐	boozy
Other					

9 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color						X	☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity		X		☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head						☐	

	Quick	Lasting	Inappropriate	Other
Retention	X		☐	

Other: poor head retention

Texture: _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	Lack of malt, some choc
Hops	X			☐	Low hop
Bitterness			X	☐	med-high bitterness
Fermentation		X		☐	off-ferm flavour
Balance	Hoppy		X Malty	☐	slightly more malty
Finish/Aftertaste	Dry X		Sweet	☐	dry
Other					off-flavour from ferm

13 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation	X			☐
Warmth		X		☐
Creaminess	X			☐
Astringency			X	☐

Other: _____

3 / 5

Overall

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

7 / 10

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

Off fermentation flavours, malt aroma was good so look at fermentation practice to improve the beer

Judge Total 34 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	L	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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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

(5)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E4495 CERT

Email

Category# 15

Sub (a-f) C

Entry # 122478

Subcategory (Spell out)

Special Ingredients

Position in flight: Entry 1 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 35.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How 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	Medium	Wheat. Subtle grainy notes
Hops	None	OK for style
Bitterness	High	Way too high for style
Fermentation	Medium	Banana. Low Clove. Hint of bubblegum

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	STRONG DARK CACAO + ROAST MALT
Hops	X			☐	TO STYLE. SLIGHT EARTHY
Fermentation		X		☐	CLEAN, NOT SWEET
Other					

9 / 12

Appearance

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

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

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	MODERATE ROAST, NOT BURNT
Hops		X		☐	MID BITTERNESS, EARTHY
Bitterness		X		☐	SMOOTH + BALANCED
Fermentation		X		☐	CLEAN + WELL ATTENUATED
Balance	Hoppy	X	Malty	☐	WELL BALANCED
Finish/Aftertaste	Dry	X	Sweet	☐	LINGERING + SMOOTH
Other					WITH LITTLE ASTRINGENCY

15 / 20

Mouthfeel

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

4 / 5

Overall

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

7 / 10

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

A LOVELY EXAMPLE. MALT NEEDS TO SHOW MORE ROAST CHARACTER AS IS VERY CACAO FORWARD. HOPS VERY SUBDUED, NEEDS A BIT OF INCREASE. VERY ENJOYABLE.

Judge Total 37 / 50

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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(5) (5)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank:

Email: Brenden.white1@outlook.com

Category#: 15

Sub (a-f): C

Entry #: 236958

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry ___ of ___

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 15-5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Burleigh

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.
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If character is absent, mark the circle to the left.
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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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	Slight caramel
Hops	X			☐	No hop
Fermentation		X		☐	off flavours

Other: Kalamata olives

2 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown (X), Black — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy (X), Opaque — Inappropriate ☐

Head: White, Ivory (X), Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick, Lasting (X) — Inappropriate ☐

Other

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	little to no malt aroma
Hops	X			☐	" " hop aroma
Bitterness		X		☐	med bitterness
Fermentation			X	☐	off vinegar flavour
Balance	Hoppy	X	Malty	☐	cant tell
Finish/Aftertaste	Dry	X	Sweet	☐	dry finish

Other: Vinegar, Sherry

1 / 20

Mouthfeel

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

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

1 / 10

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

Beer is infected likely by acetobacter gives weird, unwanted, sour flavours, Sherry flavour also indicates oxidation

Judge Total: 16 / 50

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.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E4495 CERT

Email

Category# 15 Sub (a-f) C Entry # 236458

Subcategory (Spell out)

Special Ingredients

Position in flight Entry 3 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 15.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	LOW ROAST
Hops	X			☐	VERY LOW EARTHY
Fermentation	X			☐	UNABLE TO ASCERTAIN ESTERS

Other: SHERRY, VINEGAR

4 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black (X) ☐ Other

Clarity: Brilliant, Hazy, Opaque (X) ☐

Other

Head: White, Ivory, Beige, Tan (X), Brown ☐ Other

Retention: Quick, Lasting (X) ☐

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	VERY LOW ROAST
Hops	X			☐	VERY LOW EARTHY PRESENCE
Bitterness	X			☐	LOW + SOUR BITERNESS
Fermentation	X			☐	SIGNIFICANT FERMENTATION
Balance	Hoppy		Malty	☐	ISSUES. BALANCE IS VERY
Finish/Aftertaste	Dry		Sweet	☐	SOUR + VINEGAR.

Other

5 / 20

Mouthfeel

Body: Thin, M (X), Full ☐

Carbonation: None L, M (X), H ☐

Warmth: X ☐

Creaminess: None L (X), M, H ☐

Astringency: X ☐

Other

2 / 5

Overall

Classic Example — Not to Style (X)

Flawless — Significant Flaws (X)

Wonderful — Lifeless (X)

2 / 10

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

SIGNIFICANT INFECTION NOTED. BEER HAS STRONG VINEGAR AROMA + SOURNESS ON PALATE. CONSIDER YEAST STRAIN + CLEANING PRACTICES OF FERMENTER.

Judge Total 15 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brendan White

BJCP ID & Rank:

Email: brendan-white1@outlook.com

Category#: 17

Sub (a-f): D

Entry #: 265285

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 10 of 18

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 41.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Burleigh

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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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

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Some maltiness
Hops	X			☐	No hop aroma
Fermentation	X			☐	Wine + phenolic

Other: grape juice, alcohol, wine

10 / 12

Appearance

Color: Yellow, Gold, Amber (X), Copper, Brown, Black — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy (X), Opaque — Inappropriate ☐

Other

Head: White (X), Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick (X), Lasting — Inappropriate ☐

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	fruitcake, malty
Hops	X			☐	no hop aroma
Bitterness	X			☐	low bitterness
Fermentation	X			☐	No ferm character
Balance	Hoppy		Malty (X)	☐	Nice maltiness true to style
Finish/Aftertaste	Dry		Sweet (X)	☐	sweet aftertaste

Other: Complex, fruit cake, Caramel

17 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	
Carbonation	None L (X)	M	H	☐	
Warmth		X		☐	

	None L	M	H	Inappropriate	
Creaminess		X		☐	
Astringency	X			☐	

Other

4 / 5

Overall

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

9 / 10

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

Great example for the style, some English hop aroma would compliment this beer, more attenuation would improve it too

Judge Total 43 / 50

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.
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(5)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDOCK Date 24/6/23

Judge Name: BLYZE

BJCP ID & Rank: E 4495 CERT

Email:

Category#: 17

Sub (a-f): D

Subcategory (Spell out):

Special Ingredients:

Entry #: 265285

Position in flight: Entry 10 of 18

Advanced to MINI-BOS:

PLACE:

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

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.
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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.
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Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Aroma

	None L M H	Inappropriate	
Malt	X	☐	GRAINY, DARK FRUIT, TOFFEE
Hops	X	☐	TEA, SPICE, HONEY
Fermentation	X	☐	RICH + SHERRY
Other			

8 / 12

Appearance

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	RICH + MALTY. TOFFEE +
Hops	X	☐	OAT BREAD. HOPS LOW
Bitterness	X	☐	BUT RICH TEA SPICE NOTES.
Fermentation	X	☐	BITTERNESS LOW AND SMOOTH
Balance	Hoppy Malty: X	☐	CHEWY + VINOUS WITH
Finish/Aftertaste	Dry Sweet: X	☐	BALANCE TOWARDS
Other			SWEETNESS.

17 / 20

Mouthfeel

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

4 / 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.

A LOVELY + ENJOYABLE EXAMPLE OF STYLE. PLEASE CONSIDER YEAST STRAIN FOR HIGHER ATTENUATION AS NOTES OF HONEY SWEETNESS PRESENT. A LITTLE AGED BUT STILL WONDERFUL. WELL DONE!

Judge Total 40 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name BLYNE

BJCP ID & Rank E4495 CERT

Email

Category# 19 Sub (a-f) A Subcategory (Spell out) Special Ingredients

Entry # 341794

Position in flight Entry 11 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 34

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.
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Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	LOW/MEDIUM CARAMEL
Hops	X	☐	RESIN, SPICE, PINE
Fermentation	X	☐	CLEAN + COMPLETE
Other			

10/12

Appearance

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

2/3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	BREADY TOAST WITH MODERATE
Hops	X	☐	CARAMEL. HOPS ARE LOW
Bitterness	X	☐	FOR STYLE. BITTERNESS
Fermentation		☐	IS LINGERING BUT NOT
Balance	Hoppy X Malty	☐	HARSH. BALANCED TOWARDS
Finish/Aftertaste	Dry X Sweet	☐	MALT. SLIGHTLY DRY
Other			FINISH

14/20

Mouthfeel

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

3/5

Overall

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

6/10

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

A GOOD EXAMPLE BUT SUBDUED. CONSIDER WATER CHEMISTRY TO ENHANCE MALTS. CONSIDER HOP USAGE AS LOW ON FLAVOR + AROMA. A FEW IMPROVEMENTS + THIS WILL BE A LOVELY BEER.

Judge Total 35/50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank:

Email: brenden.white1@outlook.com

Category#: 19 A

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: 341794

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Burleigh

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	low malt aroma
Hops		X		☐	Med citrus hop aroma
Fermentation	X			☐	no ferm aroma

Other: lemon, citrus

8 / 12

Appearance

Color: Yellow | Gold | Amber (X) | Copper | Brown | Black | Inappropriate ☐ | Other

Clarity: Brilliant (X) | Hazy | Opaque ☐

Other

Head: White | Ivory (X) | Beige | Tan | Brown | Inappropriate ☐ | Other

Retention: Quick | Lasting (X) ☐

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Low maltiness but sweet
Hops				☐	med citrus/lemon
Bitterness				☐	low-med bitterness
Fermentation				☐	No off ferm character

Balance: Hoppy (X) | Malty ☐ — More hop than malt but lacking both

Finish/Aftertaste: Dry | Sweet (X) ☐ — Some more sweetness than optimal

Other

13 / 20

Mouthfeel

Body: Thin | M (X) | Full ☐

Carbonation: None L (X) | M | H ☐

Warmth: None L (X) ☐

Creaminess: None L | M (X) | H | Inappropriate ☐

Astringency: None L (X) ☐

Other

3 / 5

Overall

Classic Example (X) — Not to Style

Flawless (X) — Significant Flaws

Wonderful (X) — Lifeless

7 / 10

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

Lacking carbonation + lacking malt aroma, increasing carbonation can improve that
Hops were present but lacking, review water profile but
Overall a nice beer

Judge Total 33 / 50

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brendan White

BJCP ID & Rank: _____

Email: brendan.white1@outlook.com

Category#: 15 Sub (a-f): C

Entry #: 364121

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 34.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How 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

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	light malt aroma, caramel/toffee, slight toast
Hops	X			☐	No hop aroma
Fermentation	X			☐	No ferm aroma
Other					

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color				X			☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head				X		☐	

	Quick	Lasting	Inappropriate	Other
Retention	X		☐	

Other: poor head retention

Texture: _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○			☐	Nice caramel/toffee
Hops	X			☐	No hop aroma
Bitterness	○	X		☐	Low/med
Fermentation	X			☐	No ferm aroma
Balance	Hoppy	X	Malty	☐	Nice maltiness
Finish/Aftertaste	Dry X		Sweet	☐	dry flavour to clean up

Other: Flat, lack of aroma/flavour probably due to under-carbonation

14 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

	None L	M	H	Inappropriate
Creaminess	○	X		☐
Carbonation	X			☐
Astringency	X			☐
Warmth	X			☐

Other: _____

2 / 5

Overall

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

6 / 10

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

This is a good beer but the lack of carbonation dulls the nice malt aroma that is there, this beer would score much better if it wasn't flat.

Judge Total 32 / 50

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name: BLYNE

BJCP ID & Rank: E4495 CERT

Email:

Category#: 15 Sub (a-f): C

Entry #: 364121

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 4 of 18

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 34.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How 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

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	LOW/MED DARK CACAO
Hops	X			☐	VERY LOW + EARTHY
Fermentation	○	X		☐	CLEAN + DRY

Other

10/12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X at Brown; Inappropriate ☐; Other

Clarity: Brilliant, Hazy, Opaque — X at Opaque; Inappropriate ☐

Head: White, Ivory, Beige, Tan, Brown — X at Tan; Inappropriate ☐; Other

Retention: Quick, Lasting — X at Quick; Inappropriate ☐

Other

Texture

7/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	MODERATE DARK CACAO, DARK FRUIT
Hops	X			☐	SLIGHT ROAST. LOW HOP
Bitterness	X			☐	FLAVORS + LOW/MEDIUM
Fermentation	○	X		☐	BITTERNESS. FERMENTATION
Balance	Hoppy		Malty	☐	IS CLEAN + WELL ATTENUATED.
Finish/Aftertaste	Dry		Sweet	☐	ROAST AFTERTASTE.

Other

16/20

Mouthfeel

Body: Thin, M, Full — X at M; Inappropriate ☐

Carbonation: None L, M, H — X at M; Inappropriate ☐

Warmth: X; Inappropriate ☐

Creaminess: None L, M, H — X at M; Inappropriate ☐

Astringency: X; Inappropriate ☐

Other

3/5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

6/10

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

A VERY ENJOYABLE EXAMPLE OF THE STYLE, CONSIDER A SLIGHT INCREASE OF HOPS TO BALANCE AGAINST ROAST FLAVORS. CARBONATION IS SLIGHTLY LOW FOR STYLE. A FEW CHANGES AND THIS WILL BE EXCELLENT. WELL DONE

Judge Total 36/50

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank:

Email: brenden.white1@outlook.com

Category#: 19

Sub (a-f): A

Entry #: 376813

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 12 of 18

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 36.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ ok _____

Scoresheet Instructions

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

Example: How 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

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	low malt
Hops		X		☐	Mango, Orange, tropical
Fermentation	X			☐	no ferm aroma
Other					

8/12

Appearance

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

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

2/3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	low malt aroma, slight caramel
Hops		X		☐	Orange, mandarin
Bitterness		X		☐	low for style
Fermentation	X			☐	No ferm character
Balance	Hoppy X		Malty	☐	Nice hopiness
Finish/Aftertaste	Dry	X	Sweet	☐	a little sweet
Other					

14/20

Mouthfeel

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

4/5

Overall

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

7/10

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

lacks malt flavour/aroma of caramel maltiness
Has plenty of hopiness + tropical fruit flavours
No obvious flaws

Judge Total 35/50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E 4495 CERT

Email

Category# 19

Sub (a-f) A

Subcategory (Spell out)

Special Ingredients

Entry # 376813

Position in flight: Entry 12 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 36.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
If character is absent, mark the circle to the left.
Provide summary of beer and key feedback for improvement.
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

Aroma

None L M H — Inappropriate

Malt: X — BREADY GRAIN, LOW CARAMEL

Hops: X — FLORAL, LEMON, MANGO

Fermentation: X — CLEAN

Other

10/12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X

Clarity: Brilliant, Hazy, Opaque — X

Other

Head: White, Ivory, Beige, Tan, Brown — X

Retention: Quick, Lasting — X

Texture

2/3

Flavor

None L M H — Inappropriate

Malt: X — MALT IS LOW/MEDIUM FOR

Hops: X — STYLE WITH GRAINY + CARAMEL

Bitterness: X — NOTES. HOPS ARE MEDIUM HIGH

Fermentation: X — WITH CITRUS, MANGO + FLORAL

Balance: Hoppy X Malty — NOTES. BITTERNESS IS

Finish/Aftertaste: Dry X Sweet — MODERATE BUT SLIGHTLY METALLIC.

Other

14/20

Mouthfeel

Body: Thin, M, Full — X

Carbonation: None L, M, H — X

Warmth: X

Creaminess: None L, M, H — X

Astringency: X

Other

4/5

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.

A LOVELY EXAMPLE OF STYLE.
PLEASE CONSIDER WATER CHEMISTRY
TO BOLSTER MALT BODY AS FLAVOR
IS LOW FOR STYLE. CONSIDER DRY
HOP AMOUNT AS METALLIC BITTERNESS
COMING THROUGH.

Judge Total 38/50

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.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank:

Email: brenden-white1@outlook.com

Category#: 19

Sub (a-f): A

Entry #: 386974

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 13 of 18

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 13

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Burleigh

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.
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Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Maltiness is present
Hops	X			☐	but overshadowed by
Fermentation		X		☐	Sweet corn and Diacetyl
Other	Sweet corn, Diacetyl				

2 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — ☐

Other

Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick, Lasting — ☐

Texture

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Diacetyl and DMS
Hops	X			☐	are strongly present
Bitterness		X		☐	and overshadowing
Fermentation		X		☐	the malt flavour,
Balance	Hoppy	X	Malty	☐	there is also no
Finish/Aftertaste	Dry	X	Sweet	☐	hop aroma
Other					

3 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — ☐

Warmth: X — ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency: X — ☐

Other

5 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

2 / 10

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

There is some maltiness present but DMS and diacetyl overshadow what is probably a nice beer, boil your wort longer and perform diacetyl checks or warm condition for an appropriate amount of time

Judge Total 13 / 50

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

(5)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E 4495 CERT

Email

Category# 19

Sub (a-f) A

Subcategory (Spell out)

Special Ingredients

Entry # 388974

Position in flight: Entry 13 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 13

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	UNABLE TO DETECT
Hops	X			☐	UNABLE TO DETECT
Fermentation		X		☐	ISSUES NOTED DUE TO
Other					UNPLEASANT AROMA

3 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X — Inappropriate ☐ Other

Clarity: Brilliant, Hazy, Opaque — X — ☐

Other

Head: White, Ivory, Beige, Tan, Brown — X — Inappropriate ☐ Other

Retention: Quick, Lasting — X

Texture

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	MALT IS LOW FOR STYLE.
Hops	X			☐	UNABLE TO ASCERTAIN
Bitterness	X			☐	CHARACTERISTICS. UNABLE
Fermentation		X		☐	TO TASTE HOP FLAVORS.

Balance: Hoppy — X — Malty ☐ BITTERNESS IS LOW.

Finish/Aftertaste: Dry — X — Sweet ☐

Other

3 / 20

Mouthfeel

Body: Thin — X — M — Full ☐

Carbonation: None L — X — M — H ☐

Warmth: None L — X — ☐

Creaminess: None L — X — M — H — Inappropriate ☐

Astringency: None L — X — ☐

Other

3 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

3 / 10

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

THIS STYLE HAS SIGNIFICANT FLAWS DUE TO DMS. PLEASE CONSIDER A LONG + PROPER BOIL, AMOUNT OF PILSNER MALT AND HEALTH OF YEAST. ALSO CHECK FOR INFECTION.

Judge Total 13 / 50

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

5

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brendan White

BJCP ID & Rank:

Email: brendan.white1@hotmail.com

Category#: 15

Sub (a-f): C

Entry #: 399179

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Burleigh

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.
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If character is absent, mark the circle to the left.
Provide summary of beer and key feedback for improvement.
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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

		Inappropriate	
Malt	None L M H: X	☐	light choc, dark fruit, toasty
Hops	X	☐	No hop aroma
Fermentation	X	☐	dark fruit
Other			

10 / 12

Appearance

		Inappropriate	
Color	Yellow Gold Amber Copper Brown Black: X	☐	Other
Clarity	Brilliant Hazy Opaque: X	☐	
Other			

		Inappropriate	
Head	White Ivory Beige Tan Brown: X	☐	Other
Retention	Quick Lasting: X	☐	
Texture			

2 / 3

Flavor

		Inappropriate	
Malt	None L M H	☐	light toast
Hops		☐	No hop
Bitterness		☐	low bitterness
Fermentation	X	☐	slight dark fruit
Balance	Hoppy Malty: X	☐	well balanced
Finish/Aftertaste	Dry Sweet: X	☐	med dryness
Other			

16 / 20

Mouthfeel

		Inappropriate
Body	Thin M Full: X	☐
Carbonation	None L X M H	☐
Warmth	X	☐

		Inappropriate
Creaminess	None L M X H	☐
Astringency	X	☐
Other		

4 / 5

Overall

Classic Example	Not to Style
Flawless	Significant Flaws
Wonderful	Lifeless

8 / 10

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

Slight toast/choc flavour is complimented nicely by slight dark fruit aroma, bitterness/dryness cleans the pallet nicely, could maybe use more malt aroma.

Judge Total 40 / 50

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

(5)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MA DOCKE Date 24/6/23

Judge Name B WJE

BJCP ID & Rank E 4495

Email

Category# 15

Sub (a-f) C

Entry # 399179

Subcategory (Spell out)

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 39

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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Add secondary attribute(s) intensity/description as appropriate.
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If character is inappropriate for style, mark the box to the right.
If character is absent, mark the circle to the left.
Provide summary of beer and key feedback for improvement.
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

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	ROAST GRAIN + DARK FRUIT/PLUM,
Hops	X			☐	CHOCOLATE. HOPS VERY LOW
Fermentation	○			☐	BUT DRY EARTHY SUPPORTS
Other					ROAST CACAO.

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color					X		☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity			X	☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head			X			☐	

	Quick	Lasting	Inappropriate	Other
Retention		X	☐	

Other

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	ROAST + COFFEE BLENDS
Hops	X			☐	WELL WITH DARK FRUIT +
Bitterness	○	X		☐	PLUM. HOPS VERY LOW BUT
Fermentation	○	X		☐	SUPPORT SMOOTH BITTERNESS.

	Hoppy		Malty	Inappropriate
Balance		X		☐

	Dry		Sweet	Inappropriate
Finish/Aftertaste		X		☐

WELL ATTENUATED BUT LOW SWEET FINISH. SLIGHT ASTRINGENCY

Other

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth		X		☐
Creaminess		X		☐
Astringency		X		☐

Other

3 / 5

Overall

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

7 / 10

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

A LOVELY EXAMPLE OF STYLE. CONSIDER GRAIN BILL AS ROAST + CACAO IS LOW FOR STYLE. HOPS VERY LOW BUT BITTERNESS ADDS TO OVERALL SUPPORT OF CACAO. CONSIDER TIMINGS OF HOPS TOWARDS END OF BOIL. SLIGHT ASTRINGENCY LINGERS IN AFTERTASTE. WELL DONE.

Judge Total 38 / 50

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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(5)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank: _____

Email: brenden.white1@outlook.com

Category#: 19

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 455591

Position in flight: Entry 16 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 37.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Very slight caramel
Hops			X	☐	Nice floral/piney aroma
Fermentation	X			☐	No off flavor
Other					

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color			X				☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head		X				☐	

	Quick		Lasting	Inappropriate	Other
Retention			X	☐	

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	low maltiness but
Hops			X	☐	high hop aroma and
Bitterness			X	☐	bitterness, slight hop
Fermentation	X			☐	burn and astringency

	Hoppy		Malty	Inappropriate	
Balance		X		☐	No off flavours

	Dry		Sweet	Inappropriate	
Finish/Aftertaste		X		☐	

Other: Slight hop burn

15 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess		X		☐
Astringency		X		☐

Other _____

3 / 5

Overall

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

7 / 10

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

Nice hop aroma and bitterness true to style but lacking malt aroma, too much hops has led to slight hop burn and astringency

Judge Total 36 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	L	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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5

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E 4495 CERT

Email

Category# 19

Sub (a-f) A

Subcategory (Spell out)

Special Ingredients

Entry # 455591

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 37.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	LOW GRAINY WITH LOW CARAMEL
Hops	X			☐	FRUIT FORWARD, MANGO,
Fermentation				☐	PASSION FRUIT + RESIN
Other					

9/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color				X			☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate
Retention		X	☐

Other

Texture

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	MALT IS LOW FOR STYLE.
Hops		X		☐	FLORAL + MANGO FORWARD
Bitterness		X		☐	HOPS. BITTERNESS IS
Fermentation				☐	MODERATE + APPROPRIATE.
Balance	Hoppy X		Malty	☐	BALANCE IS HOP FORWARD
Finish/Aftertaste	Dry X		Sweet	☐	WITH DRY + SLIGHTLY
Other					ASTRINGENT FINISH.

15/20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth		X		☐

	None L	M	H	Inappropriate
Creaminess		X		☐
Astringency	X			☐

Other

4/5

Overall

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

6/10

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

A LOVELY BEER WITH SOME MINOR FLAWS. PLEASE CONSIDER MALT BILL WITH WATER CHEMISTRY. PRESENT BUT NOT MALT FORWARD ENOUGH FOR STYLE. CONSIDER DRYHOP AMOUNT TO BALANCE, AS BITTERNESS AND METALLIC FLAVORS ARE DOMINANT.

Judge Total 37/50

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

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

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

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

(5)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brendan White

BJCP ID & Rank: _____

Email: _____

Category#: 22

Sub (a-f): C

Entry #: 465574

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: ☐

PLACE: _____

CONSENSUS SCORE: 24.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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Add secondary attribute(s) intensity/description as appropriate.
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If character is absent, mark the circle to the left.
Provide summary of beer and key feedback for improvement.
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

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Some background
Hops			X	☐	malt and hop resin aroma
Fermentation	X			☐	but it smells Oxidized
Other	Oxidized				

6 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color					X		☐	

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity			X	☐	

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head					X	☐	

	Quick		Lasting	Inappropriate	
Retention		X		☐	

Other _____

Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Some maltiness and
Hops		X		☐	residual hop aroma
Bitterness			X	☐	but it tastes Oxidized
Fermentation	X			☐	or aged.

	Hoppy		Malty	
Balance		X		☐

	Dry		Sweet	
Finish/Aftertaste			X	☐

Other _____

8 / 20

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

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

Mouthfeel

	Thin	M	Full	Inappropriate
Body			X	☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth			X	☐

	None L	M	H	Inappropriate
Creaminess			X	☐
Astringency	X			☐

Other _____

5 / 5

Overall

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

3 / 10

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

At some point this was probably a nice beer but it has oxidized and aged badly

Judge Total 23 / 50

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

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

(5)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E 4495 CERT

Email

Category# 22

Sub (a-f) C

Subcategory (Spell out)

Special Ingredients

Entry # 465574

Position in flight: Entry 17 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 24.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☑

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L M H	Inappropriate	
Malt	M	☐	GRAINY, BREADY, CARAMEL
Hops	M	☐	RESINOUS + PINEY
Fermentation	M	☐	CLEAN
Other			

7 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Other

Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick, Lasting — ☐

Texture

1 / 3

Flavor

	None L M H	Inappropriate	
Malt	M	☐	RICH, MALTY + CARAMEL
Hops	M	☐	MALT NOTES. HOPS
Bitterness	M	☐	ARE RESIN + PINE.
Fermentation	M	☐	BITTERNESS IS MODERATE
Balance	Hoppy, M, Malty	☐	WITH CLEAN FERMENTATION.
Finish/Aftertaste	Dry, M, Sweet	☐	OXIDISED AND DRY NOTES
Other			IS NOTED, STRIPPING FLAVORS DOWN.

10 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — ☐

Warmth: M — ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency: L — ☐

Other

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

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

A LOVELY BEER BUT HAS BEEN OXIDISED. AGE AND POOR STORAGE HAS DULLED IT TO A DULL BITTERNESS. PLEASE CONSIDER A FRESHER EDITION + STORAGE PRACTICE

Judge Total 26 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brendan While

BJCP ID & Rank:

Email: Brendan While 1@outlook.com

Category#: 15

Sub (a-f): B

Subcategory (Spell out):

Special Ingredients:

Entry #: 498828

Position in flight: Entry 2 of 18

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 38

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Burleigh

Industry ☑ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	chocolate, light toast
Hops	X			☐	No hop aroma
Fermentation	X			☐	No ferm character

Other

10 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ Other

Clarity: Brilliant (X), Hazy, Opaque — ☐

Other

Head: White, Ivory, Beige, Tan, Brown (X) — Inappropriate ☐ Other

Retention: Quick (X), Lasting — ☐

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	light caramel, slightly toasted
Hops	X			☐	No hop aroma
Bitterness	○	X		☐	Nice amount of bitterness
Fermentation	X			☐	No ferm character
Balance	Hoppy	X	Malty	☐	Nice malt flavour
Finish/Aftertaste	Dry X		Sweet	☐	dry to clean pallet

Other: Nice lightly toasted/caramel aroma cleans up well with dryness/slight bitterness

16 / 20

Mouthfeel

Body: Thin, M (X), Full — Inappropriate ☐

Carbonation: None L, M (X), H — ☐

Warmth: ○ (X) — ☐

Creaminess: None L, M (X), H — Inappropriate ☐

Astringency: ○ (X) — ☐

Other

4 / 5

Overall

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

7 / 10

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

Very nice beer true to style with no defects/flaws, only critique is it could use more from malt aroma

Judge Total 39 / 50

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name BLYNE

BJCP ID & Rank E4495 CERT

Email

Category# 15

Sub (a-f) B

Subcategory (Spell out)

Special Ingredients

Entry # 498828

Position in flight: Entry 2 of 18

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE 38

may not be an average of judge's individual scores

Bottle Inspection ☑ OK

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	LOW/MODERATE ROAST + COFFEE
Hops	X			☐	LOW EARTHY
Fermentation		X		☐	CLEAN + COMPLETE

Other

9 / 12

Appearance

		Inappropriate	
Color	Yellow, Gold, Amber, Copper, Brown, Black: X Black	☐	Other
Clarity	Brilliant, Hazy, Opaque: X Opaque	☐	
Other			

		Inappropriate	
Head	White, Ivory, Beige, Tan, Brown: X Tan	☐	Other
Retention	Quick, Lasting: X Quick	☐	
Texture			

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	ROASTY, DARK FRUIT, BITTER SWEET
Hops		X		☐	EARTHY, SLIGHT MEDICINAL
Bitterness		X		☐	MORE ROAST BITTERNESS THAN
Fermentation		X		☐	HOP BITTERNESS. FERMENTATION
Balance	Hoppy	X	Malty	☐	CLEAN, BALANCED TOWARDS
Finish/Aftertaste	Dry	X	Sweet	☐	ROAST MALTS.

Other

16 / 20

Mouthfeel

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

3 / 5

Overall

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

7 / 10

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

A GOOD EXAMPLE OF STYLE. ROAST MALTS ARE DOMINANT AND SLIGHT RESTRAINT WOULD BE BENEFICIAL. HOPS PRESENT BUT LOW MEDICINAL. CONSIDER BOIL ADDITION TIMES. CARBONATION IS SPRITZY AND NEEDS RESTRAINT. HEAD RETENTION POOR + HARD TO ROUSE

Judge Total 37 / 50

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E 4495 CERT

Email

Category# 20

Sub (a-f) B

Subcategory (Spell out)

Special Ingredients

Entry # 561262

Position in flight: Entry 16 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 37-S

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	DARK CACAO + ROAST
Hops	X			☐	SLIGHT RESIN AROMA
Fermentation	X			☐	CLEAN
Other					

10 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
					X		☐

Other

Clarity	Brilliant	Hazy	Opaque	Inappropriate
	X			☐

Other

Head	White	Ivory	Beige	Tan	Brown	Inappropriate
		X				☐

Other

Retention	Quick	Lasting
	X	

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	STRONG ROAST WITH
Hops	X			☐	LOW SWEETNESS. DARK
Bitterness		X		☐	CACAO NOTES. LOW
Fermentation	X			☐	RESINOUS + EARTHY
Balance	Hoppy	X	Malty	☐	FLAVORS. BITTERNESS
Finish/Aftertaste	Dry X		Sweet	☐	IS SMOOTH. LOW ALCOHOL
Other					WARMTH

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other

4 / 5

Overall

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

7 / 10

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

A GREAT EXAMPLE OF STYLE.
PLEASE CONSIDER SECONDARY MALTS OF
LITE CHOCOLATE TO BALANCE ROAST
MORE. EXCELLENT EFFORT.

Judge Total 39 / 50

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank:

Email: brenden.white1@outlook.com

Category#: 20

Sub (a-f): B

Entry #: 561262

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 37.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Bar Kings

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	dark choc/coffee
Hops	X			☐	No hop aroma or
Fermentation	X			☐	ferm character

Other: Capsicum spiciness

8 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black (X) — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque (X) — ☐

Other: _____

Head: White, Ivory, Beige, Tan, Brown (X) — Inappropriate ☐ — Other

Retention: Quick, Lasting (X) — ☐

Texture: _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Chocolate and coffee
Hops		X		☐	aroma is pleasant
Bitterness		X		☐	slightly burnt flavour
Fermentation	X			☐	low hop aroma with
Balance	Hoppy	X	Malty	☐	a dry finish
Finish/Aftertaste	Dry	X	Sweet	☐	

Other: _____

14 / 20

Mouthfeel

Body: Thin, M (X), Full — Inappropriate ☐

Carbonation: None L, M (X), H — ☐

Warmth: None L (X) — ☐

Creaminess: None L, M (X), H — Inappropriate ☐

Astringency: None L (X) — ☐

Other: could use more carbonation

4 / 5

Overall

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

7 / 10

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

Nice coffee and choc aroma/flavour however there is some harshness in spiciness and astringency

Judge Total 36 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brendan White

BJCP ID & Rank:

Email: brendan.white1@outlook

Category#: 20 Sub (a-f): A

Entry #: 649245

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 15 of 16

Advanced to MINI-BOS:

PLACE

CONSENSUS SCORE: 41

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Brooklyn

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		✓		☐	Dark choc, light coffee
Hops	✓			☐	slight caramel, no hop,
Fermentation	✓			☐	no ferm
Other					

10 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black ✓ — Inappropriate ☐ — Other

Clarity: Brilliant ✓, Hazy, Opaque — ☐

Other

Head: White, Ivory, Beige, Tan ✓, Brown — Inappropriate ☐ — Other

Retention: Quick, Lasting ✓ — ☐

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	chocolate, slight coffee
Hops		✓		☐	low hop
Bitterness		✓		☐	low bitterness, no off
Fermentation	✓			☐	ferm character, some
Balance	Hoppy	✓	Malty	☐	risidual sweetness
Finish/Aftertaste	Dry	✓	Sweet	☐	
Other	slight sourness				

16 / 20

Mouthfeel

Body: Thin, M ✓, Full — Inappropriate ☐

Carbonation: None L, M ✓, H — ☐

Warmth: ✓ — ☐

Creaminess: None L, M ✓, H — Inappropriate ☐

Astringency: ✓ — ☐

Other

5 / 5

Overall

Classic Example ✓ — Not to Style

Flawless ✓ — Significant Flaws

Wonderful ✓ — Lifeless

7 / 10

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

Nice dark choc + coffee aroma that is pleasant + true to style some residual sweetness that could be cleaned up to improve finish

Judge Total 41 / 50

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

5

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDOCKE Date 24/6/22

Judge Name B LYNE

BJCP ID & Rank E4495 CERT

Email

Category# 20 Sub (a-f) A

Entry # 649245

Subcategory (Spell out)

Special Ingredients

Position in flight: Entry 15 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 41

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	RICH DARK CACAO + ROAST
Hops	X	☐	LOW FRUITY + EARTHY
Fermentation	X	☐	CLEAN + COMPLETE
Other			

10/12

Appearance

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

3/3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	MODERATE ROAST +
Hops	X	☐	LOW DARK CACAO NOTES.
Bitterness	X	☐	HOPS LOW WITH RESIN
Fermentation	X	☐	BITTERNESS. FERMENTATION
Balance	Hoppy Malty: X	☐	IS COMPLETE WITH DRY
Finish/Aftertaste	Dry Sweet: X	☐	FINISH.
Other			

16/20

Mouthfeel

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

4/5

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.

A LOVELY EXAMPLE OF STYLE.
IT WOULD BE NICE TO SEE A SLIGHT
INCREASE IN MALT BODY BY CONSIDERING
WATER CHEMICALS. WELL DONE!

Judge Total 41/50

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

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5

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank: _____

Email: brenden.white1@outlook.com

Category#: 16

Sub (a-f): D

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 758163

Position in flight: Entry 9 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 15.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Burleigh

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L M H	Inappropriate	
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.
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Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Aroma

	None L M H	Inappropriate	
Malt	X	☐	Slight toast/roast
Hops	X	☐	No hop
Fermentation	X	☐	Strange ferm character
Other			spicy, capsicum, grassy

3 / 12

Appearance

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	No malt
Hops		☐	No hop
Bitterness	X	☐	low bitterness
Fermentation		☐	Strange capsicum + spiciness
Balance	Hoppy X Malty	☐	hard to detect either
Finish/Aftertaste	Dry X Sweet	☐	
Other	Capsicum		

5 / 20

Mouthfeel

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

2 / 5

Overall

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

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

Strong spiciness + unusual ferm character, no maltiness, review water profile to bring out maltiness
Review fermentation practice to brew at such high ABV.

2 / 10

Judge Total 14 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E4495 CERT

Email

Category# 16

Sub (a-f) D

Entry # 758163

Subcategory (Spell out)

Special Ingredients

Position in flight: Entry 9 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 15.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	LOW GRAINY + BURNT
Hops	X	☐	VERY LOW HOPS
Fermentation	X	☐	SMOKY + PHENOLIC ISSUES
Other			WITH FERMENTATION.

4 / 12

Appearance

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	LOW ROAST NOTES WITH
Hops	X	☐	HUSKY + GRASSY MALT NOTES.
Bitterness	X	☐	HOPS NOT DETECTED.
Fermentation	X	☐	BITTERNESS IS LOW +
Balance	Hoppy Malty: X	☐	FLAVORLESS. POOR FERMENTATION
Finish/Aftertaste	Dry Sweet: X	☐	HAS GIVEN ABNORMAL FLAVORS
Other			FOR STYLE. SLIGHT ASTRINGENCY.

6 / 20

Mouthfeel

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

2 / 5

Overall

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

3 / 10

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

THIS ENTRY HAS SOME FLAWS NOTED. PLEASE CONSIDER YEAST STRAIN, PITCHING RATES + TEMP OF FERMENT. PLEASE CONSIDER WATER CHEMISTRY TO SUPPORT MALT. WATCH FOR SCORCHING IN MASH.

Judge Total 17 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden

BJCP ID & Rank: _____

Email: brenden.white1@outlook.com

Category#: 22

Sub (a-f): C

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 779368

Position in flight: Entry 18 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Some peach or sweet
Hops			X	☐	corn unusual aroma
Fermentation	X			☐	from hops and DMS
Other					

6 / 12

Appearance

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

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head		X				☐	Other
Retention	Quick X				Lasting	☐	

Other _____ Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Oxidized with
Hops			X	☐	strange hop aroma
Bitterness			X	☐	minimal hop aroma
Fermentation	X			☐	to compliment it
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	
Other					

10 / 20

Mouthfeel

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

4 / 5

Overall

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

5 / 10

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

Oxidized or possibly aged too long, the malt bill was also too dark for the style, nice maltiness and hops were at one point present

Judge Total 27 / 50

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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(3)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E 4495 CERT

Email

Category# 22 Sub (a-f) C Entry # 779368

Subcategory (Spell out)

Special Ingredients

Position in flight: Entry 18 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 25

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.
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If character is absent, mark the circle to the left.
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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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	LOW MALT FOR STYLE
Hops	X			☐	LOW HOPS FOR STYLE
Fermentation	X			☐	CLEAN

Other

6 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X Brown — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — X Brilliant — ☐

Other

Head: White, Ivory, Beige, Tan, Brown — X Ivory — Inappropriate ☐ — Other

Retention: Quick, Lasting — X Quick — ☐

Texture

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	MALT IS LOW FOR STYLE.
Hops	X			☐	HOPS ARE RESINOUS BUT
Bitterness	X			☐	LOW. BITTERNESS IS
Fermentation	X			☐	MILD AND ONE DIMENSIONAL
Balance	Hoppy	X	Malty	☐	FERMENTATION IS CLEAN.
Finish/Aftertaste	Dry X		Sweet	☐	OXIDISATION IS PRESENT

Other AND HAS STRIPPED FLAVORS.

8 / 20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency	X			☐	

Other

3 / 5

Overall

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

5 / 10

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

THIS BEER IS OXIDISED, WHICH HAS SPOILT IT'S CHARACTER. PLEASE CONSIDER IT'S AGE + STORAGE TECHNIQUES. HOWEVER, A FEW CORRECTIONS AND THIS BEER WILL SHINE. BETTER LUCK NEXT BATCH!

Judge Total 23 / 50

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

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(5)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E4495 CERT

Email

Category# 15

Sub (a-f) C

Subcategory (Spell out)

Special Ingredients

Entry # 799286

Position in flight: Entry 6 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 43

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	DARK CACAO + ROAST
Hops	X			☐	LOW + EARTHY
Fermentation	X			☐	CLEAN + DRY

Other

10 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X Brown — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — X Opaque — Inappropriate ☐

Other

Head: White, Ivory, Beige, Tan, Brown — X Tan — Inappropriate ☐ — Other

Retention: Quick, Lasting — X Lasting — Inappropriate ☐

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	GRAINY + ROAST COFFEE.
Hops	X			☐	LOW DARK FRUIT NOTES OF
Bitterness		X		☐	PLUM + RAISIN. HOPS LOW,
Fermentation		X		☐	HERBAL + EARTHY. BITTERNESS
Balance	Hoppy	X	Malty	☐	SMOOTH BUT ONE DIMENSIONAL
Finish/Aftertaste	Dry	X	Sweet	☐	DUE TO LOW HOPS CHARACTER.

Other: GOOD FERMENTATION. DRY FINISH

16 / 20

Mouthfeel

Body: Thin, M, Full — X M — Inappropriate ☐

Carbonation: None L, M, H — X M — Inappropriate ☐

Warmth: X — Inappropriate ☐

Creaminess: None L, M, H — X — Inappropriate ☐

Astringency: None L, M, H — X — Inappropriate ☐

Other

4 / 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.

A GREAT EXAMPLE + ENJOYABLE.
PLEASE CONSIDER HOP VARIETY +
USAGE TO GIVE MORE CHARACTER.

Judge Total 41 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X (M)	Wheat. Subtle grainy notes
Hops	X	OK for style
Bitterness	X (H)	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.
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5

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank:

Email: brenden.white1@outlook.com

Category#: 15

Sub (a-f): C

Entry #: 799286

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 43 ✓

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Burleigh Brewing Co

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L	M	H	Inappropriate	
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

Aroma

	None L	M	H	Inappropriate	
Malt	○			☐	Choc, toasty
Hops	○	X		☐	Some floral hop
Fermentation	○ X			☐	No ferm character
Other					

11 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color					X		☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head				X		☐	Other

	Quick	Lasting	Inappropriate	
Retention		X	☐	

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	Nice maltiness, choc + toasty
Hops	○	X		☐	Slight spicy earthy hop
Bitterness	○	X		☐	Nice bitterness cleans pallet
Fermentation	○ X			☐	No ferm character

	Hoppy		Malty	Inappropriate	
Balance		X		☐	Good amount of hopiness + maltiness

	Dry		Sweet	Inappropriate	
Finish/Aftertaste		X		☐	Cleans up beautifully

Other: Hint of boozinessss

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		X		☐	

	None L	M	H	Inappropriate	
Carbonation	○	X		☐	
Warmth	○	X		☐	
Creaminess	○	X		☐	
Astringency	○ X			☐	

Other

4 / 5

Overall

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

10 / 10

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

Beautiful example, nice maltiness complimented with slight hop aroma

Judge Total 45 / 50

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name B LYNE

BJCP ID & Rank E 4495 CERT

Email

Category# 15

Sub (a-f) C

Subcategory (Spell out)

Special Ingredients

Entry # 81885

Position in flight: Entry 7 of 18

Advanced to MINI-BOS

PLACE

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

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	DARK CACAO + BISCUIT DOUGH
Hops	X	☐	VERY LOW
Fermentation	X	☐	SLIGHTLY SWEET AROMA
Other			

9/12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Other

Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick, Lasting

Texture

3/3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	LOW/MEDIUM ROAST WITH
Hops	X	☐	DARK CACAO BITTERNESS.
Bitterness	X	☐	HOPS ARE ALMOST NON-PRESENT.
Fermentation	X	☐	BITTERNESS IS DULL.
Balance	Hoppy — Malty: X	☐	FERMENTATION APPEARS
Finish/Aftertaste	Dry — Sweet: X	☐	STRESSED WITH LOW PLASTIC
Other			+ CARDBOARD NOTES

12/20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate ☐

Astringency

Other

3/5

Overall

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

5/10

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

THIS ENTRY APPEARS OXIDISED AND AGED. THE ENTRY HAS LOW AROMATICS AND FLAVORLESS. PLEASE CONSIDER PACKAGING TECHNIQUES + AGE OF ENTRY.

Judge Total 32/50

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank: _____

Email: brenden.white1@outlook.com

Category#: 15

Sub (a-f): C

Entry #: 818885

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 7 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 32

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Burleigh

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	toasty
Hops	X			☐	
Fermentation	X			☐	

Other: slight port/sherry

8 / 12

Appearance

Color: Yellow | Gold | Amber | Copper X | Brown | Black | Inappropriate ☐ | Other

Clarity: Brilliant X | Hazy | Opaque | Inappropriate ☐

Other: _____

Head: White | Ivory | Beige X | Tan | Brown | Inappropriate ☐ | Other

Retention: Quick | X | Lasting | Inappropriate ☐

Texture: _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	slight choc/toasty
Hops	X			☐	No hop aroma
Bitterness		X		☐	Nice bitterness
Fermentation		X		☐	slight off ferm

Balance: Hoppy | X | Malty | ☐ — Nice balance

Finish/Aftertaste: Dry X | Sweet | ☐ — dry aftertaste

Other: off yeast flavour, slightly oxidized

13 / 20

Mouthfeel

Body: Thin X | M | Full | Inappropriate ☐

Carbonation: None L X | M | H | ☐

Warmth: | X | ☐

Creaminess: None L | M X | H | Inappropriate ☐

Astringency: X | ☐

Other: _____

3 / 5

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	

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.

Although not overly present there is some oxidation and some off yeast flavours probably from yeast stress, treat your yeast more nicely! Nice maltiness + bitterness though

Judge Total 32 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brenden White

BJCP ID & Rank: _____

Email: brenden.white1@outlook.com

Category#: 15

Sub (a-f): C

Entry #: 926832

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 8 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 29.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Burleigh

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	slight coffee, slight maltiness
Hops	X	☐	low hop aroma
Fermentation	X	☐	dark fruit
Other			

10 / 12

Appearance

		Inappropriate	
Color	Yellow Gold Amber Copper Brown Black: X	☐	Other
Clarity	Brilliant X Hazy Opaque	☐	
Other			

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	slight coffee but lacking
Hops	X	☐	No hop aroma
Bitterness		☐	Nice amount of bitterness
Fermentation	X	☐	strange ester/phenolic
Balance	Hoppy X Malty	☐	lacks maltiness
Finish/Aftertaste	Dry X Sweet	☒	
Other	plastic, dark fruit		

9 / 20

Mouthfeel

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

3 / 5

Overall

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

5 / 10

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

Doesn't quite fit the category, is something inbetween a stout and a belgian quad, no obvious defects besides strange fermentation character, wrong yeast or possible contamination from previous brew?

Judge Total 30 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name BLYJE

BJCP ID & Rank E4495 CERT

Email

Category# 15

Sub (a-f) C

Entry # 926832

Subcategory (Spell out)

Special Ingredients

Position in flight: Entry 8 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 29.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	L M H	☐	Wheat. Subtle grainy notes
Hops		☐	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	

Aroma

	None L M H	Inappropriate	
Malt	X	☐	LOW/MED DARK ROAST COFFEE
Hops	X	☐	HOPS NOT DETECTED
Fermentation	X	☐	LOW SWEETNESS NOTED
Other			

9 / 12

Appearance

		Inappropriate	
Color	Yellow Gold Amber Copper Brown Black: X	☐	Other
Clarity	Brilliant Hazy Opaque: X	☐	
Other			

		Inappropriate	
Head	White Ivory Beige Tan Brown: X	☐	Other
Retention	Quick Lasting: X	☐	
Texture			

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	LOW/MED ROASTED NOTES WITH
Hops	X	☐	VINOUS DARK FRUIT. HOPS
Bitterness	X	☐	ARE NOT DETECTED.
Fermentation	X	☐	BITTERNESS IS HARSH AND
Balance	Hoppy X Malty	☐	ASTRINGENT. FERMENTATION
Finish/Aftertaste	Dry X Sweet	☐	GIVES ABNORMAL ESTHERS FOR
Other			STYLES WITH HOT ALCOHOL NOTES.

10 / 20

Mouthfeel

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

	None L M H	Inappropriate
Creaminess	X	☐
Astringency	X	☐
Other		

3 / 5

Overall

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

4 / 10

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

THIS EXAMPLE HAS FLAWS WHICH CAN BE FIXED. PLEASE CONSIDER YEAST STRAIN + FERMENTATION TEMP DUE TO HOT ALCOHOL FLAVORS AND SWEET AROMA. PLEASE CONSIDER CLEANING PRACTICES FOR FERMENTATION TANK TO REDUCE RISK OF INFECTION + YEAST HEALTH.

Judge Total 29 / 50

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

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