



bjcp.org

# National Homebrew COVER SHEET

AHA/BJCP Sanctioned Competition Program



Table: 12  
13B - 12-168



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

12168

NHC Cat # \_\_\_\_\_ NHC Subcat (a-h) \_\_\_\_\_

Ordinal Position in Flight: \_\_\_\_\_ of \_\_\_\_\_

☐ This beer advanced to a mini-BOS round

### Final Assigned Score

31

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

### Place Awarded

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

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

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

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

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

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

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

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

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

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

## The Beer Judge Certification Program

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



# BEER S

AHA/BJCP Sanct  
Use Regular BJCP Scores!



Table: 12

13B - 12-163



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Judge

Judge

Judge

NHC Style/Category 13B

Entry #

12168

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; width: fit-content;">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 >								
		□	□ □ □ □ □									

Nice complex taste, caramel and nutty aroma.

APPEARANCE				Color Specifiers								3							
#	Aspect	⊙	L M H	Beer	□	Straw	□	Yellow	□	Gold	□	Amber	□	Copper	□	Brown	□	Black	<div style="border: 1px solid black; padding: 5px; width: fit-content;">3</div>
	Clarity	□	□ □ □ □ □	Head	□	White	□	Ivory	□	Cream	□	Beige	□	Tan	□	Brown			
	Head Size	□	□ □ □ □ □	Other	□	Flat	□	Lace	□	Legs	□	Opaque							
	Head Retention	□	□ □ □ □ □																
	Head Texture	□	□ □ □ □ □																
		□	□ □ □ □ □	Comments >															

FLAVOR				Malt		Hops		Esters		Other		Balance		20
#	Aspect	⊙	L M H	□	Grainy	□	Citrusy	□	'Fruity'	□	Brett.	□	Malty	<div style="border: 1px solid black; padding: 5px; width: fit-content;">11</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	□	□ □ □ □ □											

Doesn't taste as sweet as it smells. Perhaps it's overattenuated, would prefer rich maltiness to carry through on flavor, not

MOUTHFEEL				Flaws		Finish		Comments		5
#	Aspect	⊙	L M H	□	Flat	□	Cloying	A little thin and too dry		<div style="border: 1px solid black; padding: 5px; width: fit-content;">3</div> <input type="checkbox"/> Flawed
	Body	□	□ □ □ □ □	□	Gushed	□	Sweet			
	Carbonation	□	□ □ □ □ □	□	Hot	□	Medium			
	Warmth	□	□ □ □ □ □	□	Harsh	□	Dry			
	Creaminess	□	□ □ □ □ □	□	Slick	□	Biting			
	Astringency	□	□ □ □ □ □							

OVERALL IMPRESSION				Drinkability		Comments		10
#	Assessment	L M H	□	□	□	Pretty solid example, but slightly too dry and slight plastic phenolic character. Sweet aroma didn't carry through to flavor.		<div style="border: 1px solid black; padding: 5px; width: fit-content;">6</div>
	Stylistic Accuracy	□ □ □ □ □	□	□	□			
	Technical Merit	□ □ □ □ □	□	□	□			
	Intangibles	□ □ □ □ □	□	□	□			

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

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			
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



Table: 12  
13B - 12-168

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Judge Name

Judge BJCP

Judge Email

NHC Style/Category

30B British Brown

Entry #

12167

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.	5 Flawed
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Caramel	<input checked="" type="checkbox"/> Earthy	<input type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit	
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/> Rich	<input type="checkbox"/> Grassy	<input type="checkbox"/> Berry	<input type="checkbox"/> Smoke	
	Phenols	<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"/> Toasty	<input type="checkbox"/> Piney	<input type="checkbox"/> Dried Fruit	<input type="checkbox"/> Vinous	
	Sweetness	<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"/> Burnt	<input type="checkbox"/> Woody	<input type="checkbox"/> Stone Fruit	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	Comments > Slight phenolic/plastic aroma				

APPEARANCE				Color Specifiers								3
#	Aspect	☉	L M H	Beer	<input type="checkbox"/> Straw	<input type="checkbox"/> Yellow	<input type="checkbox"/> Gold	<input checked="" type="checkbox"/> Amber	<input type="checkbox"/> Copper	<input type="checkbox"/> Brown	<input type="checkbox"/> Black	3
	Clarity	<input type="checkbox"/>	<input type="checkbox"/>	Head	<input type="checkbox"/> White	<input checked="" 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"/>	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"/>									
	Head Texture	<input type="checkbox"/>	<input type="checkbox"/>	Comments >								

FLAVOR				Malt	Hops	Esters	Other	Balance	20
#	Aspect	☉	L M H	<input checked="" type="checkbox"/> Grainy	<input type="checkbox"/> Citrusy	<input checked="" type="checkbox"/> 'Fruity'	<input type="checkbox"/> Brett.	<input type="checkbox"/> Malty	13 Flawed
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Caramel	<input checked="" type="checkbox"/> Earthy	<input checked="" type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit	<input type="checkbox"/> Hoppy	
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Bready	<input type="checkbox"/> Floral	<input type="checkbox"/> Banana	<input type="checkbox"/> Lactic	<input checked="" type="checkbox"/> Even	
	Esters	<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"/> Dark Fruit	<input type="checkbox"/> Herbal	<input type="checkbox"/> Citrus	<input type="checkbox"/> Spice		
	Sweetness	<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"/> Roasty	<input type="checkbox"/> Spicy	<input checked="" type="checkbox"/> Grape	<input type="checkbox"/> Wood		
	Alcohol	<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"/>						
	Harshness	<input type="checkbox"/>	<input type="checkbox"/>						
		<input type="checkbox"/>	<input type="checkbox"/>						
		<input type="checkbox"/>	<input type="checkbox"/>	Comments > faint solvent/plastic taste					

MOUTHFEEL				Flaws	Finish	Comments	5
#	Aspect	☉	L M H	<input type="checkbox"/> Flat	<input type="checkbox"/> Cloying	3 Flawed	
	Body	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Gushed	<input type="checkbox"/> Sweet		
	Carbonation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Hot	<input type="checkbox"/> Medium		
	Warmth	<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"/> Slick	<input type="checkbox"/> Biting		
	Astringency	<input checked="" type="checkbox"/>	<input type="checkbox"/>				

OVERALL IMPRESSION				Drinkability	Comments	10
#	Assessment	L M H	<input type="checkbox"/> I would finish this sample	Needs more malt flavor and tastes too phenolic for style	6	
	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/> I would drink a pint of this beer			
	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/> I would pay money for this beer			
	Intangibles	<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		30	
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 <a href="http://www.bjcp.org/faults.php">http://www.bjcp.org/faults.php</a> for suggested fixes.			
Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth				
Acetaldehyde		L		Light-struck				Sour/Acidic							
Alcoholic/Hot				Medicinal				Smoky							
Astringent				Metallic				Spicy							
Diacetyl				Musty				Sulfur							
DMS				Oxidized				Vegetal							
Estery				Plastic	L	L		Vinegary							
Grassy				Solvent/Fusel	L	L		Yeasty							