



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) MN & PTH

Judge BJCP ID \_\_\_\_\_

Judge Email \_\_\_\_\_

Use Avery label # 5160

## BJCP Rank or Status:

<input type="checkbox"/> Apprentice	<input type="checkbox"/> Recognized	<input type="checkbox"/> Certified
<input type="checkbox"/> National	<input type="checkbox"/> Master	<input type="checkbox"/> Grand Master
<input type="checkbox"/> Honorary Master	<input type="checkbox"/> Honorary GM	<input type="checkbox"/> Mead Judge
<input type="checkbox"/> Provisional Judge	<input type="checkbox"/> Rank Pending	<input type="checkbox"/> Cider Judge

## Non-BJCP Qualifications:

<input type="checkbox"/> Professional Brewer	<input type="checkbox"/> Beer Sommelier	<input type="checkbox"/> GABF/WBC
<input type="checkbox"/> Certified Cicerone	<input type="checkbox"/> Adv. Cicerone	<input type="checkbox"/> Master Cicerone
<input type="checkbox"/> Sensory Training		
<input type="checkbox"/> Other _____		

## Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 5006

Subcategory (spell out) sekamikrobikanta ; valvan hapan

Special Ingredients: raantiskemontut ; jäännös omenasta, marjajäätä

**Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Kompleksinen tuoksu, uperät aromit!  
Hedelmä ja marjan

12 /12

## Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Yanhan lambiin värin, kauniis amber  
sävy

3 /3

## Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Jodellia hapan, Lahella sitä, mitä oluen  
pitäneen olla, omenan ja marjan aistii  
kompleksimmat ei yhtä aivan Lambiin  
tarvitse, mutta yhdistävät hyvä yhty.  
Vastaan mukituvat napinmaiset.

18 /20

## Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Kierröllä itenkin, kuten kuumankin.  
Huilihappoa on tuottava.

4 /5

## Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Feynh lambi-maisen, onnistut  
on.

9 /10

Total

46 /50

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

<b>Classic Example</b>	<input checked="" type="checkbox"/>	<b>Stylistic Accuracy</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b>	<input checked="" type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b>	<input checked="" type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>