



www.bjcp.org

BEER SCORE SHEET

AHA/BJCP Sanctioned Competition Program



bluebonnetbrewoff.org

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master____
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Professional Brewer ☐ Rank Pending ☐ Cider Judge

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** - Green apple-like aroma and flavor.
- ☐ **Alcoholic** - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot”.
- ☐ **Astringent** - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- ☐ **Diacetyl** - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- ☐ **DMS (dimethyl sulfide)** - At low levels a sweet, cooked or canned corn-like aroma and flavor.
- ☐ **Estery** - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses.)
- ☐ **Grassy** - Aroma/flavor of fresh-cut grass or green leaves.
- ☐ **Light-Struck** - Similar to the aroma of a skunk.
- ☐ **Metallic** - Tinny, coin, copper, iron, or blood-like flavor.
- ☐ **Musty** - Stale, musty, or moldy aromas/flavors.
- ☐ **Oxidized** - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- ☐ **Phenolic** - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- ☐ **Solvent** - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- ☐ **Sour/Acidic** - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- ☐ **Sulfur** - The aroma of rotten eggs or burning matches.
- ☐ **Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- ☐ **Yeasty** - A bread, sulfury or yeast-like aroma or flavor.

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

Comments _____

Aroma (as appropriate for style) _____/12

Comment on malt, hops, esters, and other aromatics

Appearance (as appropriate for style) _____/3

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

Flavor (as appropriate for style) _____/20

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

Mouthfeel (as appropriate for style) _____/5

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

Overall Impression _____/10

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

Total _____/50

SCORING GUIDE

Outstanding	(45 - 50):	World-class example of style
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning
Very Good	(30 - 37):	Generally within style parameters, some minor flaws
Good	(21 - 29):	Misses the mark on style and/or minor flaws
Fair	(14 - 20):	Off flavors, aromas or major style deficiencies
Problematic	(0 - 13):	Major off flavors and aromas dominate

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