

COVER SHEET

AHA/BJCP Sanctioned Competition Program



bjcp.org

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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

608

Category # 3 Subcategory (a-f) A
Ordinal Position in Flight: 3 of

☐ 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





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DM					Oxidize	d				Vegetal	K		
Estery					Plastic	-				Vinegary			



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



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Judge					Style	/Category	DA			Entry #	600	3
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Guide Excelle	ent	(38-44): Exen	iplifies style	well, requi	ires minor t		Fair (Problem ((14-20): Off fla (1-13): Major	off flavors and are	omas domina	ite	0
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Alcoholic/Hot Astringent	_			Metallic					Spicy			
Diacetyl				Musty					Sulfur			TOP STORE STORE
DMS				Oxidized	1			THE PERSON NAMED IN	Vegetal Vinegary			
Estery				Plastic					Villegary			

Solvent/Fusel

Yeasty



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Entry Number

12410

Category # ______ Subcategory (a-f) _____ Ordinal Position in Flight: ______ of _____ ☐ This beer advanced to a mini-BOS round

Final Assigned Score

40.5

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



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(,				/	Other Note	s:				2015	03.26
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Scoring Guide Careful (38-44): Exemplifies style well, requires minor tuning Very Good (30-37): Generally within style parameters, minor flaws Problem (0-13): Major off flavors and aromas dominate 50 (21-29): Misses the mark on style and/or minor flaws (14-20): Off flavors, aromas or major style deficiencies Problem (0-13): Major off flavors and aromas dominate											
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			-					Yeasty			THE PERSON NAMED IN





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DMS Estery				Oxidized Plastic					Vinegary			



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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.

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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.

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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



Category # ____ Subcategory (a-f) ____ Ordinal Position in Flight: ____ of ___ 6

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





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Grassy

BEER SCORESHEET

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

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Style/Category 5D - Eisbock 12605 Entry # Judge Nai BJCP Rank Pending Judge Judge BJ Special Ingredients: Judge Em Other Notes: INSTRUCTIONS: '■' or '☑' boxes for attributes you perceive. Circle any boxes where style expectations were not met. Esters Malt Hops Other ☐ Citrusy Aspect L M H □ Grainy "Fruity ☐ Brett. Malt 00000 □ Caramel ☑ Earthy ☐ Apple/Pear ☑ Fruit □ Bready ☐ Lactic Hops 00000 □ Floral □ Banana Esters □ Rich □ Grassy □ Berry □ Smoke □ Flawed Phenols 00000 □ Dark Fruit □ Herbal ☐ Citrus □ Spice Alcohol ☑ Toasty □ Pinev □ Dried Fruit □ Vinous Sweetness 00000 □ Roasty □ Spicy □ Grape ☐ Wood 00000 Acidity □ Burnt □ Woody ☐ Stone Fruit 00000 Comments > Melansidi MICH **APPEARANCE** Color Specifiers L M H □ Straw ☐ Yellow □ Copper 🖾 Brown Aspect Beer ☐ Gold □ Amber ☐ Black Clarity 00020 Head ☐ White □ Ivory ☐ Cream □ Beige **EXT**an ☐ Brown Head Size Other ☐ Flat □ Lace ☐ Legs ☐ Opaque Head Retention Comments > Med IDM Head Texture FLAVOR Malt Esters : Hops Other ☐ 'Fruity' Aspect 0 LMH □ Grainy ☐ Citrusy ☐ Brett. ☐ Malty ☐ Apple/Pear ☐ Caramel Malt ☐ Earthy ☐ Fruit ☐ Hoppy Hops 120000 ☐ Bready ☐ Floral □ Banana ☐ Lactic ☐ Even Esters ☑ Rich ☐ Grassy ☐ Berry ☐ Smoke □ Flawed 00000 Dark Fruit ☐ Herbal Phenols 图 ☐ Citrus ☐ Spice ☐ Vinous Sweetness ☑ Toasty ☐ Piney ☐ Dried Fruit Bitterness □ Roasty □ Spicy □ Grape □ Wood Alcohol □ Burnt □ Woody ☐ Stone Fruit Acidity , low hop aroma, high alcohol 草 00000 Harshness Comments > Finish Comments 5 MOUTHFEEL Flaws Aspect LMH □ Flat □ Cloying Body ☐ Gushed ☑ Sweet Ø0000 Carbonation **B** Hot □ Medium Warmth □ Harsh □ Dry □ Flawed Creaminess ☐ Slick □ Biting Astringency OVERALL IMPRESSION Drinkability L M H □ I would finish this sample Assessment Stylistic Accuracy 00000 □ I would drink a pint of this beer ☐ I would pay money for this beer Technical Merit 00000 Intangibles ☐ Please send me the recipe!!! Use back of sheet for additional comments TOTAL Scoring Outstanding (45-50): World-class example of style Good (21-29): Misses the mark on style and/or minor flaws (38-44): Exemplifies style well, requires minor tuning (14-20): Off flavors, aromas or major style deficiencies Guide Fair 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 Diacetyl Musty Sulfur DMS Oxidized Vegetal Estery Plastic Vinegary

Yeasty

Solvent/Fusel



COVER SHEET

AHA/BJCP Sanctioned Competition Program



HomebrewersAssociation.org

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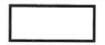
☐ This beer advanced to a mini-BOS round

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Grassy

BEER SCORESHEET

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



http://www.homebrewersassociation.org Copyright © 2012 - BJCP, Inc. http://www.bicn.org Style/Category 5C - Doppel back Entry # Judge Na BJCP Rank Pending Judge Special Ingredients: Judge BJ Judge Em Other Notes: INSTRUCTIONS: '■' or '□' boxes for attributes you perceive. Circle any boxes where style expectations were not met. Other Esters Hops Malt □ Brett. □ 'Fruity' □ Grainy □ Citrusy L M H Aspect ☐ Fruit □ Apple/Pear □ Caramel □ Earthy Malt □ Banana □ Lactic □ Floral 40000 □ Bready Hops ☐ Smoke ☐ Grassy ☐ Berry □ Flawed Rich
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Solvent/Fusel



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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.

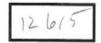
Most entries into homebrew competitions are in categories that describe a particular style of beer. These styles are usually derived from a commercial beer, or group of similar beers, or a type of beer that is popular among home brewers. The score that is assigned to your beer is an indication of how 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



Category # ______ Subcategory (a-f) / Ordinal Position in Flight: ______ of _____

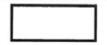
This beer advanced to a mini-BOS round

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





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



40 BKP								http://www	homobrou	areaceae	iation org
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Judge BJCP A	oprent	ice Judge		Sty	le/Categor	y1_3.	A		Entry #	126	515
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Body		00000	☐ Gush		· t					- 1	7
Carbonation		00000	□ Hot	☐ Medi	um	-/14 I	Bubbles	carry	the	L	
Warmth		00000	☐ Hars	h □ Dry						ī	☐ Flawed
Creaminess			☐ Slick	☐ Biting	M M	edien 1	45th, 12	ancif Th	young h		
Astringency									C C	40 [
OVERALL IN		SION	SAMMAN	Drinkability	ZA HERNEN	CONTRACTOR A	A	nments	C C C	10	I
Assessmen		L M H		uld finish this san		A-N	DI OVE	R Pasere			7
Stylistic Accura				uld drink a pint of		that	Finisher	Drig -	van-tion	-	1
Technical Meri	t	00000		uld pay money fo se send me the r		le t	NEX+	50 1	na) J-6	<u> </u>	
Intangibles			LI Plea	Use back of sh	eet for add			SALES SALES	SE S	50	
Scoring Outst	anding	(45-50): Worl	d-class exam			Good (2	21-29): Misses	the mark on style	e and/or minor	r flaws	マコ
Guide Excel		(38-44): Exen	nplifies style	well, requires minor		Fair (1	4-20): Off fla	vors, aromas or n	najor style def	iciencies	37
Very		(30-37): Gene	erally within	style parameters, mir				off flavors and ar			
			the same of the sa	icating L, M or I	THE RESERVE AND ADDRESS OF THE PARTY OF THE	See	nttp://www.l	bjcp.org/fault	s.php for s	uggeste	d fixes.
SCHOOL SECTION	EXPROPERS	AMOUNTS NAMED AND ADDRESS OF THE OWNER, THE	INCOMPANIENCE STREET		A STATE OF THE PARTY OF T	NAME AND ADDRESS OF THE OWNER, WHEN	Mouth	Fault	Aroma	Flavor	Mouth
Fault	Aror	na Flavor	Mouth	Fault	Aroma	Flavor	Moduli	Sour/Acidic	Alvilla	- iuvoi	mount
Acetaldehyde	_	_	September 1	Light-struck			The second	Smoky	-		100000000000000000000000000000000000000
Alcoholic/Hot	_			Medicinal			+	Spicy			
Astringent		_	 	Metallic			Marie Company	Sulfur			SECTION AS
Diacetyl	_		NAME OF TAXABLE PARTY.	Musty			Contraction of the last	Vegetal			1319/101
DMS	_			Oxidized			Charles Service	Vinegary			
Estery	-			Plastic Solvent/Fusel		-		Yeasty			STREET, STREET
Gracev			A PROPERTY OF STREET	Solvent/Fusel				1 Gusty			The second secon

PLEASE Share Recipe.