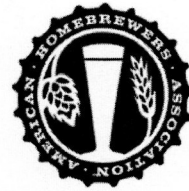




# BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) AB + PW  
Judge BJCP ID \_\_\_\_\_  
Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 28 Subcategory (a-f) C Entry # 5008

Subcategory (spell out) \_\_\_\_\_  
Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

## 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.
- ☐ **Diacyl** – 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.
- ☐ **Ester** – 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, coin, 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 bread, sulfur, or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 9 /12  
Comment on malt, hops, esters, and other aromatics

A LOT OF PASSION FRUIT, PAPAYA AND PINEAPPLE IN THE AROMA. SOME SOUR TONES, QUITE ENJOYABLE.

**Appearance** (as appropriate for style) 3 /13  
Comment on color, clarity, and head (retention, color, and texture)

GOOD FOAM, OK CLARITY. COLOR COULD BE DEEPER BUT OK.

**Flavor** (as appropriate for style) 15 /20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

TASTE IS AT FIRST A BIT LIGHT. THE AROMA PROMISES MORE. THE AFTERTASTE IS STRONGER AND BETTER.

**Mouthfeel** (as appropriate for style) 3 /15  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

TICKLING CARBONATION, THE SOURNESS IS ON THE LEVEL OF BEING A BIT HARSH ON THE TONGUE.

**Overall Impression** 7 /10  
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THE FIRST TASTE COULD BE STRONGER, BUT OVERALL THE BEER IS GOOD AND VERY REFRESHING. MAYBE A BIT WATERY IN THE END OR THIN BODIED.

Total 37 /50

SCORING GUIDE	<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.

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