

# National Homebrew Competition COVER SHEET

**AHA/BJCP Sanctioned Competition Program** 



bjcp.org

HomebrewersAssociation.org

## How to Read Your Scoresheet Left Column:

Judges must give their names and are encouraged to give contact information so that you can respond with praise or constructive criticism to their comments. Please don't expect the judge to remember your beer. Complaints about your score are unlikely to accomplish anything but enmity, but helpful comments that point out objective errors or poor quality of feedback may help the judge to improve in the future.

If you feel that there is a significant problem with the quality of judging you have received, please contact the organizer of the competition and, if the judge has checked a BJCP rank, the BJCP (at the address at the bottom of this sheet). Include copies of the scoresheet and any other relevant information.

The **Judge Qualification** section is fairly self-explanatory. An Apprentice is a judge who has taken but not passed the BJCP exam. A non-BJCP judge has not taken the exam, but may be skilled. Honorary Master is a rank given out by the BJCP for recognition of exceptional service to the BJCP and/or homebrewing community. The other ranks are levels within the BJCP, based on the judge's experience and exam score.

The **Descriptor Definitions** list is used by some judges as a shorthand way to communicate the presence of common beer characteristics. Many, but not all, of these are considered flaws in beer, although some will be a flaw in some styles and desired in others. See the judge's comments on the right side of the sheet for more information.

#### Right Column

The Category and Subcategory designation shows the style against which your beer was judged. Most of the score your beer received represents how well the judges felt your beer represented this style. See below for more about scoring and style.

The **Bottle Inspection** is not used in determining your beer's score, but certain clues to potential problems can be gleaned from a bottle inspection. For example, "Ring around the collar," a line of material that appears on the bottle neck at the liquid surface, is sometimes an indicator of contamination, although it can have other causes. This section can also be used for comments about packaging in violation of some contests guidelines such as the use of distinctive bottles or incorrect bottle size.

Most entries into homebrew competitions are in categories that describe a particular style of beer. These styles are usually derived from a commercial beer, or group of similar beers, or a type of beer that is popular among home brewers. The score that is assigned to your beer is an indication of how closely the judge felt your beer matched the characteristics of that style. The style adherence is separated into four sections: Aroma, Appearance, Flavor, and Mouthfeel. The judges are looking for the presence and/or absence of various characteristics in each of these four sections, depending on the style. Your beer was scored accordingly.

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## Judges and/or Stewards

Check all score sheets for accuracy and make sure the judge's full name is printed on each one. Attach this cover sheet on top of all score sheets before submitting them to the organizer.

### **Entry Number**

13260

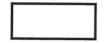
Category #  $\frac{1 \%}{}$  Subcategory (a-f)  $\frac{9}{}$  Ordinal Position in Flight:  $\frac{1}{}$  of  $\frac{9}{}$   $\square$  This beer advanced to a mini-BOS round

### **Final Assigned Score**



At least two judges from the flight in which your beer was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.

#### **Place Awarded**



In the final section, **Overall Impression**, the judge conveys how enjoyable the beer was and should attempt to offer suggestions for improvement. It may also be used to summarize the judge's feelings on aspects of the beer that don't fit neatly into one of the other four sections. The difference between a very good beer and a world class beer can often be in subtle or intangible details. Likewise, beers with no easily discernible flaws can be lacking in specialness or "magic." This section is used to give such feedback.

The **Scoring Guide** is your guide to understanding the meaning of your total score on the 50 point scale used on this scoresheet.

Outstanding (45-50) – A world class example of the style. A beer with great character and no flaws.

Excellent (38-44) – Beers in this range may have no flaws but may be missing the intangibles for a world class beer.

**Very Good** (30-37) – Beers in this range may have a minor flaw (technical or stylistic), or may be lacking in balance or complexity.

Good (21-29) – A satisfactory beer that generally fits the style parameters. Scores near the upper end of this range may have only a few minor flaws or be slightly out of style and also may be

lacking in balance or complexity. Scores near the lower end of this range tend to have more flaws and are likely to have stylistic inconsistencies as well

Fair (14-20) – This beer has its share of problems that may include missing the style parameters, off flavors and aromas, balance problems, contamination, or other major flaws. Scores near the lower end of this range exhibit more major flaws.

**Problematic** (0-13) – A beer with a major problem (usually contamination) that overwhelms all other flavors and aromas. Often barely palatable.

In box to the right of the Scoring Guide the judge has reiterated the feedback given in the five scored sections, breaking it down differently. Your beer has been rated on three scales: Stylistic Accuracy, Technical Merit, and Intangibles. The aroma of Cascade hops in a Bohemian Pilsener would be an example of a problem in Stylistic Accuracy. This can be thought of as recipe feedback. Excessive sourness would usually indicate a contamination problem which would be classified under Technical Merit. This can be thought of as process feedback. Some characteristics don't fall neatly into one category, for example grassy aromas might be from the type of hop used, or from using oxidized hops. Here the judge has tried to make the best guess for these ratings. Intangibles rates the same characteristic discussed above in Overall Impression. The checkboxes also give the entrant an overview of the beer's evaluation. By filling out the checkboxes, the judge is encouraged to think about the beer as a whole after the words are written and may also help justify the final score.

#### The Beer Judge Certification Program

The BJCP is the only body in North America that tests and certifies beer judges. The BJCP is a not-for-profit organization, and BJCP judges do not charge for their services. Contact the BJCP at: Comp\_Director@BJCP.org.



# **BEER SCORESHEET**

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Use Regular BJCP Scoresheet for Full Evaluation and Feedback



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Judge Name (				,	Style/Cate	gory 181-	+ Belg	sian blo	Entry #	013	260
Judge BJCP I	Special Ingredients:										
Judge Email											
INSTRUCTIONS: '■' or '☑' boxes for attributes you perceive. Circle any boxes where style expectations were not met.											
AROMA			Malt		lops	Esters	Other			12	
# Aspect Malt Hops Esters Phenols Alcohol Sweetness Acidity			☐ Grain ☐ Cara ☐ Brea ☐ Rich ☐ Dark ☐ Toas ☐ Roas ☐ Burn Comm	ny	trusy	'Fruity' Apple/Pear Banana Berry Citrus Dried Fruit Grape Stone Fruit	☐ Brett. ☐ Fruit ☐ Lactic ☐ Smok ☐ Spice ☐ Vinou ☐ Wood	e e s			g □ Flawed
APPEARANCE Color Specifiers 3											
Aspect Clarity Head Size Head Retention	0 0		Beer Head Other	□ White □ Flat □	Ivory [	Cream		Copper ☐ Bro Tan ☐ Bro		ack	3
Head Texture	2000000		Comm		one	Estors	Other	r Balance	There is no set	20	
# Aspect Malt Hops Esters Phenols Sweetness Bitterness Alcohol Acidity Harshness			Mal(     Grai     Grai     Cara     Brea     Rich     Dark     Toas     Roa	ny	arthy oral oral rassy orbal iney orbicy	Esters 'Fruity' Apple/Pear Banana Berry Citrus Dried Fruit Grape Stone Fruit	Brett. Fruit Lactic Smok Spice Vinou	☐ Malty ☐ Hoppy ☐ Even de			/ <del>9</del> ☐ Flawed
S	- 🗆	00000	0		h 1.	la ble	o Clau	or + B.H	toracio		
MOUTUEFE	_ 🗆		Comm	ents > Iow	cn to	nuch 110	of Figu	mments	TELLIO	5	
Aspect Body Carbonation Warmth Creaminess Astringency			□ C hed □ S □ M sh ☑ D	☐ Cloying ☐ Sweet ☐ Medium ☑ Dry ☐ Biting					5 ☐ Flawed		
OVERALL IM	ALC: UNIVERSAL STREET,			Drinkability			Cor	mments		10	
Assessment L M H Stylistic Accuracy Technical Merit Intangibles			<ul> <li>✓ I would finish this sample</li> <li>✓ I would drink a pint of this beer</li> <li>✓ I would pay money for this beer</li> <li>✓ Please send me the recipe!!!</li> </ul>								
TOTAL  Scoring Outstanding (45-50): World-class example of style  Good (21-29): Misses the mark on style and/or minor flaws  Excellent (38-44): Exemplifies style well, requires minor tuning Very Good (30-37): Generally within style parameters, minor flaws  FLAWS (check where perceived or by indicating L, M or H intensity)  See http://www.bjcp.org/faults.php for suggested fixes.											
CHECKS STREET,	No. of Concession, Name of Street, or other Designation, or other	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN	SAME DESCRIPTION OF THE PARTY NAMED IN	AND PROPERTY AND PERSONS ASSESSED.	DESCRIPTION OF THE PERSON NAMED IN COLUMN TWO	THE RESERVE OF THE PERSON NAMED IN	Mouth	Fault	Aroma	Flavor	Mouth
Acetaldehyde Alcoholic/Hot Astringent Diacetyl DMS	Aron	na Flavor	Mouth	Fault Light-struck Medicinal Metallic Musty Oxidized	Aroma	riavor	Mouth	Sour/Acidic Smoky Spicy Sulfur Vegetal	Avoilla	T lavor	
Estery				Plastic				Vinegary			
Grassy				Solvent/Fusel				Yeasty			



Grassy

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http://www.homebrewersassociation.org Copyright © 2012 — BJCP, Inc. http://www.bicn.org Style/Category 18A Belgian Blonde Entry # 0 3260 Judg Special Ingredients: Jud Jud Other Notes: INSTRUCTIONS: '■' or '□' boxes for attributes you perceive. Circle any boxes where style expectations were not met. Malt Hops Esters Other L M H ☐ Grainy ☐ Citrusy 'Fruity' ☐ Brett. Aspect ☐ Fruit Malt ☐ Caramel ☑ Earthy ☐ Apple/Pear □ Banana ☐ Lactic □ Floral Hops Bready ☐ Berry ☐ Smoke ☐ Grassv ☐ Rich Esters ☐ Flawed ☐ Dark Fruit ☐ Herbal ☐ Citrus ☐ Spice Phenols □ Toasty ☐ Piney ☐ Dried Fruit ☐ Vinous Alcohol ☐ Wood ☐ Roasty ☐ Spicy ☐ Grape Sweetness ☐ Stone Fruit ☐ Burnt ☐ Woody D Acidity Belgian Comments > COYPOOL Pleasunt **APPEARANCE Color Specifiers** ☐ Straw ☐ Yellow ☑ Gold ☐ Amber ☐ Copper ☐ Brown □ Black Aspect 0 L M H Beer ☐ Beige ₩hite □ Ivory ☐ Cream □Tan ☐ Brown Clarity Head □ Lace ☐ Opaque Other □ Flat □ Legs Head Size 00002 **Head Retention** creamy Huge head (/Famy Comments > Head Texture Hops Other Balance **Esters** FLAVOR Malt ☑ Grainy ☐ Citrusy ☐ Brett. Malty L M H Aspect 0 □ Норру ☐ Caramel ☑ Earthy ☐ Apple/Pear ☐ Fruit Malt Ø0000 ☑ Bready ☐ Floral □ Banana ☐ Lactic ☐ Even Hops ☐ Grassy ☐ Berry ☐ Smoke Esters ☐ Rich □ Flawed ☐ Spice □ Dark Fruit ☐ Herbal ☐ Citrus Phenols ☐ Vinous ☐ Piney ☐ Dried Fruit Sweetness □ Toasty ☐ Grape ☐ Wood **M**0000 ☐ Roasty Bitterness ☐ Woody ☐ Stone Fruit □ Burnt Alcohol Acidity Harshness Lingering hitterness Comments > MOUTHFEEL Flaws ☐ Cloying Aspect 0 L M H ☐ Flat ☐ Gushed ☐ Sweet Body ☐ Medium ☐ Hot Carbonation **20000** □ Harsh ☑ Drv Warmth □ Flawed Creaminess ☐ Slick □ Biting ( reamy Astringency Comments Drinkability OVERALL IMPRESSION ☑ I would finish this sample Very enjoyable the good work Assessment L M H ☐ I would drink a pint of this beer Stylistic Accuracy ☐ I would pay money for this beer **Technical Merit** ☐ Please send me the recipe!!! Intangibles Use back of sheet for additional comments 50 TOTAL (21-29): Misses the mark on style and/or minor flaws Scoring Outstanding (45-50): World-class example of style Good Fair (14-20): Off flavors, aromas or major style deficiencies (38-44): Exemplifies style well, requires minor tuning Excellent Problem (0-13): Major off flavors and aromas dominate (30-37): Generally within style parameters, minor flaws Very Good See http://www.bjcp.org/faults.php for suggested fixes. FLAWS (check where perceived or by indicating L, M or H intensity) Flavor Mouth Fault Aroma Mouth Flavor Fault Aroma Flavor Mouth Fault Aroma Sour/Acidic Acetaldehyde Light-struck Smoky Alcoholic/Hot Medicinal Metallic Spicy Astringent Sulfur Musty Diacetyl Oxidized Vegetal **DMS** Vinegary Plastic Estery

Yeasty

Solvent/Fusel



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http://www.homebrewersassociation.org Copyright © 2012 — BJCP, Inc. http://www.bjcp.org Style/Category 14 Entry # Judge Name Judge BJCP Special Ingredients: Judge Email Other Notes: INSTRUCTIONS: '■' or '☑' boxes for attributes you perceive. Circle any boxes where style expectations were not met. Other Hops **Esters** Malt ☐ Citrusy ☐ 'Fruity' ☐ Brett. L M H ☐ Grainy 0 # Aspect ☐ Caramel ☐ Earthy □ Apple/Pear ☐ Fruit Malt ☐ Lactic Hops ☑ Bready □ Floral □ Banana ☐ Smoke Esters 國 ☐ Rich ☑ Grassy ☐ Berry ☐ Flawed ☐ Spice ☐ Citrus 個 ☐ Dark Fruit ☐ Herbal Phenols ☐ Vinous ☐ Piney □ Dried Fruit (Z) ☐ Toasty Alcohol ☐ Wood ☐ Grape 四 ☐ Roasty ☐ Spicy Sweetness ☐ Stone Fruit ☐ Woody Acidity ব □ Burnt move yeas chataco Comments > Expected **Color Specifiers APPEARANCE** ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Straw ☐ Yellow ☑ Gold 0 L M H Beer Aspect □Tan ☐ Brown ☐ White □ Ivory ☐ Cream □ Beige Clarity Head □ Legs ☐ Opaque Head Size Other □ Flat □ Lace **Head Retention** Comments > Doop Gold **Head Texture** Creamy **Balance** Malt Hops Esters Other FLAVOR ☐ Brett. ☐ Malty ☐ Citrusy ☐ 'Fruity' L M H ☑ Grainy Aspect 0 ☐ Apple/Pear ☐ Fruit □ Норру ☐ Caramel ☐ Earthy Malt Bready ☐ Banana ☐ Lactic ☐ Even ☐ Floral Hops 図 Rich ■ Grassy ☐ Berry ☐ Smoke □ Flawed Esters ☐ Dark Fruit ☐ Herbal ☐ Citrus ☐ Spice Phenols M □ Vinous Sweetness 58000 □ Toasty ☐ Piney □ Dried Fruit □ Wood Bitterness ☐ Roasty ☐ Spicy ☐ Grape ☐ Stone Fruit ☐ Burnt □ Woody Alcohol Acidity Harshness 20 to no sweetness anywhere on palate 115 Comments > Flaws MOUTHFEEL □ Flat ☐ Cloying Aspect 0 L M H ☐ Sweet Body ☐ Gushed ☐ Medium ☐ Hot Carbonation Warmth ☐ Harsh Dry Dry ☐ Flawed **Biting** Creaminess П ☐ Slick Astringency Drinkability Comments **OVERALL IMPRESSION** ☐ I would finish this sample M H Assessment □ I would drink a pint of this beer Stylistic Accuracy ☐ I would pay money for this beer **Technical Merit** ☐ Please send me the recipe!!! Intangibles TOTAL Use back of sheet for additional comments Scoring Outstanding (45-50): World-class example of style (21-29): Misses the mark on style and/or minor flaws 34 Good (14-20): Off flavors, aromas or major style deficiencies (38-44): Exemplifies style well, requires minor tuning Fair Guide Excellent Problem (0-13): Major off flavors and aromas dominate Very Good (30-37): Generally within style parameters, minor flaws See http://www.bjcp.org/faults.php for suggested fixes. FLAWS (check where perceived or by indicating L, M or H intensity) Mouth Aroma Flavor Flavor Mouth Fault Aroma Flavor Mouth Fault Aroma Fault Sour/Acidic Acetaldehyde Light-struck Smoky Medicinal Alcoholic/Hot Metallic Spicy Astringent Sulfur Diacetyl Musty Vegetal DMS Oxidized Vinegary Plastic Estery Yeasty Solvent/Fusel Grassy