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:

☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending ☐ Cider Judge

Non-BJCP Qualifications:

☐ Professional Brewer ☐ Beer Sommelier ☐ GABF/WBC
☐ Certified Cicerone ☐ Adv. Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ 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.

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 NOTES, QUITE ENJOYABLE.

Appearance (as appropriate for style) 3 /3
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 /5
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

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

	Stylistic Accuracy					
Classic Example	☐	☐	☐	☐	☐	**Not to Style**
	Technical Merit					
Flawless	☐	☐	☐	☐	☐	**Significant Flaws**
	Intangibles					
Wonderful	☐	☐	☐	☐	☐	**Lifeless**

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Please send any comments to Comp_Director@BJCP.org