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National Homebrew Competition COVER SHEET

AHA/BJCP Sanctioned Competition Program



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

608

Category # 3 Subcategory (a-f) A

Ordinal Position in Flight: 3 of 6

☐ This beer advanced to a mini-BOS round

Final Assigned Score

23

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.

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BJCP Recognized Judge -

Style/Category 3A

Entry # 608

Special Ingredients:

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.	6 ☐ 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 > <u>SOME DIACETYL</u>										

APPEARANCE					Color Specifiers					3				
#	Aspect	☉	L	M	H	Beer	☐ Straw	☐ Yellow	☐ Gold	☑ Amber	☐ Copper	☐ Brown	☐ Black	2
	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	8 ☐ 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	CARBONATED HIGH FOR STYLE.	1 ☐ Flawed
	Body	☐	☐	☐	☑	☐ Gushed	☐ Sweet		
	Carbonation	☐	☐	☐	☑	☐ Hot	☐ Medium		
	Warmth	☐	☐	☐	☑	☐ Harsh	☐ Dry		
	Creaminess	☐	☐	☐	☑	☑ Slick	☐ Biting		
	Astringency	☐	☐	☐	☑				

OVERALL IMPRESSION					Drinkability	Comments	10
#	Assessment	L	M	H	☐ I would finish this sample	5	
	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!!!		

TOTAL					Use back of sheet for additional comments					50	
Scoring	Outstanding	(45-50): World-class example of style				Good	(21-29): Misses the mark on style and/or minor flaws				22
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							
Diacetyl	✗	✗	✗	Musty				Sulfur							
DMS				Oxidized				Vegetal	✗						
Estery				Plastic				Vinegary							
Grassy				Solvent/Fusel				Yeasty							



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Judge: [Redacted]
BJCP National Judge [Redacted]

Judge: [Redacted]

Judge: [Redacted]

Style/Category 3A

Entry # 608

Special Ingredients: _____

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.
	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 > <u>Back - like dark fruit. Some caramel</u>							

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

FLAVOR		Malt		Hops		Esters		Other		Balance		20	
#	Aspect	☑	L M H	☐	Grainy	☐	Citrusy	☑	'Fruity'	☐	Brett.	☑	Malty
	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	☑	☐☐☐☐☐	Comments > <u>Big malt - Back-like</u>									
	Harshness	☑	☐☐☐☐☐										
		☐	☐☐☐☐☐										
		☐	☐☐☐☐☐										

MOUTHFEEL		Flaws		Finish		Comments		5
Aspect	☑	L M H	☐	Flat	☐	Cloying		
Body	☐	☐☐☐☐☐	☐	Gushed	☑	Sweet		
Carbonation	☐	☐☐☐☐☐	☐	Hot	☐	Medium		
Warmth	☐	☐☐☐☐☐	☐	Harsh	☐	Dry		
Creaminess	☐	☐☐☐☐☐	☐	Slick	☐	Biting		
Astringency	☐	☐☐☐☐☐	Comments > <u>Too full on finish</u>					

OVERALL IMPRESSION		Drinkability		Comments		10
Assessment	L M H	☐	I would finish this sample			
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!!!			
TOTAL Use back of sheet for additional comments						50
Scoring Guide	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	Fair (14-20): Off flavors, aromas or major style deficiencies				
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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			
Grassy				Solvent/Fusel				Yeasty			



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Left Column:

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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

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Entry Number

12410

Category # 22 Subcategory (a-f) C

Ordinal Position in Flight: 6 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

3

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.

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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.

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BJCP Provisional Judge

Style/Category 22C Wood-aged beer

Entry # 12610

Special Ingredients: english barleywine () bourbon barrel aged

Other Notes: 2015.03.28

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	☐	☐	☐	☐		
	Malt	☐	☐	☐	☐	☐	☐	☐	☐	Nicely balanced in malt and hops, with a light sweetness and interesting spiciness that may be from barrel.	
	Hops	☐	☐	☐	☐	☐	☐	☐	☐		
	Esters	☐	☐	☐	☐	☐	☐	☐	☐		
	Phenols	☐	☐	☐	☐	☐	☐	☐	☐		
	Alcohol	☐	☐	☐	☐	☐	☐	☐	☐		
	Sweetness	☐	☐	☐	☐	☐	☐	☐	☐		
	Acidity	☐	☐	☐	☐	☐	☐	☐	☐		
		☐	☐	☐	☐	☐	☐	☐	☐	☐	Flawed

APPEARANCE					Color Specifiers					3						
Aspect	☐	L	M	H	Beer	☐	☐	☐	☐	☐	☐	☐	☐	☐	Deep copper / brown with ruby highlights. Low brown head.	
Clarity	☐	☐	☐	☐	Head	☐	☐	☐	☐	☐	☐	☐	☐	☐		
Head Size	☐	☐	☐	☐	Other	☐	☐	☐	☐	☐	☐	☐	☐	☐		
Head Retention	☐	☐	☐	☐		☐	☐	☐	☐	☐	☐	☐	☐	☐		
Head Texture	☐	☐	☐	☐		☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	Flawed

FLAVOR					Malt	Hops	Esters	Other	Balance	20	
#	Aspect	☐	L	M	H	☐	☐	☐	☐	☐	
	Malt	☐	☐	☐	☐	☐	☐	☐	☐	☐	Complex and balanced malt character with an appropriate level of b.p. bitterness and flavor. Bourbon/wood is evident but not prominent.
	Hops	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Esters	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Phenols	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Sweetness	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Bitterness	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Alcohol	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Acidity	☐	☐	☐	☐	☐	☐	☐	☐	☐	Comments >
	Harshness	☐	☐	☐	☐	☐	☐	☐	☐	☐	

MOUTHFEEL					Flaws	Finish	Comments	5	
Aspect	☐	L	M	H	☐	☐		Warm finish, but not overpowering. Lightly sweet finish but not cloying. Nice feel.	
Body	☐	☐	☐	☐	☐	☐			
Carbonation	☐	☐	☐	☐	☐	☐			
Warmth	☐	☐	☐	☐	☐	☐			
Creaminess	☐	☐	☐	☐	☐	☐			
Astringency	☐	☐	☐	☐	☐	☐		☐	Flawed

OVERALL IMPRESSION					Drinkability	Comments	10
Assessment	L	M	H		☐		Very well-balanced, with just a hint of the bourbon barrel.
Stylistic Accuracy	☐	☐	☐	☐	☐	☐	
Technical Merit	☐	☐	☐	☐	☐	☐	
Intangibles	☐	☐	☐	☐	☐	☐	

TOTAL					Use back of sheet for additional comments	50
Scoring Guide	Outstanding (45-50):	World-class example of style	Good (21-29):	Misses the mark on style and/or minor flaws		41
	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)											
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				Vegetal			
Estery				Plastic				Vinegary			
Grassy				Solvent/Fusel				Yeasty			



BEER SCORESHEET

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Certified

Style/Category 22C

Entry # 12610

Special Ingredients:

Other Notes: English Barleywine + Bourbon Barrel

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.	<div style="border: 1px solid black; padding: 5px; text-align: center;">9</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 style="border: 1px solid black; padding: 5px; text-align: center;">3</div>
Clarity	☐	☐☐☐☐			Head	☐ White	☐ Ivory	☐ Cream	☐ Beige	☐ Tan	☐ Brown		
Head Size	☐	☐☐☐☐			Other	☐ Flat	☐ Lace	☐ Legs	☐ Opaque				
Head Retention	☐	☐☐☐☐			Comments >								
Head Texture	☐	☐☐☐☐											

FLAVOR				Malt	Hops	Esters	Other	Balance	20	
# Aspect	☐	L	M	H	☐ Grainy	☐ Citrusy	☐ 'Fruity'	☐ Brett.	☐ Malty	<div style="border: 1px solid black; padding: 5px; text-align: center;">16</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	☐	☐☐☐☐			Comments >					
Harshness	☐	☐☐☐☐								
_____	☐	☐☐☐☐								

Good balance. Wood + bourbon complement base beer nicely. Would probably age well!

MOUTHFEEL				Flaws	Finish	Comments	5	
Aspect	☐	L	M	H	☐ Flat	☐ Cloying	Not hot. Low carbonation (still ok)	<div style="border: 1px solid black; padding: 5px; text-align: center;">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	A lovely beer - very well balanced. Everything there and evident - nothing overwhelms!	<div style="border: 1px solid black; padding: 5px; text-align: center;">8</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!!!		

TOTAL				Use back of sheet for additional comments				50
Scoring Guide	Outstanding (45-50):	World-class example of style	Good (21-29):	Misses the mark on style and/or minor flaws			<div style="border: 1px solid black; padding: 5px; text-align: center;">40</div>	
	Excellent (38-44):	Exemplifies style well, requires minor tuning	Fair (14-20):	Off flavors, aromas or major style deficiencies				
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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							
Grassy				Solvent/Fusel				Yeasty							



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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.

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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

12605

Category # 5 Subcategory (a-f) D

Ordinal Position in Flight: 6 of 6

☒ This beer advanced to a mini-BOS round

Final Assigned Score

39

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

2

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.



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Judge [REDACTED]
BJCP Apprentice Judge
Judge [REDACTED]
Judge [REDACTED]

Style/Category 51D

Entry # 12605

Special Ingredients: Ice Back

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	☐	☐	☐	☐	☐	☐	☐	
	Malt	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	9
	Hops	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Esters	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Phenols	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Alcohol	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Sweetness	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Acidity	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
		☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Comments >	Plum Dark fruit - vanilla											

APPEARANCE					Color Specifiers								3	
Aspect	☐	L	M	H	Beer	☐	☐	☐	☐	☐	☐	☐	☐	
Clarity	☐	☐	☐	☐	Head	☐	☐	☐	☐	☐	☐	☐	☐	3
Head Size	☐	☐	☐	☐	Other	☐	☐	☐	☐	☐	☐	☐	☐	
Head Retention	☐	☐	☐	☐		☐	☐	☐	☐	☐	☐	☐	☐	
Head Texture	☐	☐	☐	☐	Comments >	Head went down quickly - true to style								

FLAVOR					Malt		Hops		Esters		Other		Balance	20
#	Aspect	☐	L	M	H	☐	☐	☐	☐	☐	☐	☐	☐	
	Malt	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	16
	Hops	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Esters	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Phenols	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Sweetness	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Bitterness	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Alcohol	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Acidity	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Harshness	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Comments >	Plum Raisin, Malassis sweet → Red wine. heat at the end.												

MOUTHFEEL					Flaws		Finish		Comments		5
Aspect	☐	L	M	H	☐	☐	☐	☐	☐	☐	
Body	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	5
Carbonation	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
Warmth	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
Creaminess	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
Astringency	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
	Comments >	chewy full body - True to style									

OVERALL IMPRESSION					Drinkability		Comments		10
Assessment	L	M	H	☐	☐	☐	☐	☐	
Stylistic Accuracy	☐	☐	☐	☐	☐	☐	☐	☐	8
Technical Merit	☐	☐	☐	☐	☐	☐	☐	☐	
Intangibles	☐	☐	☐	☐	☐	☐	☐	☐	
	Comments >	Fruity, big from yumminess Full body - thank you for sharing							

TOTAL					Use back of sheet for additional comments					50
Scoring	Outstanding (45-50):	World-class example of style			Good (21-29):	Misses the mark on style and/or minor flaws			40	
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							
Diacetyl				Musty				Sulfur							
DMS				Oxidized				Vegetal							
Estery				Plastic				Vinegary							
Grassy				Solvent/Fusel				Yeasty							



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Judge Name: [Redacted] BJCP Rank Pending Judge

Judge BJ: [Redacted]

Judge Em:

Style/Category 5D - Eisbock

Entry # 12605

Special Ingredients:

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.	9 ☐ 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 > Melanoidin with alcohol notes									

APPEARANCE					Color Specifiers					3			
Aspect	☐	L	M	H	Beer	☐ Straw	☐ Yellow	☐ Gold	☐ Amber	☐ Copper	☑ Brown	☐ Black	3
Clarity	☐	☐	☐	☐	Head	☐ White	☐ Ivory	☐ Cream	☐ Beige	☑ Tan	☐ Brown		
Head Size	☐	☐	☐	☐	Other	☐ Flat	☐ Lace	☐ Legs	☐ Opaque				
Head Retention	☐	☐	☐	☐	Comments > medium-high clarity, lacking lineers								
Head Texture	☐	☐	☐	☐									

FLAVOR					Malt	Hops	Esters	Other	Balance	20
# Aspect	☐	L	M	H	☐ Grainy	☐ Citrusy	☐ 'Fruity'	☐ Brett.	☐ Malty	14 ☐ 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	☐	☐	☐	☐	Comments > Rich & malty, low hop aroma, high alcohol heat, well balanced.					
Harshness	☐	☐	☐	☐						
	☐	☐	☐	☐						

MOUTHFEEL					Flaws	Finish	Comments	5
Aspect	☐	L	M	H	☐ Flat	☐ Cloying	A touch too hot. ☐ Flawed	
Body	☐	☐	☐	☐	☐ Gushed	☑ Sweet		
Carbonation	☐	☐	☐	☐	☑ Hot	☐ Medium		
Warmth	☐	☐	☐	☐	☐ Harsh	☐ Dry		
Creaminess	☐	☐	☐	☐	☐ Slick	☐ Biting		
Astringency	☐	☐	☐	☐				

OVERALL IMPRESSION					Drinkability	Comments	10
Assessment	L	M	H		☐ I would finish this sample	8	
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!!!		

TOTAL					Use back of sheet for additional comments					50
Scoring	Outstanding (45-50):	World-class example of style			Good (21-29):	Misses the mark on style and/or minor flaws			38	
Guide	Excellent (38-44):	Exemplifies style well, requires minor tuning			Fair (14-20):	Off flavors, aromas or major style deficiencies				
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Acetaldehyde				Light-struck				Sour/Acidic							
Alcoholic/Hot				Medicinal				Smoky							
Astringent				Metallic				Spicy							
Diacetyl				Musty				Sulfur							
DMS				Oxidized				Vegetal							
Estery				Plastic				Vinegary							
Grassy				Solvent/Fusel				Yeast							



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Judges and/or Stewards

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Entry Number

12609

Category # 5 Subcategory (a-f) C

Ordinal Position in Flight: 5 of 6

☐ This beer advanced to a mini-BOS round

Final Assigned Score

36.5

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.

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Use Regular BJCP Scoresheet for Full Evaluation and Feedback



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Judge [REDACTED]
BJCP Apprentice Judge
Judge [REDACTED]
Judge [REDACTED]

Style/Category 5C Entry # 12609

Special Ingredients: Doppelbock

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	<input type="checkbox"/> Grainy	<input type="checkbox"/> Citrusy	<input type="checkbox"/> 'Fruity'	<input type="checkbox"/> Brett.	<div style="border: 1px solid black; padding: 5px; text-align: center;">8</div> <input type="checkbox"/> Flawed			
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Caramel	<input type="checkbox"/> Earthy	<input type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit				
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Bready	<input type="checkbox"/> Floral	<input type="checkbox"/> Banana	<input type="checkbox"/> Lactic				
	Esters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Rich	<input type="checkbox"/> Grassy	<input type="checkbox"/> Berry	<input type="checkbox"/> Smoke				
	Phenols	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Dark Fruit	<input type="checkbox"/> Herbal	<input type="checkbox"/> Citrus	<input type="checkbox"/> Spice				
	Alcohol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Toasty	<input type="checkbox"/> Piney	<input type="checkbox"/> Dried Fruit	<input type="checkbox"/> Vinous				
	Sweetness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Roasty	<input type="checkbox"/> Spicy	<input type="checkbox"/> Grape	<input type="checkbox"/> Wood				
	Acidity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Burnt	<input type="checkbox"/> Woody	<input type="checkbox"/> Stone Fruit	<input type="checkbox"/>				
Comments >						<u>Dark bread, may be vanilla - Caramel</u>							

APPEARANCE					Color Specifiers					3		
Aspect	☉	L	M	H	Beer	<input type="checkbox"/> Straw	<input type="checkbox"/> Yellow	<input type="checkbox"/> Gold	<input type="checkbox"/> Amber	<input type="checkbox"/> Copper	<input type="checkbox"/> Brown	<input type="checkbox"/> Black
Clarity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Head	<input type="checkbox"/> White	<input type="checkbox"/> Ivory	<input type="checkbox"/> Cream	<input type="checkbox"/> Beige	<input type="checkbox"/> Tan	<input type="checkbox"/> Brown	
Head Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other	<input type="checkbox"/> Flat	<input type="checkbox"/> Lace	<input type="checkbox"/> Legs	<input type="checkbox"/> Opaque			
Head Retention	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Comments > <u>Tan creamy head holding on</u>							
Head Texture	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>								

FLAVOR					Malt		Hops		Esters		Other		Balance	20
#	Aspect	☉	L	M	H	<input type="checkbox"/> Grainy	<input type="checkbox"/> Citrusy	<input type="checkbox"/> 'Fruity'	<input type="checkbox"/> Brett.	<input checked="" type="checkbox"/> Malty	<div style="border: 1px solid black; padding: 5px; text-align: center;">14</div> <input type="checkbox"/> Flawed			
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Caramel	<input type="checkbox"/> Earthy	<input type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit	<input type="checkbox"/> Hoppy				
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Bready	<input type="checkbox"/> Floral	<input type="checkbox"/> Banana	<input type="checkbox"/> Lactic	<input type="checkbox"/> Even				
	Esters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Rich	<input type="checkbox"/> Grassy	<input type="checkbox"/> Berry	<input type="checkbox"/> Smoke					
	Phenols	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Dark Fruit	<input type="checkbox"/> Herbal	<input type="checkbox"/> Citrus	<input type="checkbox"/> Spice					
	Sweetness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Toasty	<input type="checkbox"/> Piney	<input type="checkbox"/> Dried Fruit	<input type="checkbox"/> Vinous					
	Bitterness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Roasty	<input type="checkbox"/> Spicy	<input type="checkbox"/> Grape	<input type="checkbox"/> Wood					
	Alcohol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Burnt	<input type="checkbox"/> Woody	<input type="checkbox"/> Stone Fruit	<input type="checkbox"/>					
	Acidity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Comments > <u>Rich country bread crusty. little hoppy on the end → a little sterry.</u>								
	Harshness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>									

MOUTHFEEL					Flaws		Finish		Comments		5
Aspect	☉	L	M	H	<input type="checkbox"/> Flat	<input type="checkbox"/> Cloying	<div style="border: 1px solid black; padding: 5px; text-align: center;">5</div> <input type="checkbox"/> Flawed				
Body	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Gushed	<input type="checkbox"/> Sweet					
Carbonation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Hot	<input type="checkbox"/> Medium					
Warmth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Harsh	<input type="checkbox"/> Dry					
Creaminess	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Slick	<input type="checkbox"/> Biting					
Astringency	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	easy on the mouth / tiny bubbles good						

OVERALL IMPRESSION					Drinkability		Comments		10
Assessment	L	M	H	<input checked="" type="checkbox"/> I would finish this sample	<div style="border: 1px solid black; padding: 5px; text-align: center;">7</div>				
Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> I would drink a pint of this beer					
Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> I would pay money for this beer					
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Please send me the recipe!!!					

TOTAL		Use back of sheet for additional comments		50
Scoring	Outstanding (45-50): World-class example of style	Good (21-29): Misses the mark on style and/or minor flaws	<div style="border: 1px solid black; padding: 5px; text-align: center;">37</div>	
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							
Diacetyl				Musty				Sulfur							
DMS				Oxidized				Vegetal							
Estery				Plastic				Vinegary							
Grassy				Solvent/Fusel				Yeasty							



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Judge Na [REDACTED]
BJCP Rank Pending Judge
Judge BJ [REDACTED]
Judge Err [REDACTED]

Style/Category SC-Doppelbock

Entry # 12609

Special Ingredients: _____

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.				<div style="border: 1px solid black; padding: 5px; text-align: center; font-size: 2em;">9</div> <div>☐ Flawed</div>
	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 >	<u>mild alcohol warmth & melanoidin</u>								

APPEARANCE		Color Specifiers		3
Aspect	☐ L M H	Beer	☐ Straw ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black	<div style="border: 1px solid black; padding: 5px; text-align: center; font-size: 2em;">3</div>
Clarity	☐ ☐ ☐ ☐ ☐	Head	☐ White ☐ Ivory ☐ Cream ☐ Beige ☐ Tan ☐ Brown	
Head Size	☐ ☐ ☐ ☐ ☐	Other	☐ Flat ☐ Lace ☐ Legs ☐ Opaque	
Head Retention	☐ ☐ ☐ ☐ ☐	Comments > <u>Ruby Red Highlights, great clarity</u>		
Head Texture	☐ ☐ ☐ ☐ ☐			

FLAVOR		Malt		Hops		Esters		Other		Balance	20
#	Aspect	☐ L M H	☐ Grainy	☐ Citrusy	☐ 'Fruity'	☐ Brett.					<div style="border: 1px solid black; padding: 5px; text-align: center; font-size: 2em;">14</div> <div>☐ Flawed</div>
	Malt	☐ ☐ ☐ ☐ ☐	☐ Caramel	☐ Earthy	☐ Apple/Pear	☐ Fruit			☐ Malty		
	Hops	☐ ☐ ☐ ☐ ☐	☐ Bready	☐ Floral	☐ Banana	☐ Lactic			☐ Hoppy		
	Esters	☐ ☐ ☐ ☐ ☐	☐ Rich	☐ Grassy	☐ Berry	☐ Smoke			☐ Even		
	Phenols	☐ ☐ ☐ ☐ ☐	☐ Dark Fruit	☐ Herbal	☐ Citrus	☐ Spice					
	Sweetness	☐ ☐ ☐ ☐ ☐	☐ Toasty	☐ Piney	☐ Dried Fruit	☐ Vinous					
	Bitterness	☐ ☐ ☐ ☐ ☐	☐ Roasty	☐ Spicy	☐ Grape	☐ Wood					
	Alcohol	☐ ☐ ☐ ☐ ☐	☐ Burnt	☐ Woody	☐ Stone Fruit	☐ _____					
	Acidity	☐ ☐ ☐ ☐ ☐	Comments > <u>Could be more malty, high alcohol heat</u>								
	Harshness	☐ ☐ ☐ ☐ ☐									

MOUTHFEEL		Flaws		Finish		Comments	5
Aspect	☐ L M H	☐ Flat	☐ Cloying			<u>Could be fuller-bodied, low carb.</u>	<div style="border: 1px solid black; padding: 5px; text-align: center; font-size: 2em;">3</div> <div>☐ Flawed</div>
Body	☐ ☐ ☐ ☐ ☐	☐ Gushed	☐ Sweet				
Carbonation	☐ ☐ ☐ ☐ ☐	☐ Hot	☐ Medium				
Warmth	☐ ☐ ☐ ☐ ☐	☐ Harsh	☐ Dry				
Creaminess	☐ ☐ ☐ ☐ ☐	☐ Slick	☐ Biting				
Astringency	☐ ☐ ☐ ☐ ☐						

OVERALL IMPRESSION		Drinkability		Comments	10
Assessment	☐ L M H	☐ I would finish this sample			<div style="border: 1px solid black; padding: 5px; text-align: center; font-size: 2em;">7</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!!!			

TOTAL		Use back of sheet for additional comments		50
Scoring	Outstanding (45-50): World-class example of style	Good	(21-29): Misses the mark on style and/or minor flaws	<div style="border: 1px solid black; padding: 5px; text-align: center; font-size: 2em;">36</div>
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			
Diacetyl				Musty				Sulfur			
DMS				Oxidized				Vegetal			
Ester				Plastic				Vinegary			
Grassy				Solvent/Fusel				Yeasty			



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National Homebrew Competition COVER SHEET

AHA/BJCP Sanctioned Competition Program



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

12615

Category # 13 Subcategory (a-f) A

Ordinal Position in Flight: 1 of 11

☒ This beer advanced to a mini-BOS round

Final Assigned Score

37

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.

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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 characteristics 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.

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Judge [REDACTED]
 BJCP Certified Judge [REDACTED]
 Judge [REDACTED]
 Judge [REDACTED]

Style/Category 13A - Dry Stout

Entry # 12615

Special Ingredients: _____

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	<input type="checkbox"/> Grainy	<input type="checkbox"/> Citrusy	<input type="checkbox"/> 'Fruity'	<input type="checkbox"/> Brett.	<i>Caramel dominant</i> <i>low coffee-like notes</i> <i>low toast</i> <i>slight floral hop</i>		<div style="border: 1px solid black; width: 40px; height: 40px; text-align: center; line-height: 40px;">9</div>
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Caramel	<input type="checkbox"/> Earthy	<input type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit				
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Bready	<input checked="" type="checkbox"/> Floral	<input type="checkbox"/> Banana	<input type="checkbox"/> Lactic				
	Esters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Rich	<input type="checkbox"/> Grassy	<input checked="" type="checkbox"/> Berry	<input type="checkbox"/> Smoke				
	Phenols	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Dark Fruit	<input type="checkbox"/> Herbal	<input type="checkbox"/> Citrus	<input type="checkbox"/> Spice				
	Alcohol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Toasty	<input type="checkbox"/> Piney	<input type="checkbox"/> Dried Fruit	<input type="checkbox"/> Vinous				
	Sweetness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Roasty	<input type="checkbox"/> Spicy	<input type="checkbox"/> Grape	<input type="checkbox"/> Wood				
	Acidity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Burnt	<input type="checkbox"/> Woody	<input type="checkbox"/> Stone Fruit	<input type="checkbox"/>			<input type="checkbox"/> Flawed	
Comments > _____												

APPEARANCE				Color Specifiers								3		
#	Aspect	☑	L	M	H	Beer	<input type="checkbox"/> Straw	<input type="checkbox"/> Yellow	<input type="checkbox"/> Gold	<input type="checkbox"/> Amber	<input type="checkbox"/> Copper	<input checked="" type="checkbox"/> Brown	<input type="checkbox"/> Black	
	Clarity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Head	<input type="checkbox"/> White	<input type="checkbox"/> Ivory	<input type="checkbox"/> Cream	<input checked="" type="checkbox"/> Beige	<input type="checkbox"/> Tan	<input type="checkbox"/> Brown		
	Head Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other	<input type="checkbox"/> Flat	<input checked="" type="checkbox"/> Lace	<input type="checkbox"/> Legs	<input type="checkbox"/> Opaque				
	Head Retention	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<i>rocky - big bubbles</i>								<div style="border: 1px solid black; width: 40px; height: 40px; text-align: center; line-height: 40px;">3</div>
	Head Texture	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<i>Comments > rocky head - good retention</i>								

FLAVOR				Malt		Hops		Esters		Other		Balance	20
#	Aspect	☑	L	M	H	<input type="checkbox"/> Grainy	<input type="checkbox"/> Citrusy	<input checked="" type="checkbox"/> 'Fruity'	<input type="checkbox"/> Brett.	<input checked="" type="checkbox"/> Malty	<i>nice roast. a bit hop forward for style</i> <i>low red apple like esters</i>		<div style="border: 1px solid black; width: 40px; height: 40px; text-align: center; line-height: 40px;">14</div>
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Caramel	<input type="checkbox"/> Earthy	<input type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit	<input type="checkbox"/> Hoppy				
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Bready	<input checked="" type="checkbox"/> Floral	<input type="checkbox"/> Banana	<input type="checkbox"/> Lactic	<input type="checkbox"/> Even				
	Esters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Rich	<input checked="" type="checkbox"/> Grassy	<input type="checkbox"/> Berry	<input type="checkbox"/> Smoke					
	Phenols	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Dark Fruit	<input type="checkbox"/> Herbal	<input type="checkbox"/> Citrus	<input type="checkbox"/> Spice					
	Sweetness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Toasty	<input type="checkbox"/> Piney	<input type="checkbox"/> Dried Fruit	<input type="checkbox"/> Vinous					
	Bitterness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Roasty	<input type="checkbox"/> Spicy	<input type="checkbox"/> Grape	<input type="checkbox"/> Wood					
	Alcohol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Burnt	<input type="checkbox"/> Woody	<input type="checkbox"/> Stone Fruit	<input type="checkbox"/>				<input type="checkbox"/> Flawed	
	Acidity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					
	Harshness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					
Comments > _____													

MOUTHFEEL				Flaws		Finish		Comments		5
#	Aspect	☑	L	M	H	<input type="checkbox"/> Flat	<input type="checkbox"/> Cloying	<i>dry finish. no heat.</i> <i>slight roast astringency</i>		<div style="border: 1px solid black; width: 40px; height: 40px; text-align: center; line-height: 40px;">4</div>
	Body	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Gushed	<input type="checkbox"/> Sweet				
	Carbonation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Hot	<input type="checkbox"/> Medium				
	Warmth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Harsh	<input checked="" type="checkbox"/> Dry				
	Creaminess	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Slick	<input type="checkbox"/> Biting				
	Astringency	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Comments > _____										<input type="checkbox"/> Flawed

OVERALL IMPRESSION				Drinkability		Comments		10
#	Assessment	L	M	H	<input type="checkbox"/> I would finish this sample	<i>nice job. right in line</i> <i>wt guidelines. bitterness maybe</i> <i>a tad high. well done!</i>		<div style="border: 1px solid black; width: 40px; height: 40px; text-align: center; line-height: 40px;">7</div>
	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> I would drink a pint of this beer			
	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> I would pay money for this beer			
	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Please send me the recipe!!!			
Use back of sheet for additional comments								

TOTAL				Use back of sheet for additional comments		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	
<div style="border: 1px solid black; width: 40px; height: 40px; text-align: center; line-height: 40px;">37</div>						

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			
Grassy				Solvent/Fusel				Yeasty			



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Use Regular BJCP Scoresheet for Full Evaluation and Feedback



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<http://www.homebrewersassociation.org>

Judge **BJCP Apprentice Judge**

Judge

Judge

Style/Category 13-A

Entry # 12615

Special Ingredients:

Other Notes: Dry Start

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	<input type="checkbox"/> Grainy	<input type="checkbox"/> Citrusy	<input type="checkbox"/> 'Fruity'	<input type="checkbox"/> Brett.	<div style="border: 1px solid black; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center;">8</div> <input type="checkbox"/> Flawed
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Caramel	<input type="checkbox"/> Earthy	<input type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit	
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Bready	<input type="checkbox"/> Floral	<input type="checkbox"/> Banana	<input type="checkbox"/> Lactic	
	Esters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Rich	<input type="checkbox"/> Grassy	<input type="checkbox"/> Berry	<input type="checkbox"/> Smoke	
	Phenols	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Dark Fruit	<input type="checkbox"/> Herbal	<input type="checkbox"/> Citrus	<input type="checkbox"/> Spice	
	Alcohol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Toasty	<input type="checkbox"/> Piney	<input type="checkbox"/> Dried Fruit	<input type="checkbox"/> Vinous	
	Sweetness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Roasty	<input type="checkbox"/> Spicy	<input type="checkbox"/> Grape	<input type="checkbox"/> Wood	
	Acidity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Burnt	<input type="checkbox"/> Woody	<input type="checkbox"/> Stone Fruit	<input type="checkbox"/>	
Comments > <u>nice Roast comes through</u>										

APPEARANCE					Color Specifiers					3				
#	Aspect	☉	L	M	H	Beer	<input type="checkbox"/> Straw	<input type="checkbox"/> Yellow	<input type="checkbox"/> Gold	<input type="checkbox"/> Amber	<input type="checkbox"/> Copper	<input type="checkbox"/> Brown	<input type="checkbox"/> Black	<div style="border: 1px solid black; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center;">3</div>
	Clarity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Head	<input type="checkbox"/> White	<input type="checkbox"/> Ivory	<input type="checkbox"/> Cream	<input type="checkbox"/> Beige	<input checked="" type="checkbox"/> Tan	<input type="checkbox"/> Brown		
	Head Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other	<input type="checkbox"/> Flat	<input type="checkbox"/> Lace	<input type="checkbox"/> Legs	<input type="checkbox"/> Opaque				
	Head Retention	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>									
	Head Texture	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>									
Comments > <u>Rocky bubbles around cup</u>														

FLAVOR					Malt	Hops	Esters	Other	Balance	20	
#	Aspect	☉	L	M	H	<input type="checkbox"/> Grainy	<input type="checkbox"/> Citrusy	<input type="checkbox"/> 'Fruity'	<input type="checkbox"/> Brett.	<input type="checkbox"/> Malty	<div style="border: 1px solid black; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center;">15</div> <input type="checkbox"/> Flawed
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Caramel	<input type="checkbox"/> Earthy	<input type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit	<input type="checkbox"/> Hoppy	
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Bready	<input type="checkbox"/> Floral	<input type="checkbox"/> Banana	<input type="checkbox"/> Lactic	<input type="checkbox"/> Even	
	Esters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Rich	<input type="checkbox"/> Grassy	<input type="checkbox"/> Berry	<input type="checkbox"/> Smoke		
	Phenols	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Dark Fruit	<input type="checkbox"/> Herbal	<input type="checkbox"/> Citrus	<input type="checkbox"/> Spice		
	Sweetness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Toasty	<input type="checkbox"/> Piney	<input type="checkbox"/> Dried Fruit	<input type="checkbox"/> Vinous		
	Bitterness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Roasty	<input type="checkbox"/> Spicy	<input type="checkbox"/> Grape	<input type="checkbox"/> Wood		
	Alcohol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Burnt	<input type="checkbox"/> Woody	<input type="checkbox"/> Stone Fruit	<input type="checkbox"/>		
	Acidity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
	Harshness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Comments > <u>Initial Roast followed by medium/dark toast that lingers</u>											

MOUTHFEEL					Flaws	Finish	Comments	5
#	Aspect	☉	L	M	H	<input type="checkbox"/> Flat	<input type="checkbox"/> Cloying	<div style="border: 1px solid black; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center;">4</div> <input type="checkbox"/> Flawed
	Body	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Gushed	<input type="checkbox"/> Sweet	
	Carbonation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Hot	<input type="checkbox"/> Medium	
	Warmth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Harsh	<input type="checkbox"/> Dry	
	Creaminess	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Slick	<input type="checkbox"/> Biting	
	Astringency	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<u>tiny Bubbles carry the medium astringency through</u>		

OVERALL IMPRESSION			Drinkability	Comments	10	
Assessment	L	M	H	<input type="checkbox"/> I would finish this sample	<u>A - NOT OVER POWERED Roast that finishes Dry - van-illan next sip, Good Job</u>	<div style="border: 1px solid black; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center;">7</div>
Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> I would drink a pint of this beer		
Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> I would pay money for this beer		
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Please send me the recipe!!!		

TOTAL		Use back of sheet for additional comments		50
Scoring	Outstanding (45-50): World-class example of style	Good	(21-29): Misses the mark on style and/or minor flaws	<div style="border: 1px solid black; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center;">32</div>
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			
Diacetyl				Musty				Sulfur			
DMS				Oxidized				Vegetal			
Estery				Plastic				Vinegary			
Grassy				Solvent/Fusel				Yeasty			

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