



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

38

Judge Name (print) ROB JANSONE  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email robv@internode.on.net  
 Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 02/001

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Good malt or the nose  
low hop aroma

**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.

**Appearance** (as appropriate for style)

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

pale gold colour  
small chunky head

**Flavor** (as appropriate for style)

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

hop bitterness moderate to low  
slight hint of sulphur  
crisp + refreshing

**Mouthfeel** (as appropriate for style)

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

fatty light body  
appropriate carbonation

**Overall Impression**

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

crisp  
no lingering hop bitterness  
Sessionable

Total

38 /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
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Technical Merit
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Intangibles
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless



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<http://www.homebrewersassociation.org>

Judge Name (print) Liam Ahearn  
 Judge BJCP ID E1145  
 Judge Email liamahearn@gmail.com  
Use Avery label # 5160

**BJCP Rank or Status:**

- |  |                                       |   |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice        | <input type="checkbox"/> Recognized   | <input checked="" 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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- 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 #2

Subcategory (a-f) 1

Entry # 021001

**Subcategory:** Australian Lager

**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

- Low level sulphur, low level DMS
- Bready (white) malt
- No esters or hop aromatics

9 /12

**Appearance** (as appropriate for style)

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

- Pale Straw, Clear
- Low head / poor retention

2 /3

**Flavor** (as appropriate for style)

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

- White bready malt flavor balanced
- Well with hop bitterness
- and flavor. Clean and well attenuated with soft / smooth finish -

18 /20

**Mouthfeel** (as appropriate for style)

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

- Light body
- Quite dry
- Smooth
- Low carbonation

3 /5

**Overall Impression**

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

- Good example of the style, just lacking carbonation
- Very clean & well fermented
- Another would be lifted with higher carbonation. Well done Great beer

8 /10

Total

40 /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.
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<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

<b>Classic Example</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Stylistic Accuracy</b>	<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>Flawless</b>	<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>Lifeless</b>
<b>Wonderful</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		



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<http://www.homebrewersassociation.org>

Judge Name (print) Steven Cowher

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

Judge Email hoppydayshrew@outlook.com  
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 checked="" 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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- 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 #2**
**Subcategory (a-f) 1**
**Entry #** 021001

**Subcategory:** Australian Lager

**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

Light malt aroma, low level sulfur, slight sweetness, honey,
**Appearance** (as appropriate for style)

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

Good clarity, low head retention, pale straw color.
**Flavor** (as appropriate for style)

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

Crisp, dry finish. Low hop flavor. Low to no malt flavor. slight sweetness at front of palate. good balance bitterness.
**Mouthfeel** (as appropriate for style)

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

Low in carbonation, light mouthfeel.
**Overall Impression**

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

Easy drinking Lager. Good dry finish, overall impression.
Lack of carbonation, slight sulphur aroma.
**Total**
38 /50

**SCORING GUIDE**

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



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<http://www.homebrewersassociation.org>

Judge Name (print)	Liam Ahearn
Judge BJCP ID	E1145
Judge Email	liam.ahearn@gmail.com
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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- 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 #2**
**Subcategory (a-f) 1**

Entry # 021005

**Subcategory: Australian Lager**
**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

Acetaldehyde - Green apple  
Diacetyl  
Waxy  
Oxidized

5 /12

**Appearance (as appropriate for style)**

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

Pale straw clear  
Low head - big bubbles - poor retention

2.5 /3

**Flavor (as appropriate for style)**

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

Acetaldehyde - cider like  
White bready waxy  
Bitterness is low  
Hop flavor thus balance is  
too sweet

8 /20

**Mouthfeel (as appropriate for style)**

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

Under attenuated needs to  
be a bit drier  
Smooth  
Malty - high carbonation

2 /5

**Overall Impression**

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

Beer requires more time for  
yeast to clean up byproducts  
and lagering could help -  
also try at doing a  
Diacetyl rest.

5 /10

Total

32.5 /50

**SCORING GUIDE**

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



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Judge Name (print) Rob VANSTONE  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email robv@interrock.on.net  
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:

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

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 021005

Subcategory (spell out) AUSTRALIAN LAGER

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

Aroma (as appropriate for style) green apple aroma 4 /12

Comment on malt, hops, esters, and other aromatics

some diacetyl present

Appearance (as appropriate for style) good pale gold colour 2 /3

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

head fairly persistent

Flavor (as appropriate for style) Acetaldehyde flavour dominant 9 /20

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

low bitterness - too low  
but good balance

Mouthfeel (as appropriate for style) under attenuated 2 /5

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

nice spritzy carbonation

Overall Impression overall green apple dominant 5 /10

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

in both flavour and appearance  
somewhat under attenuated

Total

22 /50

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



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<http://www.homebrewersassociation.org>

Judge Name (print)	Steven Gower
Judge BJCP ID	
Judge Email	hoppydoggiew@outlook.com use Avery label #5160

**BJCP Rank or Status:**

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Category #2

Subcategory (a-f) 1

Entry # 021005

Subcategory: Australian Lager

**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

Green apple - Acetaldehyde aroma, possible DMS, n,propanyl. None to low hop aroma

4 /12

**Appearance** (as appropriate for style)

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

Gold head retention, pale straw, slight haze.

2 /3

**Flavor** (as appropriate for style)

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

Overpowered by acetaldehyde, DMS, slight viscosity. Small level sweetness, low-mod bitterness, almost estery.

8 /20

**Mouthfeel** (as appropriate for style)

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

Light carbonated, low bland mouthfeel

2 /5

**Overall Impression**

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

obvious faults with fermentation.  
low attenuation  
not a enjoyable beer  
Inconsistent alcohol strength throughout,  
particularly most periods

4 /10

Total

20 /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					Not to Style
	Classic Example	Technical Merit	Intangibles	Significant Flaws	Lifeless	
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<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) Rob VANSTONE  
 Judge BJCP ID NON BJCP  
 Judge Email robv@intergate.on.net  
 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 # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 021503

Subcategory (spell out) AUSTRALIAN LAGER

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

Aroma (as appropriate for style) Mild malt /12

Comment on malt, hops, esters, and other aromatics

Some DMS present

Appearance (as appropriate for style) Pale straw /3

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

Small diminishing head

Flavor (as appropriate for style) DMS - vegetal flavours /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
low hop bitterness - masked by off flavours

Mouthfeel (as appropriate for style) carbonation /5

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

DMS

Overall Impression Some significant flaws off flavours down taste /10

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

Total 22 /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	□	□	□	Not to Style
Technical Merit	□	□	□	□	Significant Flaws
	Flawless	□	□	□	Intangibles
Wonderful	□	□	□	□	Lifeless
	Wonderful	□	□	□	□



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	<i>Stefan Goebel</i>
Judge BJCP ID	<i>1</i>
Judge Email	<i>steve.goebel@outlook.com</i>
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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**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 #2

Subcategory (a-f) 1

Entry # 021503

**Subcategory:** Australian Lager

**Special Ingredients:**

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

Comments *N/A.*

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*No hop aroma, DMS aroma, Diacetyl.*

**Appearance** (as appropriate for style)

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

*pale gold straw, good clarity, low head retention.*

**Flavor** (as appropriate for style)

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

*vegetal / DMS flavor, low bitterness, not malty, lingering aftertaste or palate, not appealing, solvent flavor etc.*

**Mouthfeel** (as appropriate for style)

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

*low carbonation, alcohol warmth, solvent flavor.*

**Overall Impression**

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

*obvious faults in beer aroma/flavor, mouthfeel very good clarity, faults over power beer to make it not enjoyable.*

Total

*17/50*

		Stylistic Accuracy					
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit					
Classic Example		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
		Intangibles					
Wonderful		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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)	Liam Ahern
Judge BJCP ID	E1145
Judge Email	liamahern@ymail.com
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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- 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 #2

Subcategory (a-f) 1

Entry # 021503

**Subcategory:** Australian Lager

**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

- DMS (COIN)
- Some diacetyl
- White breadyness malt
- No detectable hop aroma

5 /12

**Appearance** (as appropriate for style)

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

- Very pale straw, brilliant clarity
- NO head - big bubbles - no retention

1.5 /3

**Flavor** (as appropriate for style)

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

- Diacetyl
- DMS - cooked cabbage
- Solvent
- White breadyness malt, hop bitterness
- Flavour is low

8 /20

**Mouthfeel** (as appropriate for style)

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

- Light body
- Low carbonation
- Sticky finish

3 /5

**Overall Impression**

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

Beer has multiple faults  
most of which could be due  
to yeast health, temperature  
control and aging issues

5 /10

Total

21.5 /50

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liana Ahearn  
 Judge BJCP ID E1145  
 Judge Email liannahearn@gmail.com  
Use Avery label #5160

**BJCP Rank or Status:**

- |  |                                       |   |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice        | <input type="checkbox"/> Recognized   | <input checked="" 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.
- 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 #2**
**Subcategory (a-f) 1**
**Entry #** 021504
**Subcategory:** Australian Lager

**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

9 /12

White bready malt which is clean with no detectable by products. Hop aroma very low to none.

9 /12

**Appearance** (as appropriate for style)

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

3 /3

Very pale straw colour, clear, low head - good retention

3 /3

**Flavor** (as appropriate for style)

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

17 /20

Some DMS at very low levels  
Malt is white to barely and hop bitterness & flavor is moderate to high  
Some grassiness

17 /20

**Mouthfeel** (as appropriate for style)

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

3 /5

Light to, medium body  
Some astringency  
Bitter finish

3 /5

**Overall Impression**

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

7 /10

Hop aroma is very low but hop flavor/bitterness is high so look at FW hopping or less IBU more later additions.

7 /10

**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.       |

		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"/>	Significant Flaws
Flawless		<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"/>	Lifeless



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rob VanStone  
 Judge BJCP ID NON BJCP  
 Judge Email robyn@intergate.com  
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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Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 021504

Subcategory (spell out) \_\_\_\_\_

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

Light malt + hop aroma  
appropriate to style

**Appearance** (as appropriate for style)

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

Pale straw  
head persisting

**Flavor** (as appropriate for style)

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

Slight malt  
low hop flavours  
slightly bitter

**Mouthfeel** (as appropriate for style)

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

Light body  
good carbonation

**Overall Impression**

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

Clean + crisp  
low hop with lingering bitterness  
Very sessionable body

**Total**

39 /50

Outstanding	(45 - 50): World-class example of style.
Excellent <input checked="" type="checkbox"/>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
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		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit				
Classic Example	<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) *Stephen Collier*

Category #2

Subcategory (a-f) 1

Entry # 021504

Judge BJCP ID

Judge Email *hoppydaysbrew@att.net.com*

**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 checked="" 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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- 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 Lager**

**Special Ingredients:**

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

Comments *N/A*

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Slight noble hop aroma. Slight  
sweetness. No clarity. Low to mid to  
high alcohol.*

*8/12*

**Appearance** (as appropriate for style)

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

*Good head retention, pale straw,  
slight haze.*

*2.5/3*

**Flavor** (as appropriate for style)

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

*Low - med bitterness, good dry finish.*

*15/20*

**Mouthfeel** (as appropriate for style)

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

*Good carbonation, length, dry finish.  
good balance.*

*4/5*

**Overall Impression**

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

*Great example of Australian Lager.  
Enjoyable & refreshing.*

*8/10*

Total

*37.5/50*

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Steven Giner

Judge BJCP ID 1

Judge Email happylayshrew@outlook.com  
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 checked="" 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 #2

Subcategory (a-f) 1

Entry # 021508

**Subcategory:** Australian Lager

**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

Diacetyl, slight solvent/motollic aroma.

5 /12

**Appearance** (as appropriate for style)

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

Low head retention, very clear, good pale straw color.

2 /3

**Flavor** (as appropriate for style)

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

Low hop bitterness, slight sweet, slightly bitter, medium finish.

10 /20

**Mouthfeel** (as appropriate for style)

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

Low carbonation, astringent and bready. Slight solvent flavor on the palate.

3 /5

**Overall Impression**

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

Fermentation issue with diacetel. I recommend checking fermenter temps, diacetel rest flavoring. Good flavor & clarity.

6 /10

Total

26 /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"/>	Not to Style
Technical Merit					
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Intangibles					
Wonderful	<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) Liam Ahern  
 Judge BJCP ID E114S  
 Judge Email liamahern@umail.com  
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.
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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 #2

Subcategory (a-f) 1

Entry # 021508

**Subcategory:** Australian Lager

**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

- Diacetyl
- Sulphur
- White breadyness
- Very little hop aroma

6 /12

**Appearance** (as appropriate for style)

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

- Very pale straw - clear
- No head - poor retention

2 /3

**Flavor** (as appropriate for style)

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

- Low, level diacetyl slickness
- White breadyness
- Hop bitterness and flavor
- Low

10 /20

**Mouthfeel** (as appropriate for style)

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

- Light body
- Balanced mouth / bitter finish
- Soft carbonation
- Some stickiness

3 /5

**Overall Impression**

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

A good base beer with minor faults. Look at doing a diacetyl rest and longer lagging period -

5 /10

Total

27 /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	Flawless	Wonderful	Not to Style
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input checked="" type="checkbox"/>	<input type="checkbox"/>
Technical Merit		Significant Flaws		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input checked="" type="checkbox"/>	<input type="checkbox"/>
Intangibles		Lifeless		
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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) Rob VANSTONE  
 Judge BJCP ID NAN BJCP  
 Judge Email robv@internode.on.net  
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.
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- Musty – Stale, musty, or moldy aromas/flavors.
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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 # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 021508

Subcategory (spell out) \_\_\_\_\_

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 6 /12

Diacetyl  
some solvent

**Appearance** (as appropriate for style)  
 Comment on color, clarity, and head (retention, color, and texture) 2 /3

pale straw - very clear  
small white head diminishes

**Flavor** (as appropriate for style)  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics 9 /20

some diacetyl  
lingers and leaves some stickiness  
hop flavour + bitterness have a  
good balance

**Mouthfeel** (as appropriate for style)  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations 2 /215

slightly due to diacetyl  
carbonation good  
light bodied

**Overall Impression** \_\_\_\_\_ 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
diacetyl on the aroma + palate  
stickiness on tongue  
hop bitterness good + well balanced

**Total**

25.5 /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.
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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 checked="" 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"/> Significant Flaws
	Intangibles			
Wonderful	<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) Devin Gowler

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

Judge Email happycdaysbrew@gmail.com  
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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- 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.
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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 #2

Subcategory (a-f) 2

Entry # 022002

**Subcategory:** Australian Premium Lager

**Special Ingredients:**

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

Comments MA

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Light Diacetyl, low malt, some hops, low to no hop aroma

**Appearance** (as appropriate for style)

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

low head, good clarity, pale straw, good color.

**Flavor** (as appropriate for style)

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

Malty sweetness, low bitterness, no real hop flavors,

**Mouthfeel** (as appropriate for style)

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

Low carbonation, sweetness on palate

**Overall Impression**

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

more hop additions for carbonation, better balance beer nicely.

Clean fresh lager, slight diacetyl aroma

Sessionability. Good BEER.

Total

32.5 /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.
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<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"/>	Not to Style
		Technical Merit				
<b>Classic Example</b>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
<b>Flawless</b>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles
<b>Wonderful</b>		<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)	William Ahearn
Judge BJCP ID	E1145
Judge Email	lambalearn@gmail.com
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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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #2

Subcategory (a-f) 2

Entry # 022002

**Subcategory:** Australian Premium Lager

**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  
 - White bread malt with some crust 9 /12  
 - Hop aroma low to none  
 - Clean no big products detected

**Appearance** (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)  
 - Straw to pale gold  
 - Clear  
 - Not much head - poor retention 10.5 /13

**Flavor** (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
 - White bread malt is the main event with no hop flavor. Bitterness is low  
 - Clean well fermented 15 /20

**Mouthfeel** (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
 - Light body  
 - Slightly sweet finish  
 - Soft smooth  
 - Low carbonation 3 /5

**Overall Impression**

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
 - Great beer just lacking carbonation and hop aroma and flavor. To score higher a good drinkability when brewed 7 /10

Total

35.5 /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"/>	Not to Style
		Technical Merit				
Classic Example		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless		<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"/>	Lifeless
		Intangibles				

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) ROB VANSTONE  
 Judge BJCP ID NON BJCP  
 Judge Email robv@internode.on.net  
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.

Category # 2 Subcategory (a-f) 2 Entry # 022002

Subcategory (spell out) Aust Premium Lager

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) sweet malt low hop 9 /12

Comment on malt, hops, esters, and other aromatics

pale gold crisp clarity small diminishing head

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

malt forward low levels of hop bitterness low carbonation 14 /20

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

**Appearance** (as appropriate for style) pale gold crisp clarity small diminishing head 2 /3

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

malt forward low levels of hop bitterness low carbonation 14 /20

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

**Flavor** (as appropriate for style) malt forward low levels of hop bitterness low carbonation 14 /20

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

**Mouthfeel** (as appropriate for style) tight carbonation slightly low 3 /5

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

tight carbonation slightly low 3 /5

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

**Overall Impression** Malt is good hop levels not assertive enough carbonation somewhat low great session beer 7 /10

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

Malt is good hop levels not assertive enough carbonation somewhat low great session beer 7 /10

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Liam Alhearn
Judge BJCP ID	E1145
Judge Email	liamalhearn@mail.com
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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- 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 #2

Subcategory (a-f) 2

Entry # 022003

**Subcategory:** Australian Premium Lager

**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

Hop derived, fruity character not suited to style and should be more of a subtle variety. This hop covers over powerfully malty malt character

6 /12

**Appearance** (as appropriate for style)

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

- Moderate head
- Clean
- Pale gold

3 /3

**Flavor** (as appropriate for style)

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

Again hop character not suited to style. Hop flavor dominates with fruitiness and aggressive bitterness more suited to an American style

10 /20

**Mouthfeel** (as appropriate for style)

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

- Malt - light body
- Moderate carbonation
- Hop astringency

3 /5

**Overall Impression**

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

- Out of style, unbalanced, malty  
- Suited to an ADA,  
- Well brewed and very drinkable but not to style

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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) ROB VANSTONE  
 Judge BJCP ID NON BJCP  
 Judge Email robv@internode.on.net  
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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- 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.
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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 # 2 Subcategory (a-f) 2 Entry # 022003

Subcategory (spell out) Aust Pre Lager

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

American hop aroma - fruity  
hop aroma dominates

7 /12

**Appearance** (as appropriate for style)

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

clear straw colour  
head diminishing quickly

2 /13

**Flavor** (as appropriate for style)

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

bitterness somewhat harsh  
hop not to style - and dominates  
Malt

10 /20

**Mouthfeel** (as appropriate for style)

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

medium body  
good carbonation  
lingering resinous bitterness

3 /15

**Overall Impression**

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

hop cut of style  
hop dominated true attributes  
a good beer but not in the  
style

7 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Steven Gowler

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

Judge Email hoppydaysbrew@outlook.com  
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.
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- 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 #2

Subcategory (a-f) 2

Entry # 022003

Subcategory: Australian Premium Lager

#### Special Ingredients:

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

Comments N/A

#### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

low - malty hop aroma, fruity, low  
malt aromas.

6 /12

#### Appearance (as appropriate for style)

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

med - good head, opal color pale gold  
straw, good clarity.

25 /3

#### Flavor (as appropriate for style)

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

Very low malt flavor, low ales hop  
flavor, hop astringency, bitterness harsh  
of not balanced.

12 /20

#### Mouthfeel (as appropriate for style)

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

low to med carb, light body,

2.5 /5

#### Overall Impression

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

nice beer not quite to style,  
would benefit on more malt/  
barley to balance hops to bitterness,  
balance aroma if bitterness hops.

7 /10

Total

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

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

Judge Email hoppydcysbrew@outlook.com  
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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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #2

Subcategory (a-f) 2

Entry # 022004

**Subcategory:** Australian Premium Lager

**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 strong acetone / solvent aroma  
over powers all other aromas

4 /12

**Appearance** (as appropriate for style)

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

Dale gold color, malty - too carbonation  
gassy / clarity -

2.5 /13

**Flavor** (as appropriate for style)

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

hard to judge with very powerful  
acetone / solvent flavor

3 /20

**Mouthfeel** (as appropriate for style)

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

not balanced at all major faults -  
light body, very astringent!

1 /15

**Overall Impression**

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

unable to judge correctly with  
major fault off flavor's  
not appealing at all  
try ferment control

2.5 /10

Total

13 /150

<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					
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Significant Flaws
Intangibles					
Wonderful	<input type="checkbox"/>	<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) ROB VANSTONE  
 Judge BJCP ID NON BJCP  
 Judge Email robv@intermedia.net  
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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- 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 # 2 Subcategory (a-f) 2 Entry # 022004

Subcategory (spell out) Aust Prie Lager

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 4 /12

Comment on malt, hops, esters, and other aromatics

SOLVENT - acetone totally dominates

**Appearance** (as appropriate for style) 2 /3

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

Pale gold + clear  
good lasting head

**Flavor** (as appropriate for style) 4 /20

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

Very solventy - acetone  
major flaws

**Mouthfeel** (as appropriate for style) 1 /5

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

Light bodied  
rough with astringency

**Overall Impression** 2 /10

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

Very solventy acetone is the  
dominant flavor + acetone

**Total**

13 /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>Classic Example</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Not to Style
<b>Technical Merit</b>					
<b>Flawless</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Significant Flaws
<b>Intangibles</b>					
<b>Wonderful</b>	<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) Liam Aleearn  
 Judge BJCP ID E114S  
 Judge Email liamaleearn@gmail.com  
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.
- 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 #2**
**Subcategory (a-f) 2**
**Entry #** 022004

**Subcategory:** Australian Premium Lager

**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 solvent, acetone notes  
 which over power all other  
 aromatics

5 /12

**Appearance** (as appropriate for style)

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

- Pale gold  
 - Clean  
 - Low head

2 /3

**Flavor** (as appropriate for style)

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

- Massive solvent / acetone flavor with unpleasant flavor  
 - Undrinkable

3 /20

**Mouthfeel** (as appropriate for style)

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

- Light body  
 - Astringent  
 - Harsh

1 /5

**Overall Impression**

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

- Hot, uncontrolled fermentation  
 control. Yeast not kept  
 at lager temp

2 /10

**Total**

13 /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"/>	<input checked="" 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"/> Lifeless
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<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) Shawn Gower

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

Judge Email hoppycactusbrew@outlook.com  
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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- 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.
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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.

Category #2

Subcategory (a-f) 2

Entry # 022006

Subcategory: Australian Premium Lager

## Special Ingredients:

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

Comments \_\_\_\_\_

N/A

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet maltness, low to none hop  
Aroma,

7 /12

## Appearance (as appropriate for style)

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

Low head retention pale gold colour,  
good clarity

2 /3

## Flavor (as appropriate for style)

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

Low - med bitterness slight ester/poly.  
no real hop flavor  
positive, malty, solvent flavor

18 /20

## Mouthfeel (as appropriate for style)

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

low carbonation slight astringency.  
harsh bitterness.

2 /5

## Overall Impression

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

not quite balanced, slight flavor  
bitterness some bitterness hop additions.  
clean ferment flavors best

6 /10

Total

27 /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					
		<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					



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Liam Ahearn
Judge BJCP ID	E1145
Judge Email	liam.ahearn@gmail.com
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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- 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 #2

Subcategory (a-f) 2

Entry # 022006

Subcategory: Australian Premium Lager

**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

- Flaked rice or semolina aroma
- White bready grainy malt.
- No hop aroma
- Clean no by products

7 /12

**Appearance** (as appropriate for style)

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

- Pale straw - clear
- No haze

2 /3

**Flavor** (as appropriate for style)

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

- Some solvent & DMS
- Bready malt (white)
- Hop bitterness moderate
- Hop flavor low

11 /20

**Mouthfeel** (as appropriate for style)

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

- Light - med body
- Some astringency
- Carbonation low

2 /5

**Overall Impression**

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

- Some minor faults which detract from drinkability.
- Hop flavor / flavor low
- Malt temp control during ferment hot managed correctly
- Lager pitch enough healthy yeast &起步 well (15°C)

6 /10

Total 28 /50

<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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	Stylistic Accuracy				
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
Classic Example	Technical Merit				
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Flawless	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) Bob Vanstone  
 Judge BJCP ID NON BJCP  
 Judge Email robc@interlogix.com  
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.
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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 # 2 Subcategory (a-f) 2 Entry # 022006

Subcategory (spell out) Aust Pre Lager

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 sweetness, malty 7 /12

graininess

Very low to no hop aroma

**Appearance** (as appropriate for style)  
 Comment on color, clarity and head (retention, color, and texture) small gold + clear 1 /3

1 small persistent head

**Flavor** (as appropriate for style)  
 Comment on malt/hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics harsh bitterness 12 /20

some astringency  
fairly dry

**Mouthfeel** (as appropriate for style)  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations astringency 2 /5

slight warmth  
carbonation good

**Overall Impression**  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement aroma is good 5 /10

astringency + slight warmth  
overpowers other flavours

Total 28 /50

<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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	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					
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Significant Flaws
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) Steven Gader

Category #2

Subcategory (a-f) 2

Entry # 022501

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

Judge Email hoppynlaysbrew@outlook.com  
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:**

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- 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.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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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:** Australian Premium Lager

**Special Ingredients:**

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

Comments N/A

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

notable hop aroma, low malt  
aroma, & sweetness.

good use of hops.

**Appearance** (as appropriate for style)

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

great colour, clarity, good head retention

**Flavor** (as appropriate for style)

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

great flavor, good balance w/  
malt & hops.

refreshing dry finish

**Mouthfeel** (as appropriate for style)

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

low to med carbonation, good bitterness.

**Overall Impression**

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

great beer. Shows good brewing  
technique. Classic pale premium  
lager, enjoyable beer.  
crisp lager.

Total

48 /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.
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<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<http://www.bjcp.org>

Judge Name (print) ROB VANSTONE  
 Judge BJCP ID NON BJCP  
 Judge Email rob.v@internode.on.net  
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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**SCORING GUIDE**

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Category # 2 Subcategory (a-f) 2 Entry # D22501

Subcategory (spell out) Aust Premium Lager

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 12 /12

Comment on malt, hops, esters, and other aromatics

slight malty  
loud hop, noble  
very appropriate to style

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

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

pale gold - brilliantly clear  
fairly persistent white head

**Flavor** (as appropriate for style) 19 /20

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

Moderate maltiness supported by  
medium hop flavor  
hop - malt balance good

**Mouthfeel** (as appropriate for style) 4 /5

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

good carbonation  
medium body

**Overall Impression** 9 /10

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

Very refreshing + crisp  
very well balanced beer  
balanced + sessionable

Total

47 /50

		Stylistic Accuracy			
Classic Example	<input checked="" 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
		Intangibles			
Wonderful	<input checked="" 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)	Liam Ahern
Judge BJCP ID	E1145
Judge Email	liamahern@gmail.com Use Avery label #5160

**BJCP Rank or Status:**

- |  |                                       |   |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice        | <input type="checkbox"/> Recognized   | <input checked="" 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 #2

Subcategory (a-f) 2

Entry # 022501

**Subcategory:** Australian Premium Lager

**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

Beautiful marriage between white bready malt and hop aroma - Clean, well fermented with no detectable by products

12 /12

**Appearance** (as appropriate for style)

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

Bright clarity - Pale Gold  
Med head - good retention

3 /3

**Flavor** (as appropriate for style)

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

- Great classic flavors of pilsner malt and noble hops  
bitterness is balanced against malt sweetness  
- Very clean well balanced

19 /20

**Mouthfeel** (as appropriate for style)

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

- Light body  
- Dry finish  
- Soft elegant

5 /5

**Overall Impression**

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

Fantastic beer!!! The hops/malt here reminiscent of a classic German Lager just lacking bitterness thus more suited to this style. Well done!!

9 /10

Total

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Steven Gower

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

Judge Email hoppydaysbrew@outlook.com  
Lab. 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 checked="" 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 #2

Subcategory (a-f) 3

Entry # 023007

Subcategory: Pale Continental Lager

## Special Ingredients:

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

Comments \_\_\_\_\_

N/A -

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 /12

Slight DMS / Diacetyl aroma, low hop  
Grassy, Noble hops, slight Caramel notes

Appearance (as appropriate for style)

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

3 /3

good pale gold straw color, good clarity,  
if decent I retention?

Flavor (as appropriate for style)

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

10 /20

low malt flavor, low hop presence.  
Slight Diacetyl, slightly too sweet.

Mouthfeel (as appropriate for style)

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

2 /5

good carbonation, slight metallic (lingering)  
holes.

Overall Impression

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

5 /10

not crisp & balanced  
needs more malt backbone & less  
bitterness.

add more hops early concentrate on  
clean ferment.

Total

26 /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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit					
		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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

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)	Liam Ahern
Judge BJCP ID	E1145
Judge Email	liamahern@mail.com
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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- 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 #2

Subcategory (a-f) 3

Entry # 023007

**Subcategory:** Pale Continental Lager

**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

- Diacetyl - butterscotch - Moderate  
- Malt is sweet some Munich  
- Hop aroma low to none

6 /12

**Appearance** (as appropriate for style)

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

- Bright clarity  
- pale gold  
- Low head - good retention

3 /3

**Flavor** (as appropriate for style)

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

- More Munich type malt sweetness  
- Bitterness is low and beer is too sweet  
- Hop flavor is low

12 /20

**Mouthfeel** (as appropriate for style)

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

- Lemons crispness and drinkability  
- Sweet  
- Slick - Diacetyl

2 /5

**Overall Impression**

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

Fails to be a clean crisp easy drinking beer look at increasing IBU and doing a Diacetyl rest during period

6 /10

Total

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) ROB VANSIONE  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email RobV@interlog.com.net  
 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 # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 023007

Subcategory (spell out) CONTINENTAL LAGER

**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 Diacetyl - butterscotch notes  
Very low noble hop

**Appearance** (as appropriate for style)

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

Brilliantly clear + golden  
lasting head

**Flavor** (as appropriate for style)

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

bitterness diminishes quickly  
residual sweetness - not crisp

**Mouthfeel** (as appropriate for style)

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

too much residual sweetness

**Overall Impression**

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

not crisp - residual sweetness  
diacetyl dominates aroma

**Total**

28 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Liam Aleman
Judge BJCP ID	E114C
Judge Email	liamaleman@gmail.com
Use Avery label #5160	

**BJCP Rank or Status:**

- |  |                                       |   |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice        | <input type="checkbox"/> Recognized   | <input checked="" 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.
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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 #2

Subcategory (a-f) 3

Entry # 023502

**Subcategory:** Pale Continental Lager

**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

6 /12

- White bready malt

- No hop aroma

- Some very minor Acetaldehyde / DMS

3 /3

**Appearance** (as appropriate for style)

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

- Very pale straw

- Tingey head / retention

- Brilliant clarity

11 /20

**Flavor** (as appropriate for style)

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

- Sweet, middle / cidery flavor from acetaldehyde.

- White bready malt

- Hop flavor & bitterness is balance and pleasant

3 /5

**Mouthfeel** (as appropriate for style)

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

- Light body

- Sticky mouthfeel

- Moderate carbonation

- Some prickly / harsh notes

6 /10

**Overall Impression**

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

- The beer is a bit green and needs longer on the yeast  
- It clean up the acetaldehyde  
- Look at a long lager period

Total

29 /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.
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	Stylistic Accuracy			
Classic Example	<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 checked="" type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Intangibles
Wonderful	<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) ROB VAN STONE  
 Judge BJCP ID NON BJCP  
 Judge Email robc@internode.on.net  
 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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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, 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 # 2 Subcategory (a-f) 3 Entry # 023502

Subcategory (spell out) Pale Craft Lager

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

low malt - breadiness

Very faint green apple acetaldehyde

6 /12

**Appearance** (as appropriate for style)

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

light straw - very clear

good head retention

3 /3

**Flavor** (as appropriate for style)

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

fairly high acetaldehyde up front

medium bitterness

carbonation good

11 /20

**Mouthfeel** (as appropriate for style)

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

light bodied

acetaldehyde

3 /5

**Overall Impression**

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

Acetaldehyde present in aroma + flavor

medium bitterness

6 /10

Total

29 /50

Outstanding	(45 - 50): World-class example of style.	Stylistic Accuracy	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Not to Style
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.	Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Significant Flaws
Very Good	(30 - 37): Generally within style parameters, some minor flaws.	Intangibles	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Lifeless
Good	(21 - 29): Misses the mark on style and/or minor flaws.	Wonderful	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Lifeless
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.		
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.		



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Steven Gowler

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

Judge Email hoppydaysbrew@outlook.com  
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.

## 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 #2

Subcategory (a-f) 3

Entry # 023502

Subcategory: Pale Continental Lager

## Special Ingredients:

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

Comments N/A

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Very low hop aroma. Slight DMS/acet aldehyde.

## Appearance (as appropriate for style)

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

Cloudy color if clarity, very weak retention. Very pale straw.

## Flavor (as appropriate for style)

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

Acet aldehyde flavor. Low hop/malt flavor. Not balanced.

## Mouthfeel (as appropriate for style)

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

Medium carbonation, not balanced, very thin, overpowered by tartness.

## Overall Impression

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

Flops make it unpleasant to drink. more hop additions to up the bitterness slightly.

Total

28 /50

## Stylistic Accuracy

<b>Classic Example</b>	<input type="checkbox"/>	<b>Not to Style</b>				
<b>Technical Merit</b>						
<b>Flawless</b>	<input type="checkbox"/>	<b>Significant Flaws</b>				
<b>Intangibles</b>						
<b>Wonderful</b>	<input type="checkbox"/>	<b>Lifeless</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) Liam Ahern  
 Judge BJCP ID E1145  
 Judge Email liamahern@gmail.com  
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 #2**
**Subcategory (a-f) 4**
**Entry #** 024008

**Subcategory:** Munich Helles

**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

6 /12

- Malt is low grain / munich sweet
- Canned vegetal notes detract from malty
- Some vegetal / metinoidin notes

**Appearance** (as appropriate for style)

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

1 /3

- Deep gold / very light amber
- Moderate head poor retention
- Hazy

**Flavor** (as appropriate for style)

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

10 /20

- Agush a vegetal note come through
- Bitterness is at the right level but lacks malt complexity and richness

**Mouthfeel** (as appropriate for style)

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

2 /5

- Light body
- Thin
- Carbonation low

**Overall Impression**

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

6 /10

Yeast health seems to be the issue with this beer. Need to pitch enough healthy active yeast with a lot of aeration in the wort. Then ferment at low temp and lager

**Total**
25 /50

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

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



24/2

# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Gowler

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

Judge Email happychusshrew@gmail.com  
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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- 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.
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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 #2****Subcategory (a-f) 4****Entry #** 024008**Subcategory: Munich Helles****Special Ingredients:****Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.Comments MIA**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

med grainy sweetness, low hop  
aroma  
low DMS vegetal aroma.

6 /12

**Appearance** (as appropriate for style)

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

deep gold light copper, poor head retention  
slight haze

1 /3

**Flavor** (as appropriate for style)

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

vegetal aftertaste malt sweetness,  
low hop flavor,

10 /20

**Mouthfeel** (as appropriate for style)

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

low carbonation med to med low  
body slight astringency, vegetal  
aftertaste,

2.5 /5

**Overall Impression**

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

lacking malt complexity & depth  
thin body  
possible lager error when  
steeping lager.

5 /10

**Total**

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

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) ROB VANSTONE  
 Judge BJCP ID NON BJCP  
 Judge Email robv@interlog.com.net  
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 # 2 Subcategory (a-f) 4 Entry # D24008

Subcategory (spell out) Munich Helles

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 fairly sweet, graininess 6 /12

hint of vegetal aroma

**Appearance** (as appropriate for style)  
 Comment on color, clarity, and head (retention, color, and texture) hazy dark gold no head retention 1 /3

dark gold

**Flavor** (as appropriate for style)  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics low hop bitterness 11 /20

after taste somewhat vegetal  
sweetness is there but fades quickly  
no malt richness

**Mouthfeel** (as appropriate for style)  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations body a bit light carbonation good 2.5 /5

carbonation good

**Overall Impression**  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement Vegetal flavours + aromas too overpower which detracts from the other flavours + aromas. Hazy 6 /10

overpower which detracts from the

other flavours + aromas. Hazy

Total

26.5 /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"/> □ Classic Example	<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
	<input type="checkbox"/> □	<input type="checkbox"/> □	<input checked="" type="checkbox"/> □	<input type="checkbox"/> □ Intangibles
Wonderful	<input type="checkbox"/> □	<input type="checkbox"/> □	<input checked="" type="checkbox"/> □	<input type="checkbox"/> □ Lifeless



24

# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liam Hearn

Judge BJCP ID E1145

Judge Email liamhearn@gmail.com  
Use Avery label #5189

**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.
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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- 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 #2**
**Subcategory (a-f) 4**
**Entry #** 024505

**Subcategory:** Munich Helles

**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

Munich malt, sweetness / grainy  
 No hops detected  
 Fairly clean

8 /12

**Appearance** (as appropriate for style)

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

Hazy  
 Dark gold / light amber  
 Big head

2 /3

**Flavor** (as appropriate for style)

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

Munich / grainy maltiness low  
 Firm bitterness  
 Moderate hop flavor  
 Out of balance for style too  
 Hop forward

11 /20

**Mouthfeel** (as appropriate for style)

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

Some hop derived astringency  
 Medi - light body  
 Lacks smooth soft elegance

2 /5

**Overall Impression**

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

Not a bad beer, just lacking malt complexity and richness.  
 Longer lagging could help too.

6 /10

**Total**

29 /50

	Stylistic Accuracy				Not to Style
	Classic Example	Flawless	Intangibles	Significant Flaws	
Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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) Rob JANSTONE  
 Judge BJCP ID NON BJCP  
 Judge Email robjanstone@intel.net  
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 # 2 Subcategory (a-f) 4 Entry # 024505

Subcategory (spell out) MUNICH HELLES

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 graininess  
slight malt  
Tau Hop

**Appearance** (as appropriate for style)

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

Amber - gold - slight haze  
head persistent

**Flavor** (as appropriate for style)

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

Some astringency  
sweet malt + grain in background  
Hops a bit dominant

**Mouthfeel** (as appropriate for style)

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

Nice medium bodied  
good levels of carbonation

**Overall Impression**

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

Hops slightly too dominant  
slight astringency  
Maltiness present but subdued

Total

29 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	<i>Steven Fowler</i>
Judge BJCP ID	<i>1</i>
Judge Email	<i>bjcpjudge@outlook.com</i>
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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**SCORING GUIDE**

<b>Outstanding</b>	(45 - 50): World-class example of style.
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<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Category #2

Subcategory (a-f) 4

Entry # 024505

Subcategory: Munich Helles

**Special Ingredients:**

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

Comments *N/A*

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Malty malt sweetness aroma, low hop aroma,*

*8/12*

**Appearance** (as appropriate for style)

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

*Great head retention slight haze, slightly dark color for style, big creamy foam*

*2.5/3*

**Flavor** (as appropriate for style)

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

*Good malt sweetness flavor, malty backbone not dominating,*

*10/20*

**Mouthfeel** (as appropriate for style)

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

*Excellent carbonation, slight bitter astringency.*

*3.15*

**Overall Impression**

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

*Not quite balanced. More hop aromas. Slightly astringent finish. Color slightly dark*

*6/10*

Total

*29.5/50*

		Stylistic Accuracy					
Classic Example	<input type="checkbox"/>	Not to Style					
Flawless	<input type="checkbox"/>	Technical Merit					
Wonderful	<input type="checkbox"/>	Significant Flaws					
							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)	Stephen Gowler
Judge BJCP ID	
Judge Email	hoppydaysbrow@gmail.com 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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- 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 #2

Subcategory (a-f) 4

Entry # 024507

Subcategory: Munich Helles

**Special Ingredients:**

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

Comments *N/A*

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*low hop aroma, Solvent/metallic  
aroma, beer power malt.*

*6 /12*

**Appearance** (as appropriate for style)

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

*low head good clarity and pale  
gold color*

*2 /3*

**Flavor** (as appropriate for style)

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

*Stale flavor hard to pick bitterness  
Malt flavor that are overcooked*

*3 /20*

**Mouthfeel** (as appropriate for style)

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

*med-low carbonation metallic, musty  
final overcooked mouthfeel*

*2 /15*

**Overall Impression**

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

*Possible oxidation/infection  
good color.  
No haze, - not enjoyable.  
Re check cleaning regime*

*4 /10*

Total

*20 /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.
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	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					
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Significant Flaws
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) ROB VANISTONE

Judge BJCP ID NON BJCP

Judge Email FOV@internode.on.net

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

Category # 2 Subcategory (a-f) 4 Entry # 024507

Subcategory (spell out) MUNICH HELLES

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

Tow hop aroma

Slight oxidation aroma

5 /12

## Appearance (as appropriate for style)

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

Pale gold

head small + dissipates quickly

1.5 /13

## Flavor (as appropriate for style)

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

MUSTY

acidic - possible slight infection

sour / acidic flavour dominates

8 /20

## Mouthfeel (as appropriate for style)

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

acidic / sour

2 /15

## Overall Impression

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

possible infection

sour flavour dominates and hard

to perceive bitterness or malt through

4 /10

Total

20.5 /50

<b>Outstanding</b>	(45 - 50): World-class example of style.
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	Stylistic Accuracy			
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Not to Style
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Technical Merit
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Significant Flaws
				<input type="checkbox"/> Intangibles
Wonderful	<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) Liam Ahern  
 Judge BJCP ID E1145  
 Judge Email liamahern@gmail.com  
Use Avery label # 5760

**BJCP Rank or Status:**

- |  |                                       |   |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice        | <input type="checkbox"/> Recognized   | <input checked="" 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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- 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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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #2

Subcategory (a-f) 4

Entry # 024507

Subcategory: Munich Helles

**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 white bready / Vienna maltiness
- Some oxidation / musty stale
- No hops detected

6 /12

**Appearance** (as appropriate for style)

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

- Deep gold
- Low head - poor retention
- Slight haze

1.5 /3

**Flavor** (as appropriate for style)

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

- Oxidised / musty
- Possible infection / acetobacter
- Grain will seems sound
- Hard to determine bitterness due to sour / vinous notes

9 /20

**Mouthfeel** (as appropriate for style)

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

- Sour
- Stale
- Oxidised

1 /5

**Overall Impression**

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

- Infection detracts from drinkability and ability to judge and give feedback on recipe / process. Sanitisation needed attention.

2 /10

Total

19.5 /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. |
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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"/> Not to Style      |
| <b>Technical Merit</b>    |                          |                          |                                     |                          |                                     |  |
| <b>Flawless</b>           | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> Significant Flaws |
| <b>Intangibles</b>        |                          |                          |                                     |                          |                                     |  |
| <b>Wonderful</b>          | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" 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) Liam Ahearn  
 Judge BJCP ID E1145  
 Judge Email liam.ahearn@gmail.com  
Use Avery label #5460

**BJCP Rank or Status:**

- |  |                                       |   |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice        | <input type="checkbox"/> Recognized   | <input checked="" 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 |                                   |
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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 #2**
**Subcategory (a-f) 5**
**Entry #** 025506

**Subcategory:** Dortmunder

**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

5 /12

- Light Solvent / diacetyl / oxidation
- No hop aroma
- Malt is lacking complexity/richness

3 /3

**Appearance** (as appropriate for style)

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

- Gold
- Clear
- Moderate Head

10 /20

**Flavor** (as appropriate for style)

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

- Low level diacetyl
- Malt sweetness is one dimensional
- Bitterness/Hop flavor low

2 /5

**Mouthfeel** (as appropriate for style)

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

- Med - Light body
- Hops crispness
- Clayey due to diacetyl
- Carbonation Med

5 /10

**Overall Impression**

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

lack the strength of character  
in pils / hop / Recipe needs  
work ! Not sure if this  
is an old beer but oxidation  
has taken hold . Look at  
process and eliminate any air  
being introduced into cold side beer

 Total 25 /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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit					
<b>Classic Example</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Technical Merit
<b>Flawless</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
<b>Wonderful</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Intangibles
						<input type="checkbox"/>	Lifeless

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



24

# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rob VANSTONIK  
 Judge BJCP ID NON BJCP  
 Judge Email robv@internode.on.net  
 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 # 2 Subcategory (a-f) S Entry # 025506

 Subcategory (spell out) DORTMUNDER

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

Diacetyl
no hop aroma  
low malt aroma
6 /12

**Appearance** (as appropriate for style)

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

light golden - clear  
head persists well
3 /3

**Flavor** (as appropriate for style)

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

diacetyl present
very low levels of hop bitterness + flavour  
not crisp,
9 /20

**Mouthfeel** (as appropriate for style)

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

medium body
carbonation ok
off flavours or palate
3 /5

**Overall Impression**

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

Very low hop bitterness + aroma
Diacetyl detracts from true flavours
maltiness low, some oxidation
4 /10

**Total**
25 /50

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

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

Judge Email hoppeddaysbrew@aol.com  
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):

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- 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 #2

Subcategory (a-f) 5

Entry # 025506

Subcategory: Dortmunder

#### Special Ingredients:

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

Comments N/A

#### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Light Solvent / Acetyl aroma  
low to no hop aroma  
low malt aroma.

6 /12

#### Appearance (as appropriate for style)

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

Light gold, good clarity, thick creamy  
head.

3 /3

#### Flavor (as appropriate for style)

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

Slight diacetyl butterscotch flavor.  
low -med malt, little to no hop flavor.  
no grainy Sweetness

10 /20

#### Mouthfeel (as appropriate for style)

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

Good carbonation, thin, to no meat  
body

2 /5

#### Overall Impression

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

Great color, head of clarity

4 /10

Too light or lacks a bit of overall  
presence. Needs more hop flavor  
of malt back bone  
check ferment stages / rest periods.

Total

25 /50

#### SCORING GUIDE

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					Lifeless

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