



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

13259

Category # 3 Subcategory (a-f) A

Ordinal Position in Flight: 2 of 9

☐ This beer advanced to a mini-BOS round

Final Assigned Score

35.5

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

AHA/BJCP Sanctioned Competition Program
Use Regular BJCP Scoresheet for Full Evaluation and Feedback



<http://www.bjcp.org>

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<http://www.homebrewersassociation.org>

Judge Name (print) _____

Style/Category 3A

Entry # 259

Judge BJCP ID/Rank _____

Special Ingredients: _____

Judge Email _____

Other Notes: _____

INSTRUCTIONS: '■' or '☑' boxes for attributes you perceive. Circle any boxes where style expectations were not met.

AROMA					Malt	Hops	Esters	Other	12		
#	Aspect	☐	L	M	H	☑ Grainy	☐ Citrusy	☐ 'Fruity'	☐ Brett.	<i>Sweet aroma of maltiness. Slight hop aroma</i>	<div>8</div> <input type="checkbox"/> Flawed
	Malt	☐	☐	☐	☐	☐ Caramel	☐ Earthy	☐ Apple/Pear	☐ Fruit		
	Hops	☐	☐	☐	☐	☐ Bready	☑ Floral	☐ Banana	☐ Lactic		
	Esters	☐	☐	☐	☐	☐ Rich	☐ Grassy	☐ Berry	☐ Smoke		
	Phenols	☐	☐	☐	☐	☐ Dark Fruit	☐ Herbal	☐ Citrus	☐ Spice		
	Alcohol	☐	☐	☐	☐	☐ Toasty	☐ Piney	☐ Dried Fruit	☐ Vinous		
	Sweetness	☐	☐	☐	☐	☐ Roasty	☐ Spicy	☐ Grape	☐ Wood		
	Acidity	☐	☐	☐	☐	☐ Burnt	☐ Woody	☐ Stone Fruit	☐ _____		
Comments >											

APPEARANCE					Color Specifiers							3	
Aspect	☐	L	M	H	Beer	☐ Straw	☐ Yellow	☐ Gold	☐ Amber	☑ Copper	☐ Brown	☐ Black	<div>3</div>
Clarity	☐	☐	☐	☐	Head	☐ White	☐ Ivory	☐ Cream	☑ Beige	☐ Tan	☐ Brown		
Head Size	☐	☐	☐	☐	Other	☐ Flat	☐ Lace	☐ Legs	☐ Opaque				
Head Retention	☐	☐	☐	☐									
Head Texture	☐	☐	☐	☐									
Comments >													

FLAVOR					Malt	Hops	Esters	Other	Balance	20		
#	Aspect	☐	L	M	H	☑ Grainy	☐ Citrusy	☑ 'Fruity'	☐ Brett.	☐ Malty	<i>Grainy maltiness, a bit sweet on the initial palate. Hop flavor of low intensity. balanced finish.</i>	<div>13</div> <input type="checkbox"/> Flawed
	Malt	☐	☐	☐	☐	☐ Caramel	☐ Earthy	☐ Apple/Pear	☐ Fruit	☐ Hoppy		
	Hops	☐	☐	☐	☐	☑ Bready	☑ Floral	☐ Banana	☐ Lactic	☑ Even		
	Esters	☐	☐	☐	☐	☐ Rich	☐ Grassy	☐ Berry	☐ Smoke			
	Phenols	☐	☐	☐	☐	☐ Dark Fruit	☐ Herbal	☐ Citrus	☐ Spice			
	Sweetness	☐	☐	☐	☐	☐ Toasty	☐ Piney	☐ Dried Fruit	☐ Vinous			
	Bitterness	☐	☐	☐	☐	☐ Roasty	☐ Spicy	☐ Grape	☐ Wood			
	Alcohol	☐	☐	☐	☐	☐ Burnt	☐ Woody	☐ Stone Fruit	☐ _____			
	Acidity	☐	☐	☐	☐							
	Harshness	☐	☐	☐	☐							
		☐	☐	☐	☐							
		☐	☐	☐	☐							
Comments >												

MOUTHFEEL					Flaws	Finish	Comments	5
Aspect	☐	L	M	H	☐ Flat	☐ Cloying	<i>medium carbonation and body</i>	<div>4</div> <input type="checkbox"/> Flawed
Body	☐	☐	☐	☐	☐ Gushed	☐ Sweet		
Carbonation	☐	☐	☐	☐	☐ Hot	☐ Medium		
Warmth	☐	☐	☐	☐	☐ Harsh	☑ Dry		
Creaminess	☐	☐	☐	☐	☐ Slick	☐ Biting		
Astringency	☐	☐	☐	☐				
Comments >								

OVERALL IMPRESSION				Drinkability	Comments	10
Assessment	L	M	H	☐ I would finish this sample	<i>a very good beer, hints of honey suggest a bit of oxidation. If this is an older beer, it may be getting past its prime. If not, old batch exposed levels in transfer etc</i>	<div>6</div>
Stylistic Accuracy	☐	☐	☐	☑ I would drink a pint of this beer		
Technical Merit	☐	☐	☐	☐ I would pay money for this beer		
Intangibles	☐	☐	☐	☐ Please send me the recipe!!!		
Use back of sheet for additional comments						

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

FLAWS (check where perceived or by indicating L, M or H intensity)												See http://www.bjcp.org/faults.php for suggested fixes.											
Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth												
Acetaldehyde				Light-struck				Sour/Acidic															
Alcoholic/Hot				Medicinal				Smoky															
Astringent				Metallic				Spicy															
Diacyetyl				Musty				Sulfur															
DMS				Oxidized	X		X	Vegetal															
Estery				Plastic				Vinegary															
Grassy				Solvent/Fusel				Yeasty															

FLAWS (check where perceived or by indicating L, M or H intensity)					See http://www.bjcp.org/faults.php for suggested fixes.						
Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth
Acetaldehyde				Light-struck				Sour/Acidic			
Alcoholic/Hot				Medicinal				Smoky			
Astringent				Metallic				Spicy			
Diacetyl				Musty				Sulfur			
DMS				Oxidized				Vegetal			
Estery				Plastic				Vinegary			
Grassv				Solvent/Fusel				Yeasty			