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# 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, coiny, 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.)  
 **Yeast** - A bready, sulfury or yeast-like aroma or flavor.

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

Comments \_\_\_\_\_ /12

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

**Appearance** (as appropriate for style)

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

**Flavor** (as appropriate for style)

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

**Mouthfeel** (as appropriate for style)

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

**Overall Impression**

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

**Total** \_\_\_\_\_ /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
<b>Problematic</b>	(0 - 13): Major off flavors and aromas dominate

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