



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES

Judge BJCP ID 151147

Judge Email \_\_\_\_\_  
Use Avery label #5160

**BJCP Rank or Status:**

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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          |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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 #9

Subcategory (a-f) 1

Entry # 091002

Subcategory: Northern English Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*SLIGHT MALT, SOME CRISPIN AROMA  
SLIGHT FRUIT ESTERS  
CARAMEL, NO HOP AROMA*

10 /12

**Appearance** (as appropriate for style)

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

*CLEAR, MID/DARK BROWN  
NO HEAD*

2 /3

**Flavor** (as appropriate for style)

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

*SWEET MALT, NUTTY & SOME CARAMEL - MEDIUM DRY FINISH  
NO ESTERS IN FLAVOUR  
NO HOP, SOME WARMING*

15 /20

**Mouthfeel** (as appropriate for style)

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

*MEDIUM BODY, LOW TO MEDIUM CARBONATION. MEDIUM TO MEDIUM DRY FINISH*

4 /5

**Overall Impression**

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

*GOOD EXAMPLE OF STYLE, LACKED A LITTLE CARBONATION BUT OTHER WISE A NICE BEER!*

8 /10

Total

39 /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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Technical Merit
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Intangibles
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless

Please send any comments to [Comp\\_Director@BJCP.org](mailto:Comp_Director@BJCP.org)



# **BEER SCORESHEET**

<http://www.bjcp.org>

## AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MATT MCANISTER

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

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

**B.ICP 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 |                                       |

#### **Non-B ICR Qualifications:**

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified 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.
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  - 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, coiny, copper, iron, or blood-like flavor.
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  - 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.

<b>Outstanding</b>	(45 - 50): World-class example of style.
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# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MATTHEW HICKINBOTHAM  
 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

## Non-BJCP Qualifications:

- Professional Brewer
- Beer Sommelier
- Non-BJCP
- Certified Cicerone
- Master Cicerone
- Sensory Training
- Other \_\_\_\_\_

## Descriptor Definitions (Mark all that apply):

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Category #9

Subcategory (a-f) 1

Entry # 091009

Subcategory: Northern English Brown Ale

## Special Ingredients:

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

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Showy malt character - some fresh yeast / diacetyl - slight rough Biscuit character - low ester, no hop aroma.*

## Appearance (as appropriate for style)

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

*Light haze below to style, very slight white head - poor retention.*

## Flavor (as appropriate for style)

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

*Biscuity malt with yeast flavor forward to diacetyl - pleasant sweetness - slight vanilla/spice phenolic note. Moderate bitterness.*

## Mouthfeel (as appropriate for style)

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

*Medium carbonation, drying/astringent finish.*

## Overall Impression

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

*Needs sweeter malt flavor and more carbonation, perhaps more yeast or use a lighter yeast.*

Total

30 /50

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



32

# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES  
 Judge BJCP ID E 1147  
 Judge Email \_\_\_\_\_  
Use Avery label #5160.

**BJCP Rank or Status:**

<input type="checkbox"/> Apprentice	<input checked="" 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	

**Non-BJCP Qualifications:**

<input type="checkbox"/> Professional Brewer	<input type="checkbox"/> Beer Sommelier	<input type="checkbox"/> Non-BJCP
<input type="checkbox"/> Certified Cicerone	<input type="checkbox"/> Master Cicerone	
<input type="checkbox"/> Sensory Training	<input type="checkbox"/> Other _____	

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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #9      Subcategory (a-f) 1      Entry # 091009

**Subcategory:** Northern English Brown Ale

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SLIGHT ROAST, GENTLE MALT,  
NO HOPS

7 /12

**Appearance** (as appropriate for style)

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

CLEAR, LIGHT BROWN, SLIGHT  
HEAD

2 /3

**Flavor** (as appropriate for style)

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

SOME MALT FLAVOURS, DARK  
MALT CHARACTER BUT VERY  
SUBDUES. DRY FINISH

13 /20

**Mouthfeel** (as appropriate for style)

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

EDIUM BODY, LOW CARBONATION

4 /5

**Overall Impression**

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

A SOUND BEER WHICH LACKS  
NUTTY, CARAMEL CHARACTERS  
OF THE STYLE. INCREASE  
SPECIALTY GRAINS?

6 /10

**Total**

32 /50

<b>SCORING GUIDE</b>	<b>Outstanding</b> (45 - 50): World-class example of style.
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<b>Stylistic Accuracy</b>
<b>Classic Example</b> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <b>Not to Style</b>
<b>Technical Merit</b>
<b>Flawless</b> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <b>Significant Flaws</b>
<b>Intangibles</b>
<b>Wonderful</b> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <b>Lifeless</b>



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Category #9	Subcategory (a-f) 1	Entry #
Judge BJCP ID	091010		
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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

**Category #9**
**Subcategory (a-f) 1**

Entry # 091010

**Subcategory: Northern English Brown Ale**
**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma (as appropriate for style)**

Comment on malt, hops, esters, and other aromatics

Beany / toasted malt aroma dominates,  
pleasant nutty notes. No significant  
hop or ester counterpoint

4 /12

**Appearance (as appropriate for style)**

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

Yellowish dark end of style. Pluffy  
off white head with poor retention.  
Good clarity

2 /3

**Flavor (as appropriate for style)**

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

Plum-like / sweet malty, replaced  
by some aftertaste. Gingery aftertaste.  
Slight fruity ester (red apple).

13 /20

**Mouthfeel (as appropriate for style)**

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

Quite astringent - v. dry by mouth feel  
Low meal saturation

3 /5

**Overall Impression**

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

Up to beer. Needs some tweaks to  
better balance to style - Back off  
on roast malt to reduce astringency  
and move closer to style (older  
and more character)

7 /10

Total

34 /50

**SCORING GUIDE**

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



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES

Judge BJCP ID E1147

Judge Email \_\_\_\_\_  
Use Avery label #5160

**BJCP Rank or Status:**

- |  |  |                                       |
|--|--|---------------------------------------|
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- Yeasty – A bread-y, sulfury or yeast-like aroma or flavor.

Category #9

Subcategory (a-f) 1

Entry # 091010

Subcategory: Northern English Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

ROAST CARAMEL MALT DOMINATES  
NO HOPS OR ESTERS

9 /12

**Appearance** (as appropriate for style)

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

CLEAR, DARK, MODERATE LITE TAN HEAD, GOOD RETENTION  
-A BIT TOO DARK

2 /13

**Flavor** (as appropriate for style)

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

STRONG ROAST FLAVOR, DRY FINISH,

14 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM CARBONATION  
FULL BODIED, SLIGHT ASTRINGENCY  
ON FINISH

4 /15

**Overall Impression**

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

A NICE BEER BUT TOO ROASTY  
PER THE GUIDELINES, CONSIDER  
ADJUSTING MALT SCHEDULE

7 /10

Total

36 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
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<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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MATT HUNTERBACH

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 |                                       |

**Non-BJCP Qualifications:**

- |   |  |                                   |
|---|--|-----------------------------------|
| <input checked="" type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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/aftershave; 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 #9

Subcategory (a-f) 1

Entry # 091013

**Subcategory:** Northern English Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Caramel sweet malt aroma, slight fruity ester, slight hop (floral). (Lacking) Caramel annotations. (Bright) Hops.*

7 /12

**Appearance** (as appropriate for style)

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

*Good color for style. Poor head retention.*

1 /3

**Flavor** (as appropriate for style)

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

*Sweet, smooth, slightly toasted caramel note. Well balanced malt bitterness. Medium Ester.*

13 /20

**Mouthfeel** (as appropriate for style)

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

*Low - Med carbonation. Good body, slightly drying finish.*

3 /5

**Overall Impression**

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

*Enjoyable beer. Consider more complexity. Add up sweetness and body. Look for a slightly cleaner fermenting yeast to match style.*

7 /10

Total

31 /50

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	MARK DAVIES
Judge BJCP ID	E1147
Judge Email	Use Avery label #5160

**BJCP Rank or Status:**

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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          |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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, coin-y, 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 #9

Subcategory (a-f) 1

Entry # 091013

Subcategory: Northern English Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

VERY LITTLE MALT AROMAS  
NO HOPS OR ESTERS

6 /12

**Appearance** (as appropriate for style)

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

HAZY, DARK BROWN, SLIGHT HEAD - CLEARED AS WARMED UP

1 /3

**Flavor** (as appropriate for style)

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

DARK MALT FLAVOUR, RATHER THAN NUTTY.  
MEDIUM BITTERNESS, NO HOP FLAVOUR

12 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, LOW CARBONATION  
SMOOTH DRY FINISH

4 /5

**Overall Impression**

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

NICE BEER WHICH NEEDS MORE NUTTY, CARAMEL FLAVOUR - REVIEW MALT BILL

6 /10

Total

29 /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.       |

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

Please send any comments to [Comp\\_Director@BJCP.org](mailto:Comp_Director@BJCP.org)



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MATT HIGGINBOTHAM

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

**Non-BJCP Qualifications:**

- Professional Brewer
- Beer Sommelier
- Non-BJCP
- Certified 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.
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- 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.

**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.

**Category #9**
**Subcategory (a-f) 1**
**Entry #** 091014

**Subcategory:** Northern English Brown Ale

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Slight floral hop, slight phenolic / Sherry note. (musty?). Dark caramel malt background.*

**Appearance** (as appropriate for style)

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

*Far too dark, thin off white head. Poor head retention.*

**Flavor** (as appropriate for style)

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

*Strong green apple (acet aldehyde). Some toffo / viscosity and sweet malt under the nose shows great promise. Balanced well enhanced by malt / ester flavours.*

**Mouthfeel** (as appropriate for style)

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

*Smooth carbonation, slightly thin body, wood drying finish.*

**Overall Impression**

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

*Good attempt but some issues to work out. Debias fermenting yeast / lower FV temp / longer maturation. Build all well working together in the line. Back off dark malts.*

**Total**

17 /50

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

 Please send any comments to [Comp\\_Director@BJCP.org](mailto:Comp_Director@BJCP.org)



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES

Judge BJCP ID E 1147

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

#### Non-BJCP Qualifications:

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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*.
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- Light-Struck – Similar to the aroma of a skunk.
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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- 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 #9

Subcategory (a-f) 1

Entry # 091014

Subcategory: Northern English Brown Ale

#### Special Ingredients:

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

Comments \_\_\_\_\_

#### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SLIGHT APPLE ON AROMA, A LITTLE  
SWEET MALT

4 /12

#### Appearance (as appropriate for style)

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

VERY DARK, MEDIUM THIN HEAD

2 /3

#### Flavor (as appropriate for style)

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

QUITE SHARP APPLE FLAVOUR

DOMINATES, SOME DARK MALT  
FLAVOUR

7 /20

#### Mouthfeel (as appropriate for style)

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

MEDIUM BODY & CARBONATION

FLAVOUR FALLS AWAY AT FINISH

2 /5

#### Overall Impression

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

UNFORTUNATELY ACETALDEHYDE

DETRACTS FROM THE FLAVOUR -

REVIEW HYGIENE REGIME

3 /10

Total

18 /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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Significant Flaws
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Intangibles
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES  
 Judge BJCP ID E1147  
 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

**Non-BJCP Qualifications:**

Professional Brewer     Beer Sommelier     Non-BJCP  
 Certified Cicerone     Master Cicerone  
 Sensory Training     Other \_\_\_\_\_

**Descriptor Definitions (Mark all that apply):**

- Acetaldehyde – Green apple-like aroma and flavor.
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- 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 #9    Subcategory (a-f) 1    Entry # 091505

**Subcategory:** Northern English Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

GENTLE ROAST AND CARAMEL / NUTTY AROMA, NO HOPS / NO ESTERS

**Appearance** (as appropriate for style)

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

MODERATE LITE TAN HEAD, DARK BROWN, CLEAR

**Flavor** (as appropriate for style)

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

DARKE MALT RATHER THAN NUTTY / CARAMEL FLAVOURS, SOME TOAST DRY FINISH

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, MEDIUM CARBONATION, FLAVOUR CARRIES THROUGH TO FINISH

**Overall Impression**

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

WEll MADE BEER BUT LACKS SOME NUTTY CARAMEL FLAVOURS - MAINLY DARK MALT COMING THRU!

Total

37 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Matt Higginbotham

Category #9

Subcategory (a-f) 1

Entry # 091505

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 |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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*.
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- 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.

Subcategory: Northern English Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Slight tobacco. Slight bready aroma.  
 Pleasant nutty/caramel.*

**Appearance** (as appropriate for style)

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

*Colour is guidelines (on dark end of range). Nice creamy head, low body.*

**Flavor** (as appropriate for style)

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

*Prominent dark caramel with some toast. Pleasant bitterness. Lingering caramel malt aftertaste. Lacks complexity.*

**Mouthfeel** (as appropriate for style)

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

*Low-mild carbonation, slight carbonation, bready.*

**Overall Impression**

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

*Fairlyable beer! Needs some more carbonation and some more complexity. Consider up specificity (caramel). Malt.*

Total

**40 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES

Judge BJCP ID E1147

Judge Email \_\_\_\_\_  
Use Avery label #5160

**BJCP Rank or Status:**

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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          |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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.

**SCORING GUIDE**

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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<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.

Category #9

Subcategory (a-f) 2

Entry # 092001

**Subcategory:** Irish Red Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SOME ROAST & CARAMEL, SWEET,

7 /12

**Appearance** (as appropriate for style)

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

DARK BROWN, MINIMAL HEAD,

1 /3

**Flavor** (as appropriate for style)

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

SMOOTH CARAMEL DARK MALT,  
MEDIUM FINISH - NOT PARTICULARLY  
DRY, NO HOP FLAVOUR

11 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, LOW CARB CARAMEL,  
SMOOTH, A LITTLE DIACETAL

4 /5

**Overall Impression**

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

PLEASE ANT REER WHICH LACKS  
THE DRYNESS FROM ROASTED  
BARLEY EXPECTED IN THIS CATEGORY

6 /10

Total

29 /50

Classic Example	Stylistic Accuracy			
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless	Technical Merit			
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful	Intangibles			
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) MATT HICKEY BOTH AM.

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

## Non-BJCP Qualifications:

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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.

## 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.

Category #9

Subcategory (a-f) 2

Entry # 092001

Subcategory: Irish Red Ale

## Special Ingredients:

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

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Slight Butter/scotch/toffee. Noticable  
 Slight floral. Slight fruity ester. Slight  
 (so citrusy/citrusy) Slight viscosity  
 (orange or warmish).

## Appearance (as appropriate for style)

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

Too dark. No reddish hue. No  
 Head to speak of.

## Flavor (as appropriate for style)

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

Pleasant bitterness/roast. Slight  
 Toffee/Viscosity. Moderate ester character.  
 Good Sweetness. Lingering  
 Weller aftertaste. Banana.

## Mouthfeel (as appropriate for style)

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

Few carbonation, low dryness, Good  
 body.

## Overall Impression

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

Cup for a cleaner yeast drop  
 Almond and citrus proportion  
 of roast barley.

Total

26 /50

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

Please send any comments to Comp\_Director@BJCP.org



3 Y

# BEER SCORESHEET

<http://www.bjcp.org>
**AHA/BJCP Sanctioned Competition Program**
<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES  
 Judge BJCP ID E1147  
 Judge Email \_\_\_\_\_  
Use Avery label #5160

**BJCP Rank or Status:**

<input type="checkbox"/> Apprentice	<input checked="" 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	

**Non-BJCP Qualifications:**

<input type="checkbox"/> Professional Brewer	<input type="checkbox"/> Beer Sommelier	<input type="checkbox"/> Non-BJCP
<input type="checkbox"/> Certified 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.

<b>SCORING GUIDE</b>	<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.

Category #9      Subcategory (a-f) 2      Entry # 092003

**Subcategory:** Irish Red Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

CARAMEL AROMAS, NO HOPS

**Appearance** (as appropriate for style)

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

MID BROWN, CLEAR, LOW HEAD

**Flavor** (as appropriate for style)

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

LITE CARAMEL, A Hint of Roasted Barley, Dry Finish,

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, Low/Medium Carbonation, Clean Finish

**Overall Impression**

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

A NICE EASY DRINKING BEER,  
COULD DO WITH A LITTLE MORE  
ROASTED BARLEY & SPECIALTY MALTS.

**Total**

35 /50

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

Please send any comments to [Comp\\_Director@BJCP.org](mailto:Comp_Director@BJCP.org)



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Matt Higgins-Betham*

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

## Non-BJCP Qualifications:

- Professional Brewer
- Beer Sommelier
- Non-BJCP
- Certified 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-y, 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.
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- 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 #9

Subcategory (a-f) 2

Entry # 092003

Subcategory: Irish Red Ale

Special Ingredients:

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

Comments \_\_\_\_\_

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Slight Caramel → Bready/weet malt  
Aroma. Slight Medieval.  
Overall Bready aroma.*

8 /12

Appearance (as appropriate for style)

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

*Color slightly light. Medium Haze, current of foamy white head.*

2 /13

Flavor (as appropriate for style)

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

*Caramel malt back bone → Neutral  
Sweetness with a dry malt finish.  
Slight phenolic note.*

15 /20

Mouthfeel (as appropriate for style)

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

*Dry finish. Low - Med carbonation,  
slightly thick body (low - med).*

4 /5

Overall Impression

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

*Good beer, tasting very  
Fruity malt to add some complexity.*

7 /10

Total

36 /50

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES  
 Judge BJCP ID E1147  
 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

**Non-BJCP Qualifications:**  
 Professional Brewer     Beer Sommelier     Non-BJCP  
 Certified 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*.
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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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**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.

Category #9    Subcategory (a-f) 2    Entry # 092006

**Subcategory:** Irish Red Ale

**Special Ingredients:**

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

Comments GUSHED!

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

V-LITTLE AROMA, PERHAPS A LITTLE SWEET MALT AS IT WARMS UP

**Appearance** (as appropriate for style)

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

HAZY (GUSHED ON OPENING), MID GOLD, SMALL HEAD

**Flavor** (as appropriate for style)

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

CARAMEL MALT, SWEET BUT DRY FINISH, QUITE BITTER,

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, QUITE DRY FINISH, MEDIUM CARBONATION

**Overall Impression**

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

PLEASANT BEER BUT LACKS ROASTED BARLEY FLAVOUR OR THE STYLE

**Total**

25 /50

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

Please send any comments to [Comp\\_Director@BJCP.org](mailto:Comp_Director@BJCP.org)



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) MATT McUGGEMAN

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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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.

**Category #9****Subcategory (a-f) 2****Entry #** 092006**Subcategory:** Irish Red Ale**Special Ingredients:****Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Slightly fruity/floral hop, slight  
lambic, sweet nose, strong  
aroma*

7 /12

**Appearance** (as appropriate for style)

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

*Golden/hazel colour - fluffy white  
head with poor retention*

2 /3

**Flavor** (as appropriate for style)

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

*Slightly high on bitterness, clean  
light/crystal malt flavours, dry  
finish*

10 /20

**Mouthfeel** (as appropriate for style)

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

*Medium carbonation, not drying  
low-mod body*

3 /5

**Overall Impression**

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

*Not a bad beer but misses  
the mark on style lacks dry/  
roasty finish and slightly hot*

5 /10

**Total**

27 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	MATT MICHAEL BOTHA
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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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.

Category #9

Subcategory (a-f) 2

Entry # 092012

**Subcategory:** Irish Red Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Pleasant Sweet caramel aroma, slightly viscosity character, very slight solvent.

9 /12

**Appearance** (as appropriate for style)

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

Excellent clarity and color, lager beer.

2 /3

**Flavor** (as appropriate for style)

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

Caramel malt dominates. Some roasty finish. Balanced bitterness with very little over hop character.

16 /20

**Mouthfeel** (as appropriate for style)

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

Low/Med carbonation, not body, could be slightly more dry.

3 /5

**Overall Impression**

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

Good example of style! slight warmth up on sweetness & 20% barley.

8 /10

Total

88 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES

Judge BJCP ID 15 1147

Judge Email \_\_\_\_\_  
Use Avery label # 5160

**BJCP Rank or Status:**

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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 |  |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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.
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- Phenolic – Spicy (clove, pepper), smoky, plastic, adhesive strip, and/or medicinal (chlorophenolic).
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- 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 #9

Subcategory (a-f) 2

Entry # 092012

**Subcategory:** Irish Red Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

GENTLE CARAMEL MALT, A LITTLE TOAST,  
NO HOP,

9 /12

**Appearance** (as appropriate for style)

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

MIDBROWN, CLEAR, MEDIUM OFF  
WHITE HEAD

2 /3

**Flavor** (as appropriate for style)

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

SOME CARAMEL MALT FLAVOURS –  
QUITE LITE, NO SIGN OF ANY  
ROASTED BARLEY, DRY FINISH,

15 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, SMOOTH, LOW  
CARBONATION,

4 /5

**Overall Impression**

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

PLEASANT, EASY DRINKING BEER  
WHICH LACKS ROASTED BARLEY  
AND WOULD BE IMPROVED WITH  
MORE SPECIALTY MALTS

7 /10

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.       |

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES

Judge BJCP ID E1147

Judge Email \_\_\_\_\_  
Use Avery label #5160

**BJCP Rank or Status:**

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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          |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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.
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- 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.
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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- 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 #9

Subcategory (a-f) 2

Entry # 092015

Subcategory: Irish Red Ale

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

DARK MALT, NO HOPS, A LITTLE TOAST,

9 /12

**Appearance** (as appropriate for style)

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

MID BROWN, CLEAR, LOW HEAD

2 /3

**Flavor** (as appropriate for style)

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

A LITTLE SWEET / CARAMEL MALT + DARK MALT, NO ROAST OR TOFFEE, NO HOPS FLAVOURS, MEDIUM BITTERNESS, DRY FINISH

14 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, SMOOTH DRY FINISH, MEDIUM/LOW CARBONATION

4 /5

**Overall Impression**

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

EASY DRINKING BEER BUT LACKS ROASTED BARLEY CHARACTER,

7 /10

Total

36 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Mark Hightower  
 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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified Cicerone       Master Cicerone
- Sensory Training       Other \_\_\_\_\_

**Descriptor Definitions (Mark all that apply):**

- Acetaldehyde – Green apple-like aroma and flavor.
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- 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.
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- 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 #9

Subcategory (a-f) 2

Entry # 092015

**Subcategory:** Irish Red Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Clearcut toffee (carmel) sweet ness  
U-gly solvent, slight roast.*

9 /12

**Appearance** (as appropriate for style)

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

*Poor head, Excellent clarity and color.*

3 /13

**Flavor** (as appropriate for style)

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

*Dark Crystal dominates dry roasty finish, slight dry (wise) aftertaste. well balanced low to med bitterness.*

15 /20

**Mouthfeel** (as appropriate for style)

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

*Med carbonation, good body, slight astringency.*

4 /15

**Overall Impression**

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

*Easy drinking, good example of style (balance), slightly (slightly) sweet.*

8 /10

Total

29 /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	<input type="checkbox"/> Not to Style				
Technical Merit	<input type="checkbox"/> Significant Flaws				
Flawless	<input type="checkbox"/> Intangibles				
Wonderful	<input type="checkbox"/> Lifeless				



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

http://www.bjcp.org

Judge Name (print) MARC DAVIESJudge BJCP ID E1147

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

**Non-BJCP Qualifications:**

- Professional Brewer     Beer Sommelier     Non-BJCP  
 Certified Cicerone     Master Cicerone  
 Sensory Training     Other

**Descriptor Definitions (Mark all that apply):**

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 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-y, sulfury or yeast-like aroma or flavor.

Category #9

Subcategory (a-f) 2

Entry # 092504

**Subcategory:** Irish Red Ale**Special Ingredients:****Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

APPLE AROMAS, A LITTLE SWEET MALT

4 /12

**Appearance** (as appropriate for style)

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

LITE BROWN, CLEAR, MODERATE HEAD,

2 /3

**Flavor** (as appropriate for style)

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

APPEARS TO BE INFECTED ASTRINGENT, ACIDIC - DOMINATES ALL OTHER FLAVOURS

5 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, DRY FINISH ACIDIC

3 /5

**Overall Impression**

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

BEG IS INFECTED - CHECK HYGIENE OF FERM EQUIPMENT AND ROTTING G...

3 /10

**Total**

47 /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	Technical Merit	Intangibles	Significant Flaws	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
					<input type="checkbox"/> Lifeless

Please send any comments to Comp\_Director@BJCP.org



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) M. HIGGINBOTHAM

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 |                                       |

## Non-BJCP Qualifications:

- |   |  |                                   |
|---|--|-----------------------------------|
| <input checked="" type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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, coin-y, 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 #9

Subcategory (a-f) 2

Entry # 092504

Subcategory: Irish Red Ale

## Special Ingredients:

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

Comments \_\_\_\_\_

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Slight Toffee, green apple/cider, vinegar.*

*4 /12*

Appearance (as appropriate for style)

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

*Dark amber, low head, slight haze.*

*1 /3*

Flavor (as appropriate for style)

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

*Nutty, slight sour/acetic character. Dull notes. Some carbonyl and yeast evident.*

*5 /20*

Mouthfeel (as appropriate for style)

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

*Drying, squeaky teeth acidic. Appropriate carbonation.*

*2 /15*

Overall Impression

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

*Fewer hygiene practices from whirlpool/CHL - bottle.*

*3 /10*

Total

*15 /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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Not to Style
Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Significant Flaws
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Intangibles
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Lifeless



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Mat Muggleton*

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

Judge Email \_\_\_\_\_  
Use Avery label #5160

Category #9

Subcategory (a-f) 2

Entry # 092509

Subcategory: Irish Red Ale

Special Ingredients:

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

Comments \_\_\_\_\_

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Strong, ester (banana), slight solvent - Malt strongest, some floral, Pleasant caramel on warming.*

8 /12

Appearance (as appropriate for style)

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

*Light amber, white head with poor retention, excellent clarity.*

2 /13

Flavor (as appropriate for style)

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

*Caramel, malt backbone, medium ester, bitterness and sweetness are well balanced. Some roast barley or citrus.*

13 /20

Mouthfeel (as appropriate for style)

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

*Good body (avg) - med carbonation, very mild astringency.*

4 /15

Overall Impression

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

*Misses the mark. Strong hoppy flavor, cleaner yeast ferment, too many esters and up front.*

6 /10

Total

38 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) **MARK DAVIES**

Judge BJCP ID **E1147**

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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified Cicerone       Master Cicerone
- Sensory Training       Other \_\_\_\_\_

**Descriptor Definitions (Mark all that apply):**

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- 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.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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- 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 #9

Subcategory (a-f) 2

Entry # 092509

Subcategory: Irish Red Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

**DARK CRYSTAL MALT, NO HOPS,  
A LITTLE RAW AWA**

**8 /12**

**Appearance** (as appropriate for style)

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

**LITE/MID BROWN, CLEAR, LOW  
HEAD,**

**2 /3**

**Flavor** (as appropriate for style)

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

**LITE/MODERATE CARAMEL, SOME  
DARK MALTS, NO ROASTED BARLEY  
FLAVOURS, MEDIUM BODY + FINISH**

**14 /20**

**Mouthfeel** (as appropriate for style)

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

**MEDIUM BODY, LOW CARBONATION,  
SMOOTH,**

**4 /5**

**Overall Impression**

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

**AN EASY DRINKING BEER  
BUT NEEDS MORE ROASTED  
BARLEY TO GIVE DRY FINISH  
+ FLAVOUR**

**7 /10**

Total

**35 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	MATT HIGGINBOTHAM
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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified Cicerone       Master Cicerone
- Sensory Training       Other

**Descriptor Definitions (Mark all that apply):**

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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin-y, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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- 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-y, sulfury or yeast-like aroma or flavor.

**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.

Category #9

Subcategory (a-f) 3

Entry # 093004

**Subcategory:** Scottish Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Caramel malt dominates, slight earthy/malic note, slight fruity ester. Roast becomes apparent on warming.

10 /12

**Appearance** (as appropriate for style)

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

Dark copper, medium haze, low to no head.

2 /3

**Flavor** (as appropriate for style)

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

Strong caramel note, slight honey/golden syrup, slightly out of balance, with malts. Medium Roasty finish.

16 /20

**Mouthfeel** (as appropriate for style)

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

Medium body, low carbonation, not especially drying.

4 /5

**Overall Impression**

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

Excellent example of style. Minor flaws to balance bitterness.

9 /10

Total

41 /50

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

Please send any comments to Comp\_Director@BJCP.org



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	MARK DAVIES
Judge BJCP ID	E1147
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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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*.
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- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- 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.
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- 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 #9

Subcategory (a-f) 3

Entry # 093004

Subcategory: Scottish Ale

Special Ingredients:

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

Comments \_\_\_\_\_

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SLIGHT CARAMEL, NO HOPS

10 /12

Appearance (as appropriate for style)

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

LITE BROWN, LOW HEAD, SLIGHT HAZE —  
CLEARED AS WARMED UP.

2 /3

Flavor (as appropriate for style)

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

PRONOUNCED SWEET, CARAMEL, MALT  
FLAVOURS

16 /20

Mouthfeel (as appropriate for style)

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

MEDIUM BODY, LOW CARBONATION  
SMOOTH FINISH,

4 /5

Overall Impression

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

PLEASANT MALTY BEER, CLOSE  
TO STYLE GUIDELINES

8 /10

Total

40 /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	<input type="checkbox"/>
Technical Merit	<input checked="" type="checkbox"/>
Flawless	<input checked="" type="checkbox"/>
Significant Flaws	<input type="checkbox"/>
Intangibles	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>
Lifeless	<input type="checkbox"/>

Please send any comments to Comp\_Director@BJCP.org



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

 Judge Name (print) Mollie Higginbotham

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 |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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.
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- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
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- 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 #9

Subcategory (a-f) 3

Entry # 093507

**Subcategory:** Scottish Ale

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Lightly malty, Work or grain  
 (Malty) Some carbonation, some  
 Diacetyl, slight phenolic

**Appearance** (as appropriate for style)

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

Too pale, has to be Work, hazy

**Flavor** (as appropriate for style)

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

Diacetyl overpowers malt character,  
 Some carbonation, has a  
 Noticeable bitterness after bitterness  
 lacks roast/dry finish

**Mouthfeel** (as appropriate for style)

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

Work body, low carbonation, low  
 Astringency

**Overall Impression**

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

Not a bad beer, but misses the  
 mark on style. Up caramel malt  
 and No ester

**Total**

16 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	MARK DAVIES
Judge BJCP ID	E1147
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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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.

Category #9

Subcategory (a-f) 3

Entry # 093507

**Subcategory:** Scottish Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SWEET CARAMEL MALT

7 /12

**Appearance** (as appropriate for style)

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

MID GOLD, SLIGHT HEAD, CLEAR

2 /3

**Flavor** (as appropriate for style)

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

SWEET MALT WITH A DRY FINISH  
QUITE BITTER

12 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, LOW CARBONATION  
DRY

3 /5

**Overall Impression**

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

EASY DRINKING BEER WHICH  
NEEDS MORE PRONOUNCED MALT  
CHARACTERISTICS. CONSIDER MORE  
SPECIALTY MALTS.

6 /10

Total

5.0 /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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit				
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
		Intangibles				
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



36

# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES

Judge BJCP ID E1147

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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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.

**Category #9**
**Subcategory (a-f) 4**
**Entry # 094011**
**Subcategory:** Australian Dark/Old Ale

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

DARK ROAST DOMINATES
8 /12

**Appearance** (as appropriate for style)

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

MID/DARK BROWN, MEDIUM MID TAN HEAD,
3 /3

**Flavor** (as appropriate for style)

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

DARK ROAST, QUITE ASTRINGENT,
14 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, LOW CARBONATION
4 /5

**Overall Impression**

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

A NICE BEER BUT TOO DOMINATED BY DARK ROAST FLAVOURS
7 /10

**Total**
36 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MATTHEW HIGGINS BOTTNER

Category #9

Subcategory (a-f) 4

Entry # 094011

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 |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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.

**Subcategory:** Australian Dark/Old Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Pleasant, clean malty character, slight  
hop/caramel notes.

**Appearance** (as appropriate for style)

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

Mid/dark brown, good clarity, low  
head.

**Flavor** (as appropriate for style)

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

Strong roast character with  
medium bittering. Pleasant  
malty backbone, low to no  
hop character.

**Mouthfeel** (as appropriate for style)

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

Medium body and carbonation.  
Very little astringency.

**Overall Impression**

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

Very drinkable beer, well off on  
the roast to get closer to

**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.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) MARK DAVIES  
 Judge BJCP ID E 1147  
 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

**Non-BJCP Qualifications:**  
 Professional Brewer     Beer Sommelier     Non-BJCP  
 Certified 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.

<b>SCORING GUIDE</b>	<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.

Category #9      Subcategory (a-f) 4      Entry # 094506

**Subcategory:** Australian Dark/Old Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

DARK MALT, SOME FRUIT  
NO HOPS

8 /12

**Appearance** (as appropriate for style)

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

DARK BROWN, CLEAR, MINIMAL  
HEAD

2 /3

**Flavor** (as appropriate for style)

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

DARK FRUITY MALT CHARACTERS  
CLEAN, MEDIUM DRY FINISH,

12 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, LOW CARBONATION  
SMOOTH

3 /5

**Overall Impression**

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

PLEASANT BEER BUT A BIT  
TOO FRUITY IN FLAVOUR

6 /10

Total

31 /50

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

Please send any comments to Comp\_Director@BJCP.org



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MATT MICHAEL BOTTMAN

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 |                                       |

## Non-BJCP Qualifications:

- |   |  |                                   |
|---|--|-----------------------------------|
| <input checked="" type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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, tinglying harshness and/or dryness in the finish/aftertaste; harsl. 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.
- 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, 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, 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 #9

Subcategory (a-f) 4

Entry # 094506

Subcategory: Australian Dark/Old Ale

## Special Ingredients:

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

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Nutty, phenolic, spicy/vanilla note,  
dark roast, dark chocolate.

6 /12

## Appearance (as appropriate for style)

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

Hazy, dark, low to no head,

2 /3

## Flavor (as appropriate for style)

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

Vanilla/spice some roasty, light  
fruity citrus

10 /20

## Mouthfeel (as appropriate for style)

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

Med body, low astringency, med  
low carbonation.

4 /5

## Overall Impression

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

Show promise – look for  
a cleaner ferment and slightly  
less roasty

6 /10

Total

28 /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	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
Flawless	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Intangibles
Wonderful	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIS

Judge BJCP ID E 1147

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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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*.
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- 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.
- 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, 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 #9

Subcategory (a-f) 5

Entry # 095005

**Subcategory:** American Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

CARAMEL MALT AND HOPS  
PRESIDENT RICH

10 /12

**Appearance** (as appropriate for style)

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

DARK BROWN, MODERATE HEAD

3 /3

**Flavor** (as appropriate for style)

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

CARAMEL MALT, SOMEWHAT ASTRINGENT, NOT GETTING ANY CHOCOLATE OR TOASTY FLAVOURS, CLEAR HOP FLAVOURS

14 /20

**Mouthfeel** (as appropriate for style)

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

FULL BODIED, DRY, ASTRINGENT FINISH

3 /5

**Overall Impression**

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

A NICE BEER BUT HOPS ASTRINGENCY WAS A BIT TOO DOMINANT

7 /10

Total

37 /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.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) MATT MICHAEL BOTTI

Category #9

Subcategory (a-f) 5

Entry # 095005

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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP  
 Certified 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.

**Subcategory: American Brown Ale****Special Ingredients:****Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Pleasant Caramel malt, very mild  
 Diacetyl, slight floral/fruit aroma*

**Appearance** (as appropriate for style)

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

*Low off white head, excellent  
 clarity, dark brown color, very well balanced.*

**Flavor** (as appropriate for style)

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

*Rich caramel malt with strong  
 roast by flavor on after taste. Med.  
 Bitterness, slight spice/char & strong  
 after bitterness*

**Mouthfeel** (as appropriate for style)

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

*Med. body, med carbonation,  
 drying, slight astringency*

**Overall Impression**

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

*Tangable beer, ingress slightly  
 lets O bittering hops up slightly  
 this and br slightly  
 less docx*

**Total****39 /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.

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<http://www.bjcp.org>

Judge Name (print) MATT NICKIN BOTHAM

Category #9

Subcategory (a-f) 5

Entry # 095007

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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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.

**Subcategory:** American Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Pleasant citrus/citrus hop  
With Roast/caramel malt.

9 /12

**Appearance** (as appropriate for style)

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

Hazy dark brown, low/no head.

1 /3

**Flavor** (as appropriate for style)

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

Strong bitterness, offset by viscosity +  
smooth and rich. Low estery.

16 /20

**Mouthfeel** (as appropriate for style)

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

Low carbonation, medium body, low  
astringency. Residues

3 /5

**Overall Impression**

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

Very enjoyable beer - could be slightly  
sweeter. I could see its higher  
carbonation.

F /10

Total

36 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES  
 Judge BJCP ID E1147  
 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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified Cicerone       Master Cicerone
- Sensory Training       Other

**Descriptor Definitions (Mark all that apply):**

- Acetaldehyde – Green apple-like aroma and flavor.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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- 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 #9

Subcategory (a-f) 5

Entry # 095007

**Subcategory:** American Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

CITRUS HOPS SOME SWEET MALT / RICH AS IT WARM'S UP

9 /12

**Appearance** (as appropriate for style)

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

DARK BROWN, CLEAR, LOW HEAD,

2 /3

**Flavor** (as appropriate for style)

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

STRONG HOPS DOMINATE, SOME MALT FLAVORS COMING THRU,

13 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM FULL BODY, LOW CARBONATION, QUITE ASTRINGENT, - FOAM DRY, NO HEAD?

3 /5

**Overall Impression**

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

THE HOPS DOMINATE A BIT TOO MUCH, DON'T LET MELT THE MALT CHARACTERS

7 /10

Total

37 /50

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK DAVIES  
 Judge BJCP ID C1147  
 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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified Cicerone       Master Cicerone
- Sensory Training       Other \_\_\_\_\_

**Descriptor Definitions (Mark all that apply):**

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- 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 #9

Subcategory (a-f) 5

Entry # 095008

Subcategory: American Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

STRANGE PHENOLIC AROMA

3 /12

**Appearance** (as appropriate for style)

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

BIG HEAD MID BROWN,  
SLIGHT HAZE

2 /3

**Flavor** (as appropriate for style)

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

SOLVENT - INFECTION ISSUE

4 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, ALETRIN GENT,

6 /5

**Overall Impression**

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

FLAVOR AND AROMA  
SWAMPED BY PHENOLS & SOLVENT  
- REVIEW MEDIUM TEMP, CARBON

2 /10

Total

12 /50

<b>SCORING GUIDE</b>	<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.
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<b>Classic Example</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Not to Style
<b>Flawless</b>	<input type="checkbox"/> Significant Flaws				
<b>Wonderful</b>	<input type="checkbox"/> Lifeless				
<b>Intangibles</b>					

Please send any comments to [Comp\\_Director@BJCP.org](mailto:Comp_Director@BJCP.org)



http://www.bjcp.org



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) MATT HIGGINS

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

## Non-BJCP Qualifications:

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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- 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.

## 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.

Category #9

Subcategory (a-f) 5

Entry # 095008

## Subcategory: American Brown Ale

## Special Ingredients:

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

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strange aroma - Branophenol (old TV set)

2 /12

## Appearance (as appropriate for style)

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

Light haze, dark brown, West Head  
of the day

3 /3

## Flavor (as appropriate for style)

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

Dominant phenolic/hoppy and off flavors.

2 /20

Background is too bitter, vegetal.

1 /5

## Mouthfeel (as appropriate for style)

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

Thick, harsh.

1 /5

## Overall Impression

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

Some trouble shooting required. Look  
at use of cleaners/preservative  
of (illegible) plastics.

2 /10

Total

10 /50

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

Please send any comments to Comp\_Director@BJCP.org



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MATT HIGGINBOTHAM

Category #9

Subcategory (a-f) 5

Entry # 095501

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

Subcategory: American Brown Ale

Judge Email \_\_\_\_\_  
Use Avery label # 5160 \_\_\_\_\_

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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified Cicerone       Master Cicerone
- Sensory Training       Other

**Descriptor Definitions (Mark all that apply):**

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- 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)

Comment on malt, hops, esters, and other aromatics

Laramie / Sweet malt dominates  
Complemented by floral hop, delicate  
roux. Malt and slight diac.

**Appearance** (as appropriate for style)

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

Dark brown, clear, head to style

**Flavor** (as appropriate for style)

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

Prominent bitterness, astringent  
hop notes (citrusy, floral)  
chocolate/troost barley? Pleasant  
Malty on front of palate.

**Mouthfeel** (as appropriate for style)

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

Medium body, medium low  
carbonation, slightly warming, some  
astringency

**Overall Impression**

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

Very enjoyable beer, just not  
too strong. Lower proportion of  
roux malt/ Roast barley.

Total

30 /50

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	MARK DAVIES
Judge BJCP ID	E1142
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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified 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.

**SCORING GUIDE**

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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<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.

Category #9      Subcategory (a-f) 5      Entry # 095501

**Subcategory:** American Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics  
HOPS, DARK MALT / CRYSTAL 9 /12

**Appearance** (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)  
DARK BROWN, MEDIUM MEDIUM TAN 3 /3  
HEAD, CLEAR

**Flavor** (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
HOPS AND RICH DARK MALT 16 /20  
DRY FINISH, MEDIUM BUTTERWEES

**Mouthfeel** (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MEDIUM BODY, LOW CARBONATION 4 /5

**Overall Impression**

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A GOOD RICH ALE BEER THAT HAD A LOT OF HOPS BUT WAS BALANCED 8 /10

**Total**

40 /50

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

Please send any comments to [Comp\\_Director@BJCP.org](mailto:Comp_Director@BJCP.org)



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	MARK DAVIES
Judge BJCP ID	51147
Judge Email	Use Avery label # SJ60

**BJCP Rank or Status:**

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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          |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |                                   |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other           |                                   |

**Descriptor Definitions (Mark all that apply):**

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- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- 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 #9 Subcategory (a-f) 5 Entry # 095502

**Subcategory: American Brown Ale**
**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

HOPS, DARK HOPPY MALT

9 /12

**Appearance** (as appropriate for style)

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

DARK BROWN, MEDIUM HEAD,  
GOOD RETENTION, HAZY

2 /3

**Flavor** (as appropriate for style)

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

HOPS DOMINATE, STILL SOME  
DARK MALT FLAVOURS PRESENT,  
DRY FINISH  
QUITE BITTER (MEDIUM HIGH)

14 /20

**Mouthfeel** (as appropriate for style)

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

FULL BODIED, LOW MEDIUM  
CARBONATION,

3 /5

**Overall Impression**

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

A LITTLE BITTEN BUT THE HOP  
FLAVOURS DOMINATE THE MALT  
CHARACTER

7 /10

Total

25 /50

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Matthew Higginbotham*

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 |                                      |                                       |

**Non-BJCP Qualifications:**

- |  |  |                                   |
|--|--|-----------------------------------|
| <input checked="" type="checkbox"/> Professional Brewer                        | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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*.
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- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- 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 #9

Subcategory (a-f) 5

Entry # 095502

**Subcategory:** American Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Strong pine hop flavor, Earthy / toasted  
Malty in back ground, Clean,  
no other profile.*

9 /12

**Appearance** (as appropriate for style)

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

*Dark brown, cloudy, Head bread.*

2 /3

**Flavor** (as appropriate for style)

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

*Resinous hop, Pleasant Malt / Citrus fruit ester? Required  
More malt to balance hop.*

15 /20

**Mouthfeel** (as appropriate for style)

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

*Slight warming, drying astringency / Mild  
Carbonation*

3 /5

**Overall Impression**

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

*Not a bad beer. Slightly out  
of balance, too many off  
flavors. Better off hops &  
increase malt.*

7 /10

Total

86 /50

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) M. Michael W. Sommer  
 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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified Cicerone       Master Cicerone
- Sensory Training       Other

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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
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- 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 #9

Subcategory (a-f) 5

Entry # 095503

**Subcategory:** American Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Balanced grassy, hop and 'caramel' malt. slight floral and sulfur notes. slight brown wine.*

8 /12

**Appearance** (as appropriate for style)

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

*Deep brown, good clarity, tan*

2 /3

**Flavor** (as appropriate for style)

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

*Roast and hops combine to give nice bitterness. Perhaps dry roast astringent finish.*

13 /20

**Mouthfeel** (as appropriate for style)

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

*Good carbonation and body, too astringent.*

3 /5

**Overall Impression**

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

*Good beer. Substitute some specialty caramel malts for roast to add astringency and bitterness while adding complexity.*

6 /10

Total

39 /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.

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

http://www.bjcp.org

Judge Name (print) MARK DAUERJudge BJCP ID E1142Judge 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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP  
 Certified Cicerone       Master Cicerone  
 Sensory Training       Other \_\_\_\_\_

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 Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #9

Subcategory (a-f) 5

Entry # 095503

**Subcategory:** American Brown Ale**Special Ingredients:****Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

HOPS, PLUMY SWEET MALT8 /12**Appearance** (as appropriate for style)

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

Clear, Dark Brown, Head2 /3**Flavor** (as appropriate for style)

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

SWEET MALT, SOME CITRUS  
HOPS, NOT A LOT, AND FLAVOUR  
DRY FINISH12 /20**Mouthfeel** (as appropriate for style)

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

MEDIUM - FULL BODY,  
SOME ASTRINGENCY, LOW  
CARBONATION3 /5**Overall Impression**

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

A PLEASANT BEER WHICH  
NEEDS MORE SPECIALTY MALT  
FLAVOURS FOR STYLE6 /10**Total**31 /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.  
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	Stylistic Accuracy				
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Please send any comments to Comp\_Director@BJCP.org



<http://www.bjcp.org>

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	MARK DAVIES
Judge BJCP ID	E1147
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

**Non-BJCP Qualifications:**

- Professional Brewer       Beer Sommelier       Non-BJCP
- Certified Cicerone       Master Cicerone
- Sensory Training       Other

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- 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 #9**

**Subcategory (a-f) 5**

**Entry #** 095508

**Subcategory:** American Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

HOPS AND SWEET/RICH MALT

**Appearance** (as appropriate for style)

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

MID BROWN, LOW HEAD, CLEAR

**Flavor** (as appropriate for style)

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

CARAMEL MALT AND HOPS  
MEDIUM BITTERNESS,  
RICHNESS OF MALT (MICROES AS IT  
WARMED UP, NO SIGN OF CHOCOLATE  
OR COFFEE)

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY, LOW CARBONATION

**Overall Impression**

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

A NICE BEER BUT NEEDS  
MORE SPECIALTY MALT FOR  
A BROWN ALE

**Total**

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MATT HILLIN BOTTOM

Category #9

Subcategory (a-f) 5

Entry # 095508

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 |                                       |

**Non-BJCP Qualifications:**

- |   |  |                                   |
|---|--|-----------------------------------|
| <input checked="" type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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, adhesive strip, and/or medicinal (chlorophenolic).
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- 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.

Subcategory: American Brown Ale

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Dark carbonation and floral hop notes. Low esters.*

9 /12

**Appearance** (as appropriate for style)

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

*Excellent clarity. Pleasant dark amber colour with full off white head.*

3 /3

**Flavor** (as appropriate for style)

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

*Medium dark caramel/brown with some residual hop bitterness well balanced. Very clean ester profile, dry finish.*

14 /20

**Mouthfeel** (as appropriate for style)

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

*Medium body and carbonation. Astringent finish.*

4 /5

**Overall Impression**

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

*Fair beer. Try substituting some root with light caramel OK trying up sweetness and drop acidity.*

7 /10

Total

35 /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.
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		Stylistic Accuracy				
Classic Example	Technical Merit	Flawless	Intangibles	Wonderful	Not to Style	Significant Flaws
<input type="checkbox"/>						