



Beer Scoresheet



Sheet Number: *00458*

Merri Mashers IPA Competition 2017

Avery 5120 Label

Judge Name: _____

BJCP ID:
Optional

Judge Email:
Optional

Category: _____

Style: _____

Description (Specialty): _____

Judge Number:

Entry Number:

Detectable Elements:

Tick where applicable

- ☐ **Acetaldehyde**
Green apples
- ☐ **Alcoholic / Hot**
Warming or spice from ethanol and higher alcohols
- ☐ **Astringent**
Harshness, Mouth puckering, husky graininess
- ☐ **Diacetyl**
Green apples
- ☐ **DMS (Dimethyl Sulfide)**
Corn, cooked corn
- ☐ **Estery**
Banana, pear, grape, citrus
- ☐ **Grassy**
Fresh cut grass
- ☐ **Light-struck**
Skunked, catty
- ☐ **Medicinal / Plastic**
Medicine Cabinet, Band-aids, electrical tape
- ☐ **Metallic**
Iron, copper, metal, etc.
- ☐ **Musty**
Mouldy, musty, stale
- ☐ **Oxidised**
Stale, cardboard, paper
- ☐ **Solvent / Fusel**
Hot, burning, chemical
- ☐ **Sour / Acidic / Vinegary**
Lactic Acid, Citric Acid, Acetic Acid (Vinegar)
- ☐ **Phenolic (Smoky/Spicy)**
Charcoal, burnt, clove, pepper, vanilla
- ☐ **Sulfury**
Sulfur, Rotten Eggs, Burnt Matches
- ☐ **Vegetal**
Asparagus, cabbage, onion, celery, rotten vegetables
- ☐ **Yeasty**
Bready, yeasty

Aroma: *As appropriate for style*

Malt, Hops, Yeast, Fermentation Aromas, Esters, Other

Score / 12

Appearance: *As appropriate for style*

Colour, Clarity, Head

Score / 3

Flavour: *As appropriate for style*

Malt, Hops, Fermentation Flavours, Balance, Aftertaste, Others

Score / 20

Body: *As appropriate for style*

Body, Mouthfeel, Creaminess, Carbonation, Other

Score / 5

Overall: *As appropriate for style*

Drinking pleasure and comments for improvements

Score / 10

Faults, as per <https://www.bjcp.org/faults.php>

Scoring Guide:

- 46-50 - OUTSTANDING - *World-class example*
- 40-45 - EXCELLENT - *Exemplifies the style, but slightly lacking*
- 33-39 - VERY GOOD - *Within style, but needs attention*
- 25-32 - GOOD - *Not quite to style / minor flaws*
- 16-24 - FAIR - *Off flavours / not to style*
- 0-15 - POOR - *Major off flavours or style problems*

Stylistic Accuracy

☐ ☐ ☐ ☐ ☐
Excellent Good Not to Style

Technical Merit

☐ ☐ ☐ ☐ ☐
Flawless Minor Flaws Major Flaws

Intangibles

☐ ☐ ☐ ☐ ☐
Wonderful Lifeless

Total Score / 50

Scored to BJCP Style Guidelines





Beer Scoresheet



Sheet Number: *00459*

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Judge Email: _____
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Category: _____

Style: _____

Description (Specialty): _____

Judge Number:

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Corn, cooked corn
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Banana, pear, grape, citrus
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Fresh cut grass
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Skunked, catty
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Medicine Cabinet, Band-aids, electrical tape
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Hot, burning, chemical
- ☐ **Sour / Acidic / Vinegary**
Lactic Acid, Citric Acid, Acetic Acid (Vinegar)
- ☐ **Phenolic (Smoky/Spicy)**
Charcoal, burnt, clove, pepper, vanilla
- ☐ **Sulfury**
Sulfur, Rotten Eggs, Burnt Matches
- ☐ **Vegetal**
Asparagus, cabbage, onion, celery, rotten vegetables
- ☐ **Yeasty**
Bready, yeasty

Faults, as per <https://www.bjcp.org/faults.php>

Aroma: *As appropriate for style*

Malt, Hops, Yeast, Fermentation Aromas, Esters, Other

_____ Score / 12

Appearance: *As appropriate for style*

Colour, Clarity, Head

_____ Score / 3

Flavour: *As appropriate for style*

Malt, Hops, Fermentation Flavours, Balance, Aftertaste, Others

_____ Score / 20

Body: *As appropriate for style*

Body, Mouthfeel, Creaminess, Carbonation, Other

_____ Score / 5

Overall: *As appropriate for style*

Drinking pleasure and comments for improvements

_____ Score / 10

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Beer Scoresheet



Sheet Number: *00460*

Merri Mashers IPA Competition 2017

Avery 5120 Label

Judge Name: _____

BJCP ID: _____
Optional

Judge Email: _____
Optional

Category: _____

Style: _____

Description (Specialty): _____

Judge Number:

Entry Number:

Detectable Elements:

Tick where applicable

- ☐ **Acetaldehyde**
Green apples
- ☐ **Alcoholic / Hot**
Warming or spice from ethanol and higher alcohols
- ☐ **Astringent**
Harshness, Mouth puckering, husky graininess
- ☐ **Diacetyl**
Green apples
- ☐ **DMS (Dimethyl Sulfide)**
Corn, cooked corn
- ☐ **Estery**
Banana, pear, grape, citrus
- ☐ **Grassy**
Fresh cut grass
- ☐ **Light-struck**
Skunked, catty
- ☐ **Medicinal / Plastic**
Medicine Cabinet, Band-aids, electrical tape
- ☐ **Metallic**
Iron, copper, metal, etc.
- ☐ **Musty**
Mouldy, musty, stale
- ☐ **Oxidised**
Stale, cardboard, paper
- ☐ **Solvent / Fusel**
Hot, burning, chemical
- ☐ **Sour / Acidic / Vinegary**
Lactic Acid, Citric Acid, Acetic Acid (Vinegar)
- ☐ **Phenolic (Smoky/Spicy)**
Charcoal, burnt, clove, pepper, vanilla
- ☐ **Sulfury**
Sulfur, Rotten Eggs, Burnt Matches
- ☐ **Vegetal**
Asparagus, cabbage, onion, celery, rotten vegetables
- ☐ **Yeasty**
Bready, yeasty

Faults, as per <https://www.bjcp.org/faults.php>

Aroma: *As appropriate for style*

Malt, Hops, Yeast, Fermentation Aromas, Esters, Other

_____ Score / 12

Appearance: *As appropriate for style*

Colour, Clarity, Head

_____ Score / 3

Flavour: *As appropriate for style*

Malt, Hops, Fermentation Flavours, Balance, Aftertaste, Others

_____ Score / 20

Body: *As appropriate for style*

Cody, Mouthfeel, Creamyness, Carbonation, Other

_____ Score / 5

Overall: *As appropriate for style*

Drinking pleasure and comments for improvements

_____ Score / 10

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Beer Scoresheet



Sheet Number: *00461*

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Optional

Judge Email: _____
Optional

Category: _____

Style: _____

Description (Specialty): _____

Judge Number:

Entry Number:

Detectable Elements:

Tick where applicable

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Green apples
- ☐ **Alcoholic / Hot**
Warming or spice from ethanol and higher alcohols
- ☐ **Astringent**
Harshness, Mouth puckering, husky graininess
- ☐ **Diacetyl**
Green apples
- ☐ **DMS (Dimethyl Sulfide)**
Corn, cooked corn
- ☐ **Estery**
Banana, pear, grape, citrus
- ☐ **Grassy**
Fresh cut grass
- ☐ **Light-struck**
Skunked, catly
- ☐ **Medicinal / Plastic**
Medicine Cabinet, Band-aids, electrical tape
- ☐ **Metalic**
Iron, copper, metal, etc.
- ☐ **Musty**
Mouldy, musty, stale
- ☐ **Oxidised**
Stale, cardboard, paper
- ☐ **Solvent / Fusel**
Hot, burning, chemical
- ☐ **Sour / Acidic / Vinegary**
Lactic Acid, Citric Acid, Acetic Acid (Vinegar)
- ☐ **Phenolic (Smoky/Spicy)**
Charcoal, burnt, clove, pepper, vanilla
- ☐ **Sulfury**
Sulfur, Rotten Eggs, Burnt Matches
- ☐ **Vegetal**
Asparagus, cabbage, onion, celery, rotten vegetables
- ☐ **Yeasty**
Bready, yeasty

Faults, as per <https://www.bjcp.org/faults.php>

Aroma: *As appropriate for style*

Malt, Hops, Yeast, Fermentation Aromas, Esters, Other

Score / 12

Appearance: *As appropriate for style*

Colour, Clarity, Head

Score / 3

Flavour: *As appropriate for style*

Malt, Hops, Fermentation Flavours, Balance, Aftertaste, Others

Score / 20

Body: *As appropriate for style*

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Judge Email: _____
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Tick where applicable

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Green apples
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