



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

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, 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, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____

Special Ingredients: _____

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

Comments _____

Aroma (as appropriate for style) _____/12

Comment on malt, hops, esters, and other aromatics

Appearance (as appropriate for style) _____/3

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

Flavor (as appropriate for style) _____/20

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

Mouthfeel (as appropriate for style) _____/5

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

Overall Impression _____/10

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

Total _____/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		Not to Style	
Classic Example	☐	☐	☐
Flawless	☐	☐	☐
Wonderful	☐	☐	☐
Technical Merit		Significant Flaws	
	☐	☐	☐
Intangibles		Lifeless	
	☐	☐	☐