



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Modified Version



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name \_\_\_\_\_  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# \_\_\_\_\_  
Sub (a-f) \_\_\_\_\_  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Entry#

Position in flight  
Entry \_\_\_\_\_  
Of \_\_\_\_\_

Advanced to  
**MINI-BOS**

PLACE

CONSENSUS SCORE

Bottle Inspection ☐ ok \_\_\_\_\_

## Non-BJCP Qualifications

Cicerone ☐ Rank \_\_\_\_\_  
Pro Brewer ☐ Brewery \_\_\_\_\_  
Industry ☐ Describe \_\_\_\_\_  
Judging ☐ Years \_\_\_\_\_

## Aroma

**Malt** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Hops** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Fermentation** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Other** \_\_\_\_\_

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## Appearance

**Color** ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate \_\_\_\_\_  
**Clarity** ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Inappropriate \_\_\_\_\_  
**Other** \_\_\_\_\_

**Head** ☐ White ☐ Ivory ☐ Beige ☐ Tan ☐ Brown ☐ Inappropriate \_\_\_\_\_  
**Retention** ☐ Quick ☐ Lasting ☐ Inappropriate \_\_\_\_\_  
**Texture** \_\_\_\_\_

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## Flavor

**Malt** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Hops** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Bitterness** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Fermentation** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Balance** ☐ Hoppy ☐ Malty ☐ Inappropriate \_\_\_\_\_  
**Finish/Aftertaste** ☐ Dry ☐ Sweet ☐ Inappropriate \_\_\_\_\_  
**Other** \_\_\_\_\_

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## Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

## Mouthfeel

**Body** ☐ Thin ☐ M ☐ Full ☐ Inappropriate \_\_\_\_\_  
**Carbonation** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Warmth** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Creaminess** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Astringency** ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate \_\_\_\_\_  
**Other** \_\_\_\_\_

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## Overall

Classic Example \_\_\_\_\_  
Flawless \_\_\_\_\_  
Wonderful \_\_\_\_\_

Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifeless \_\_\_\_\_

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**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

## 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, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Judge Total

50