



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>



**Tony Brown**  
Certified  
BJCP ID # E1143  
e1143@optusnet.com.au


**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 #10**

**Subcategory (a-f) 1**

**Entry #** 101002

**Subcategory:** Brown Porter

**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

*SLIGHT DARK FRUITY MALT NOTE  
DOMINATES AND IS TO STYLE. NOTHING  
ELSE DETECTED*

**Appearance** (as appropriate for style)

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

2 /3

*BROWN COLOUR IS TO STYLE WITH GREAT  
CLARITY. NO HEAD.*

**Flavor** (as appropriate for style)

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

15 /20

*UP FRONT SLIGHTLY ROASTY WITH A SLIGHT  
DARK FRUITINESS. NO FERMENTATION NOTES  
QUITE CLEAN. BITTERNESS IS TO STYLE  
WITH MALT TO THE FORE. FINISHES  
HALTY. SOME FRUITINESS*

**Mouthfeel** (as appropriate for style)

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

5 /5

*MEDIUM BODY WITH MEDIUM CARBONATION  
IS TO STYLE*

**Overall Impression**

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

7 /10

*NICE WELL MADE BEER, LACKING SOME  
MALT COMPLEXITY (CHOCOLATE/TOFFEE NOTTY)  
COULD BE IMPROVED WITH MORE SPECIALTY  
GRAINS OTHERWISE A GOOD BEER.*

**Total**

38 /50

**SCORING GUIDE**

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

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

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



36

# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

 Judge Name (print) MARK BEDFORD

Category #10

Subcategory (a-f) 1

Entry # 101002

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

 Judge Email SMOKEMARK@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:**

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 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.

**Subcategory:** Brown Porter

**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 fruity esters  
Roasty/dark malt notes.

**Appearance** (as appropriate for style)

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

Excellent clarity  
Poor head retention  
Dark brown colour to style
**Flavor** (as appropriate for style)

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

Mild roasting with some background licorice flavours  
Med low bitterness  
slightly malty in the finish  
Moderate fruity esters
**Mouthfeel** (as appropriate for style)

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

Med/med low carbonation  
Medium body.

**Overall Impression**

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

Well made beer to style  
could have more malt aroma/taste.

**Total**
36 /50

**SCORING GUIDE**

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



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Judge Name (print) MARK BEDFORD

Category #10

Subcategory (a-f) 1

Entry # 101004

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

Subcategory: Brown Porter

Judge Email SMOKO MARK @ GMAIL.COM

Special Ingredients:

Use Avery label # 5160

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

**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:**

- |  |  |                                   |
|--|--|-----------------------------------|
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| <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 bready, sulfury or yeast-like aroma or flavor.

**Appearance** (as appropriate for style)

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

*Perfect clarity  
Low head retention  
Colour to style*

2 / 3

**Flavor** (as appropriate for style)

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

*Slight maltiness  
Chocolate notes with slight bite  
Acidity.  
Bitterness low  
Ester low*

15 / 20

**Mouthfeel** (as appropriate for style)

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

*Medium body  
Medium carbonation to style*

5 / 5

**Overall Impression**

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

*Nice roasting in aroma and taste.  
Lingering acidic aftertaste detracts slightly from overall impression*

7 / 10

Total

39 / 50

SCORING GUIDE

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



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**Tony Brown**

Certified

BJCP ID # E1143

e1143@optusnet.com.au


**BJCP Rank or Status:**

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

**Category #10**

**Subcategory (a-f) 1**

**Entry #** 101004

**Subcategory:** Brown Porter

**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

ROASTY CHOCOLATE DOMINATED MALT  
AROMA IS TO STYLE, JUST LACKING SOMETHING IN INTENSITY.

10 /12

**Appearance** (as appropriate for style)

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

DARK BROWN WITH GOOD CLARITY AND SLIGHT DUSTING OF TAN FOAM.

2 /3

**Flavor** (as appropriate for style)

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

SLIGHT ROASTY AND CHOCOLATE MALT FLAVOUR UP FRONT IS TO STYLE. BITTERNESS IS LOW AND THE FINISH IS SLIGHTLY FRUITY FLAVOURS ARE CLEAN, NO OFF FLAVOURS

16 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION IS TO STYLE

5 /5

**Overall Impression**

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

NICE WELL MADE BEER THAT HITS MOST OF THE MARKS FOR A BROWN PORTER.  
I WOULD HAVE LIKED TO SEE A TOUCH MORE COMPLEXITY TO THE MALT PROFILE IE TOFFEE/CARAMEL/NUTTY, OTHERWISE GREAT!

7 /10

**Total**

40 /50

SCORING GUIDE

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



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Judge Name (print) MARIA BEDFORD

Category #10

Subcategory (a-f) 1

Entry # 101007

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

Subcategory: Brown Porter

Judge Email SMOKOMARK@GMAIL.COM  
Use Avery label #5160

Special Ingredients:

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

Comments \_\_\_\_\_

**BJCP Rank or Status:**

- Apprentice       Recognized       Certified
- National       Master       Grand Master
- Honorary Master       Honorary GM       Mead Judge
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- Yeasty – A bread-y, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Roast, coffee + chocolate aroma  
no esters

7 /12

**Appearance** (as appropriate for style)

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

Very dark colour  
Head good  
Clarity good

3 /13

**Flavor** (as appropriate for style)

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

Roast malty dominate - strong  
Choc + coffee also present.  
High bitterness  
Burnt black malt character present

13 /20

**Mouthfeel** (as appropriate for style)

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

Med carbon / Med body  
T+ style

5 /15

**Overall Impression**

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

Very high roasty flavours  
Bitterness quite high  
Very dark colour  
Probably fits better in robust porter categories  
Well made beer

7 /10

Total

35 /50

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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 #10

### Subcategory (a-f) 1

Entry # 101501

#### Subcategory: Brown Porter

#### 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

*ESTERY PEPPERY NOTE DOMINATES*

*4 /12*

#### Appearance (as appropriate for style)

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

*DARK BROWN COLOUR WITH GOOD CLARITY & LASTING TAN HEAD*

*3 /3*

#### Flavor (as appropriate for style)

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

*SOME ROASTY MALT BUT FLAVOUR IS DOMINATED BY AN ESTERY FRUITINESS SLIGHT SOUR FINISH. NOT TO STYLE*

*5 /20*

#### Mouthfeel (as appropriate for style)

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

*MEDIUM BODY WITH MEDIUM CARBONATION IS TO STYLE*

*5 /15*

#### Overall Impression

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

*DOMINATED BY A FRUITY ESTERYNESS THAT IS NOT PLEASANT. POSSIBLE CAUSE IS TOO HIGH FERMENTATION TEMP. UNDER PITCHING YEAST OR POOR YEAST HEALTH. LOOK AT YOUR FERMENTATION ROUTINE*

*3 /10*

Total

*20 /50*

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

Category #10

Subcategory (a-f) 1

Entry # 101501

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

Subcategory: Brown Porter

Judge Email SMOKO.MARK@GMAIL.COM  
Use Avery label #5160

Special Ingredients:

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

Comments \_\_\_\_\_

**BJCP Rank or Status:**

- Apprentice       Recognized       Certified
- National       Master       Grand Master
- Honorary Master       Honorary GM       Mead Judge
- Provisional Judge       Rank Pending

**Non-BJCP Qualifications:**

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

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

- 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.
- Ester – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

**Appearance** (as appropriate for style)

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

*Good clarity. Excellent head retention. Colour good.*

3 /13

**Flavor** (as appropriate for style)

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

*High fruitiness dominant. Roasty malt flavour present. Tart / sour finish*

5 /20

**Mouthfeel** (as appropriate for style)

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

*Fedium body. Med-high carbonation*

5 /15

**Overall Impression**

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

*Very fruity in taste & aroma. Possible fermentation issues - too high ferment temp?*

3 /10

Total

19 /50

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

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



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK REDFORD

Category #10

Subcategory (a-f) 1

Entry # 101506

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

Judge Email SMOKOMARK @ 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.

Subcategory: Brown Porter

**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

*Brettlike funkiness not to style*

2 /12

**Appearance** (as appropriate for style)

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

*Nice color with ruby highlights  
Good head  
Good clarity*

3 /3

**Flavor** (as appropriate for style)

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

*Funkiness dominates  
Roast malt there.  
Not to style.*

3 /20

**Mouthfeel** (as appropriate for style)

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

*Med body  
Med carb.*

5 /5

**Overall Impression**

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

*Not a bad Brett beer.  
Not a good brown porter.  
Check sanitation + cleaning  
regime.  
Nice beer but unfortunately not  
to style.*

1 /10

Total

14 /50

**SCORING GUIDE**

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<b>Classic Example</b>	<input type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<b>Significant Flaws</b>
<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

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>



**Tony Brown**  
Certified  
BJCP ID # E1143  
e1143@optusnet.com.au


## 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
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

## Category #10

## Subcategory (a-f) 1

Entry # 101506

**Subcategory:** Brown Porter

## Special Ingredients:

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

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*SLIGHT FUNKY BRETT LIKE AROMA*

*1 /12*

## Appearance (as appropriate for style)

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

*DARK BROWN APPEARANCE WITH GOOD CLARITY & A LASTING TAN HEAD*

*3 /3*

## Flavor (as appropriate for style)

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

*ROASTY SWEET MALT DOMINATED BY A NICE HORSEY BRETT FLAVOUR, UNFORTUNATELY NOT TO STYLE*

*3 /20*

## Mouthfeel (as appropriate for style)

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

*MEDIUM BODY WITH MEDIUM CARBONATION IS TO STYLE*

*5 /15*

## Overall Impression

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

*A GOOD BRETT PORTER SHOULD BE IN THE SPECIALTY CLASS.  
IF ASSUME YOU BREW BRETT BEERS & HAVE GOT SOME BRETT IN YOUR PORTER,  
LOOK TO SANITATION*

*1 /10*

Total

*14 /50*

## SCORING GUIDE

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

*NICE BRETT BEER!*

*I'D SCORE IT 8 FOR OVERALL IMPRESSION IN SPECIALTIES!*



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK BEDFORD

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

Judge Email SMOKOMARK@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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- 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 #10      Subcategory (a-f) 1      Entry # 101511

**Subcategory:** Brown Porter

**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

Mild roasting

6 /12

**Appearance** (as appropriate for style)

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

Very dark brown - black  
OK head retention

2 /13

**Flavor** (as appropriate for style)

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

Low bitterness  
Some roast present  
Fruity - apple flavour

7 /20

**Mouthfeel** (as appropriate for style)

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

Med light body  
Low carbonation

5 /15

**Overall Impression**

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

Acetaldehyde present  
Dull flavours

3 /10

Total

23 /50

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



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<http://www.homebrewersassociation.org>

**Tony Brown**

Certified

BJCP ID # E1143  
e1143@optusnet.com.au


**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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**Category #10**
**Subcategory (a-f) 1**
**Entry #** 101511

**Subcategory:** Brown Porter

**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 ROASTED MALT AROMA*
*6/12*
**Appearance** (as appropriate for style)

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

*VERY DARK - TOO MUCH FOR STYLE*
*GOOD CLARITY*
*LASTING SLIGHT TAN HEAD*
*2/3*
**Flavor** (as appropriate for style)

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

*SWEET FRUITY APPLE LIKE FLAVOUR DOMINATES*
*FINISHES SWEET, LOW BITTERNESS HAS*
*AN APPLE CIDER LIKE QUALITY. NOT*
*TO STYLE*
*7/20*
**Mouthfeel** (as appropriate for style)

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

*MEDIUM BODY WITH LOW CARBONATION*
*IS TO STYLE*
*5/5*
**Overall Impression**

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

*LACKING IN ROASTY / COFFEE / CHOCOLATE*
*MALT, LACKING BITTERNESS, DOMINATED*
*BY AN APPLE QUALITY, COULD BE AN OLD*
*BEER THAT HAS NOT AGED WELL OR COULD*
*BE DUE TO ACETALDEHYDE*
*3/10*
**Total**
*23/50*

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



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<http://www.homebrewersassociation.org>

Judge Name (print) MARK BEDFORD

Category #10

Subcategory (a-f) 1

Entry # 101512

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

Judge Email SMOKOMARK@GMAIL.COM  
Use Avery label # 5160

Subcategory: Brown Porter

Special Ingredients:

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

Comments \_\_\_\_\_

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.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Moderate - strong roast  
No hop aroma

7 /12

Appearance (as appropriate for style)

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

Dark brown  
Good head retention

3 /3

Flavor (as appropriate for style)

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

Good roast flavour with some  
char + slight coffee  
Some burnt /arid notes  
High bitterness a bit high  
for style.

12 /20

Mouthfeel (as appropriate for style)

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

Med carb  
Med body

5 /5

Overall Impression

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

Nice well made beer  
Very high roast aroma  
and flavours  
Bitterness very high  
Burnt acidic char, too high for  
style also. More of a  
Robust Porter

7 /10

Total

34 /50

SCORING GUIDE

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>



**Tony Brown**

Certified

BJCP ID # E1143

e1143@optusnet.com.au


**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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- 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 #10**

**Subcategory (a-f) 1**

**Entry #** 101512

**Subcategory:** Brown Porter

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

STRONG ROASTY / ACRID MALT UP FRONT  
LACKING SOME COMPLEXITY.

7/12

**Appearance** (as appropriate for style)

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

DARK BROWN IN COLOUR

GOOD CLARITY

LARGE ROCKY TAN HEAD

3/13

**Flavor** (as appropriate for style)

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

STRONG ROASTED COFFEE NOTE UP FRONT  
WITH AN ASSORTIVE BITTERNESS BACKING  
UP - VERY CLEAN, NO HOP FLAVOUR  
WITH A STRONG MALTY BUTTER FINISH.

11/20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION  
IS TO STYLE.

5/5

**Overall Impression**

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

LACKING SWEET CARAMEL FLAVOURS CALLED OUT  
IN THE GUIDE NO NUTTY / TOFFEE FLAVOURS  
PRESENT. MORE LIKE A ROBUST PORTER.  
ENTER AS ROBUST OR CHANGE GRIST  
& REDUCE BITTERNESS TO SUIT THE  
BROWN PORTER STYLE, STILL ENJOYABLE THO.

7/10

**Total**

33/50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
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<b>Technical Merit</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Flawless</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Intangibles</b>
<b>Wonderful</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>

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



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**Tony Brown**

Certified

BJCP ID # E1143

e1143@optusnet.com.au

## 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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- 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 #10

Subcategory (a-f) 1

Entry # 101515

Subcategory: Brown Porter

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

*A FRUITY ESTER NOTE DOMINATES THE AROMA, LACKING ANY MALT*

Appearance (as appropriate for style)

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

*DARK BROWN COLOR*

*GOOD CLARITY*

*LASTING TAN HEAD*

Flavor (as appropriate for style)

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

*FRUITY ESTER DOMINATE THE FLAVOUR PROFILE, SOME ROASTY MALT PRESENT WITH A SUPPORTING BITTERNESS, FINISHES BITTER & LONG.*

Mouthfeel (as appropriate for style)

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

*MED/LIGHT BODY WITH MED/HIGH CARBONATION GIVES A STRONG PRICKLE ON THE TONGUE.*

Overall Impression

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

*LACKING ANY MALT COMPLEXITY CALLED OUT IN THE GUIDE, MAY HAVE SOME AGE ON IT OR MAY HAVE BEEN FERMENTED TOO HOT, LOOK AT GRIST AND OR FERMENTATION & SANITATION & BOTTLING/STORAGE REGIME.*

Total

20 /50

SCORING GUIDE

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK BENFORD

Category #10

Subcategory (a-f) 1

Entry # 101515

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

Subcategory: Brown Porter

Judge Email SMOKOMARK@GMAIL.COM

Special Ingredients:

Use Avery label #5160

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

**BJCP Rank or Status:**

- |  |                                       |                                       |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input type="checkbox"/> Recognized   | <input type="checkbox"/> Certified    |
| <input type="checkbox"/> National          | <input type="checkbox"/> Master       | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master   | <input type="checkbox"/> Honorary GM  | <input type="checkbox"/> Mead Judge   |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending |                                       |

**Non-BJCP Qualifications:**

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

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

- Acetaldehyde – Green apple-like aroma and flavor.
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- 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)

All to style

7 /12

**Flavor** (as appropriate for style)

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

Lacking malt / roast flavours  
Fruity esters dominates

3 /3

**Mouthfeel** (as appropriate for style)

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

Light body  
Flat carbonation

4 /5

**Overall Impression**

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

Fruity ester flavours too dominant for style  
lacking in malt / roast character  
Precipitate sensation on tongue  
Chalk fermentation & cleaning

3 /10

Total

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



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**Tony Brown**

Certified

BJCP ID # E1143

e1143@optusnet.com.au


Category #10

Subcategory (a-f) 1

Entry # 101516

Subcategory: Brown Porter

Special Ingredients:

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

Comments \_\_\_\_\_

**BJCP Rank or Status:**

- Apprentice       Recognized       Certified
- National       Master       Grand Master
- Honorary Master       Honorary GM       Mead Judge
- Provisional Judge       Rank Pending

**Non-BJCP Qualifications:**

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

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

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- 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)

DARK BROWN COLOUR

GOOD CLARITY

SLIGHT ROCKY HEAD - LACKING RETENTION

2 / 3

**Flavor** (as appropriate for style)

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

SLIGHT ROASTY SWEET MALT UP FRONT  
IS TO SIMPLE BUT LACKING IN COMPLEXITY.  
BITTERNESS IS LOW SOME FRUITINESS IS  
PRESENT.

8 / 10

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION  
TO STYLE

5 / 5

**Overall Impression**

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

NOT TOO BAD A BROWN PORTER HOWEVER IT  
IS LACKING IN ROASTY/CARAMEL/NUTTY MALT  
COMPLEXITY. FIXING THIS WILL ALSO IMPROVE  
AROMA.

4 / 10

Total

22 / 50

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



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK BEDFORD

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

Judge Email SMOKOMARK@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

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- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #10

Subcategory (a-f) 1

Entry # 101516

**Subcategory:** Brown Porter

**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

*High fruity esters - dominant.  
Green apple present  
No noticeable hop aroma.*

**Appearance** (as appropriate for style)

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

*Nice ruby highlights  
AM tea style.*

**Flavor** (as appropriate for style)

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

*Very fruity  
lacking malt + roast backbone  
low bitterness*

**Mouthfeel** (as appropriate for style)

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

*Med carb  
Med body.*

**Overall Impression**

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

*Possibly fermented a bit  
too warm - very high  
esters + fruity flavours  
Check yeast pitching water also*

Total

20 /50

SCORING GUIDE

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

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

Ju	Tony Brown	Category #10	Subcategory (a-f) 2	Entry #																																			
Ju	Certified	102001																																					
Ju	BJCP ID # E1143																																						
Ju	e1143@optusnet.com.au																																						
<b>BJCP Rank or Status:</b>																																							
<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																																							
<b>Non-BJCP Qualifications:</b>																																							
<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 _____																																							
<b>Descriptor Definitions (Mark all that apply):</b>																																							
<input type="checkbox"/> Acetaldehyde – Green apple-like aroma and flavor. <input type="checkbox"/> Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> . <input type="checkbox"/> Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. <input type="checkbox"/> Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. <input type="checkbox"/> DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor. <input type="checkbox"/> Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). <input type="checkbox"/> Grassy – Aroma/flavor of fresh-cut grass or green leaves. <input type="checkbox"/> Light-Struck – Similar to the aroma of a skunk. <input type="checkbox"/> Metallic – Tinny, coiny, copper, iron, or blood-like flavor. <input type="checkbox"/> Musty – Stale, musty, or moldy aromas/flavors. <input type="checkbox"/> Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. <input type="checkbox"/> Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). <input type="checkbox"/> Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. <input type="checkbox"/> Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). <input type="checkbox"/> Sulfur – The aroma of rotten eggs or burning matches. <input type="checkbox"/> Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.). <input type="checkbox"/> Yeasty – A bready, sulfury or yeast-like aroma or flavor.																																							
<b>Category #10</b> <b>Subcategory (a-f) 2</b> <b>Entry #</b> <b>102001</b> <b>Subcategory:</b> Robust Porter <b>Special Ingredients:</b> <b>Bottle Inspection:</b> <input type="checkbox"/> Appropriate size, cap, fill level, label removal, etc. Comments _____																																							
<b>Aroma</b> (as appropriate for style) <b>9 /12</b> Comment on malt, hops, esters, and other aromatics <i>ROASTY BURNT MALT AROMA IS TO STYLE, IT COULD BE MORE DOMINANT</i>																																							
<b>Appearance</b> (as appropriate for style) <b>3 /3</b> Comment on color, clarity, and head (retention, color, and texture) <i>DARK BROWN COLOUR GOOD CLARITY LASTING THIN TAN HEAD</i>																																							
<b>Flavor</b> (as appropriate for style) <b>18 /20</b> Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics <i>ROASTY MALT TO THE FORE NICELY BALANCED BY AN ASSERTIVE BITTERNESS. SOME HINTS OF COFFEE. FINISH IS DRY AND SLIGHTLY ACRID.</i>																																							
<b>Mouthfeel</b> (as appropriate for style) <b>5 /5</b> Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations <i>MEDIUM BODY WITH MEDIUM CARBONATION IS TO STRENGTH</i>																																							
<b>Overall Impression</b> <b>8 /10</b> Comment on overall drinking pleasure associated with entry, give suggestions for improvement <i>A REALLY NICE ROBUST PORTER FLAVOURWISE (REALLY GOOD). AROMA COULD BE IMPROVED UPON. OTHERWISE THIS IS A GREAT BEER.</i>																																							
<b>Scoring Guide</b>	<b>Total</b> <b>43 /50</b> <table border="1"> <tr> <td><b>Outstanding</b></td> <td>(45 - 50): World-class example of style.</td> <td colspan="3"><b>Stylistic Accuracy</b></td> </tr> <tr> <td><b>Excellent</b></td> <td>(38 - 44): Exemplifies style well, requires minor fine-tuning.</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td><b>Very Good</b></td> <td>(30 - 37): Generally within style parameters, some minor flaws.</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/> Not to Style</td> </tr> <tr> <td><b>Good</b></td> <td>(21 - 29): Misses the mark on style and/or minor flaws.</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/> Technical Merit</td> </tr> <tr> <td><b>Fair</b></td> <td>(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/> Significant Flaws</td> </tr> <tr> <td><b>Problematic</b></td> <td>(00 - 13): Major off flavors and aromas dominate. Hard to drink.</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/> Intangibles</td> </tr> <tr> <td></td> <td></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/> Lifeless</td> </tr> </table>				<b>Outstanding</b>	(45 - 50): World-class example of style.	<b>Stylistic Accuracy</b>			<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style	<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Technical Merit	<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws	<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Intangibles			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless
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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

http://www.bjcp.org

Judge Name (print) MARK BEDFORD

Category #10

Subcategory (a-f) 2

Entry # 102001

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

Subcategory: Robust Porter

Judge Email SMOKOMARK@GMAIL.COM

Special Ingredients:

Use Avery label #5160

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

## 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.
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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.

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Slightly burnt roast malt aroma to style

10 /12

## Appearance (as appropriate for style)

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

Very dark brown to style

3 /3

## Flavor (as appropriate for style)

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

Nice roastingFirm bitternessVery well balanced beerSlight fruitiness to styleRoasty dry finish

18 /20

## Mouthfeel (as appropriate for style)

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

All to styleMedium bodiedMedium carbonation

5 /5

## Overall Impression

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

A well made nicely balanced beerI would have a pint ofthis right now

8 /10

Total

44 /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	Flawless	Wonderful	Intangibles	Significant Flaws	Lifeless	Not to Style
<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) T BROWN

Judge BJCP ID E 1143

Judge Email abrown63@optusnet.com.au  
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.
- Ester – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #10

Subcategory (a-f) 2

Entry # 102006

**Subcategory:** Robust Porter

**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 ROASTY MALT WITH AN ESTERY FRUITNESS

9 /12

**Appearance** (as appropriate for style)

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

VERD DARK BROWN

GOOD CLARITY

LASTING TAN HEAD

3 /3

**Flavor** (as appropriate for style)

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

DARK ROASTY MALT CHARACTER WITH AN UNDERLYING FRUITINESS. BITTERNESS IS UP FRONT AND BALANCED. FINISHES SLIGHTLY FRUITY RATHER THAN DRY.

15 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION IS TO STALE

5 /5

**Overall Impression**

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

THIS IS A PRETTY GOOD ROBUST PORTER. HOWEVER THERE IS AN ESTERYNESS THAT DETRACTS FROM THE DRY ROASTY FINISH EXPECTED OF THE STYLE. LOOK AT YEAST STRAIN / FERMENTATION TEMPS TO AVOID EXCESSIVE ESTERS.

7 /10

Total

39 /50

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

		<b>Stylistic Accuracy</b>				
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
		<b>Technical Merit</b>				
<b>Classic Example</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>						
<b>Wonderful</b>		<input type="checkbox"/>	<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) MARK BEDFORD

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

Judge Email SMOKO MARK@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.
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- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread-y, sulfury or yeast-like aroma or flavor.

Category #10

Subcategory (a-f) 2

Entry # 102006

**Subcategory:** Robust Porter

**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 fruity esters  
Roast malt aroma*

9 /12

**Appearance** (as appropriate for style)

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

*All to style*

3 /3

**Flavor** (as appropriate for style)

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

*High roast flavour with a  
touch of astringency  
Med - high bitterness  
Some fruitiness  
could be drier in the finish*

14 /20

**Mouthfeel** (as appropriate for style)

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

*All to style*

5 /5

**Overall Impression**

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

*A bit to fruity for style*

6 /10

Total

*37* /50

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

Stylistic Accuracy					
<b>Classic Example</b>	<input type="checkbox"/> Not to Style				
<b>Technical Merit</b>					
<b>Flawless</b>	<input type="checkbox"/> Significant Flaws				
<b>Intangibles</b>					
<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) \_\_\_\_\_  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
Use Avery label # 5160

**BJCP Rank or Status:**

- Apprentice       Recognized       Certified
- National       Master       Grand Master
- Honorary Master       Honorary GM       Mead Judge
- Provisional Judge       Rank Pending

**Non-BJCP Qualifications:**

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

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

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
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- 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 #10**
**Subcategory (a-f) 2**

Entry # 102503

**Subcategory: Robust Porter**
**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Roast malt present  
Some fruity esters*

8 /12

**Appearance** (as appropriate for style)

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

*Good clarity  
Colour slightly dark  
Head a bit low*

2 /13

**Flavor** (as appropriate for style)

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

*Medium malty sweetness  
Some fruitiness  
Slight burnt flavor*

14 /20

**Mouthfeel** (as appropriate for style)

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

*Carbonation a bit low  
Medium body*

4 /15

**Overall Impression**

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

*A bit more carbonation would help this beer.*

5 /10

**Total**

33 /50

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Tony Brown
Judge BJCP ID	E1143
Judge Email	adrona63@optusnet.com.au 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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- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #10

Subcategory (a-f) 2

Entry # 102503

**Subcategory:** Robust Porter

**Special Ingredients:**

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

DARK ROASTY MALT UP FRONT WITH SLIGHT ACIDIC NOTE.

8 /12

**Appearance** (as appropriate for style)

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

DARK BROWN

GOOD CLARITY

LACKING ANY HEAD UNTO STYLISH

2 /3

**Flavor** (as appropriate for style)

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

DARK ROASTY MALT FLAVOUR UP FRONT WITH A SUPPORTING BITTERNESS, CLEAN, NO FERMENTATION FLAVOURS. FINISH IS MALTY AND LACKING THE DRYNESS CALLED OUT IN THE GUIDE

15 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY IS TO STYLISH

VERY LOW CARBONATION IS NOT TO STYLISH

4 /5

**Overall Impression**

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

QUITE A NICE BEER, WOULD HAVE BEEN SO MUCH BETTER WERE IT NOT NEARLY FLAT LOOK TO SECONDARY/BOTTLE CONDITION FERMENTABLES OR ADDING CARBONATION VIA A CARBONATION CAP IF FILLING FROM A BEER TAP.

4 /10

Total

33 /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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	<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"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Technical Merit</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Flawless</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Intangibles</b>
<b>Wonderful</b>	<input type="checkbox"/>	<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) TONY BROWN

Judge BJCP ID E1143

Judge Email abrown63@optusnet.com.au  
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.
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- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #10

Subcategory (a-f) 2

Entry # 102504

Subcategory: Robust Porter

#### Special Ingredients:

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

Comments \_\_\_\_\_

#### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SLIGHT ROASTED MALT AROMA IS TO STYLE ALTHOUGH SOMEWHAT MULATED

8 /12

#### Appearance (as appropriate for style)

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

VERY DARK BROWN

GOOD CLARITY

LASTING SLIGHT TAN HEAD

3 /3

#### Flavor (as appropriate for style)

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

ROASTED MALT CHARACTER IS DOMINATED BUT A STRONG HARSH BITTERNESS FINISHES DRY & BITTER. NO FERMENTATION NOTES,

12 /20

#### Mouthfeel (as appropriate for style)

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

MEDIUM BODY & MEDIUM CARBONATION IS TO STYLE

5 /5

#### Overall Impression

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

THIS BEER IS TOO BITTER & UNBALANCED LACKING A STRONG ROASTY CHARACTER AS IT IS DOMINATED BY BITTERNESS. LOOK TO LOWER YOUR BITTERING ADDITION BY DROPPING AMOUNT OR DECREASING BOIL TIME.

5 /10

Total

33 /50

<b>Outstanding</b>	(45 - 50): World-class example of style.
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<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK BEDFORD

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

Judge Email SMOKOMARK@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*.
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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 #10

Subcategory (a-f) 2

Entry # 102504

**Subcategory:** Robust Porter

**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 roasting  
Same fruity ester  
Low hop aroma*

*8/12*

**Appearance** (as appropriate for style)

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

*Dark brown in colour  
Good head*

*3/3*

**Flavor** (as appropriate for style)

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

*Bitterness to high for  
malt. - unbalanced  
Some fruitiness present*

*13/20*

**Mouthfeel** (as appropriate for style)

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

*medium body  
medium carbonation  
Residual bitterness*

*5/5*

**Overall Impression**

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

*A little out of balance with  
bitterness to high.*

*5/10*

Total

*34/50*

<b>Outstanding</b>	(45 - 50): World-class example of style.
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<b>Classic Example</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
<b>Technical Merit</b>					
<b>Flawless</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
<b>Intangibles</b>					
<b>Wonderful</b>	<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) Tony Brown  
 Judge BJCP ID E1143  
 Judge Email abrown63@aphusnet.com.au  
Use Avery label #5160

## BJCP Rank or Status:

- Apprentice       Recognized       Certified
- National       Master       Grand Master
- Honorary Master       Honorary GM       Mead Judge
- Provisional Judge       Rank Pending

## Non-BJCP Qualifications:

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

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

## SCORING GUIDE

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

Category #10 Subcategory (a-f) 2 Entry # 102505

Subcategory: Robust Porter

## Special Ingredients:

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

Comments \_\_\_\_\_

Aroma (as appropriate for style) 3 /12

Comment on malt, hops, esters, and other aromatics

SPICY PHENOL TYPE AROMA DOMINATESAppearance (as appropriate for style) 3 /12

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

DARK BROWN COLOURGOOD CLARITYLASTING THIN TAN HEAD.Flavor (as appropriate for style) 5 /20

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

ROAST MALT COMBINES WITH A CLOVE PHENOLIC NOTE IS NOT PLEASANT. BITTERNESS IS SLIGHTLY UNDER LEAVING THE FINISH MALTY SWEET RATHER THAN DRY,Mouthfeel (as appropriate for style) 5 /15

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

MEDIUM BODY WITH MEDIUM CARBONATION IS TO STICKOverall Impression 2 /10

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

ENJOYMENT OF THIS BEER IS SPOILED BY A PHENOLIC/CLOVE TASTE THAT DOMINATES THE FLAVOUR PROFILE, THIS COULD BE DUE TO STRESSED YEAST OR A WILD YEAST INFECTION, LOOK AT YOUR BREWING PRACTICES TO AVOID WILD YEAST INTRODUCTION,Total 18 /50

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



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Judge Name (print) MARK BEDFORD

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

Judge Email SMOKOMARK@GMAIL.COM  
Use Avery label #5160

**BJCP Rank or Status:**

- Apprentice       Recognized       Certified
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- Honorary Master       Honorary GM       Mead Judge
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**Non-BJCP Qualifications:**

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- Certified Cicerone       Master Cicerone
- Sensory Training       Other

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

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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.

Category #10

Subcategory (a-f) 2

Entry # 102505

**Subcategory:** Robust Porter

**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

3 /12

*Med to high fruity esters  
Some band aid phenolics  
Malt aroma hidden*

**Appearance** (as appropriate for style)

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

3 /3

**Flavor** (as appropriate for style)

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

5 /20

*Malt nose finer head ~  
Clovey spiciness*

**Mouthfeel** (as appropriate for style)

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

5 /15

*Medium carbonation  
Medium body ~*

**Overall Impression**

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

3 /10

*Look at fermentation  
tempo. Cleanliness and  
yeast hitching rates  
Some sorcery with thin beer  
phenolics / band aid / clove  
flavours + aromas*

Total

19 /50

	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"/>	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) Tony Brown  
 Judge BJCP ID E1143  
 Judge Email abrown63@optusnet.com.au  
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.
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- Musty – Stale, musty, or moldy aromas/flavors.
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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 #10**
**Subcategory (a-f) 2**
**Entry #** 102507

**Subcategory:** Robust Porter

**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 ROASTED MALT WITH A SLIGHT SPICINESS PRESENT
8 /12
**Appearance** (as appropriate for style)

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

VERY DARK BROWN
3 /3
GOOD CLARITY
HUNKY FOAM HEAD
**Flavor** (as appropriate for style)

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

ROASTED MALT UP FRONT, BITTERNESS IS LACKING LEAVING A SWEET FINISH AND IS NOT TO STYLE SHOULD BE DRYER. SOME FRUITY ESTERS PRESENT
13 /20
**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION IS TO STYLE
5 /5
**Overall Impression**

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

THIS BEER HAS A BIG SWEETNESS UP FRONT AND SEEMS TO BE LACKING THE DRY ROASTINESS I AM LOOKING FOR IN THE STYLE, PERHAPS MASH SLIGHTLY LOWER TO INCREASE ATTENUATION
5 /10
**Total**
34 /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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Technical Merit</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Flawless</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Intangibles</b>
<b>Wonderful</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK BEDFORD

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

Judge Email SMOKO MARK@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 #10

Subcategory (a-f) 2

Entry # 102507

**Subcategory:** Robust Porter

**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

*Fruity esters*

*Low - med roasty aromas*

*8 / 12*

**Appearance** (as appropriate for style)

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

*Colour good*

*Large tan coloured head + good retention*

*3 / 3*

**Flavor** (as appropriate for style)

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

*Sweet + fruity*

*Roast malt feed*

*Slight burnt malt flavor*

*Med - low bitterness*

*Sweet finish*

*13 / 20*

**Mouthfeel** (as appropriate for style)

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

*Medium carbonation*

*Medium body*

*5 / 5*

**Overall Impression**

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

*Maybe a bit under attenuated*

*6 / 10*

Total

*34 / 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.
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<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"/>	Significant Flaws				
Intangibles						
Wonderful	<input type="checkbox"/>	Lifeless				



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Brown  
 Judge BJCP ID E1143  
 Judge Email abrown63@qphsnet.concu  
Use Avery label #5180

**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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- 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.
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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.

<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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	<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 #10 Subcategory (a-f) 2 Entry # 102508

Subcategory: Robust Porter

**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

GLASSY DRY HOP AROMA, SOME FRUITINESS  
LACERATE AND MALT.

**Appearance** (as appropriate for style)

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

VERY DARK BROWN

GOOD CLARITY

LASTING THIN TAN HEAD.

**Flavor** (as appropriate for style)

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

MALT TAKES A BACK SEAT TO AGGRESSIVE  
BITTERNESS & A FLORAL DRY HOP FLAVOUR  
OUT OF BALANCE FOR STYLE FINISHES  
HOPPY & BITTER.

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION  
IS TO STYLE

**Overall Impression**

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

TOO HOPPY & BITTER FOR THE MALT TO  
SHOW THROUGH. CUT BACK ON BITTERNESS  
HOPS & DROP THE DRY HOPS TO A TINY  
AMOUNT.

Total

29 /50

	Stylistic Accuracy					
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	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) MARK BEDFORD

Category #10

Subcategory (a-f) 2

Entry # 102508

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

Subcategory: Robust Porter

Judge Email SMOKOMARK@GMAIL.COM  
Use Avery label #5160

Special Ingredients:

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

Comments \_\_\_\_\_

**BJCP Rank or Status:**

- Apprentice       Recognized       Certified
- National       Master       Grand Master
- Honorary Master       Honorary GM       Mead Judge
- Provisional Judge       Rank Pending

**Non-BJCP Qualifications:**

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

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

- Acetaldehyde – Green apple-like aroma and flavor.
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- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Grassy hop aroma dominates  
No malt aroma  
Slight fruitiness*

**Appearance** (as appropriate for style)

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

*All to style*

**Flavor** (as appropriate for style)

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

*Overtly bitter - out of balance  
Some roast malt flavours  
To hoppy for style - lacking malt*

**Mouthfeel** (as appropriate for style)

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

*Medium carbonation  
Medium body*

**Overall Impression**

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

*Bear out of balance  
Yeast flavours lost in bitterness + dry hops*

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.

Classic Example	<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 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)	Tony Brown
Judge BJCP ID	E1143
Judge Email	abrownb2@optonline.net Use Avery label #3160

**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 #10**
**Subcategory (a-f) 2**
**Entry #** 102509

**Subcategory:** Robust Porter

**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

*ROASTY MALT AROMA TO THE FRONT*
*9 /12*
**Appearance** (as appropriate for style)

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

*DARL BROWN APPEARANCE*
*AMOD CLARITY*
*LASTING TRIN THIN HEAD.*
*3 /3*
**Flavor** (as appropriate for style)

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

*ROASTY MALT UP FRONT WITH SOME FRUITINESS FOLLOWED BY AN ASSERTIVE BITTERNESS THE FINISH IS DRY. ROASTINESS IS SOMEWHAT LACKING*
*13 /20*
**Mouthfeel** (as appropriate for style)

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

*MEDIUM BODY WITH MEDIUM CARBONATION IS TO STALE*
*5 /5*
**Overall Impression**

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

*NICE BEER BUT LACKING SOME UP FRONT ROASTINESS AND MALT COMPLEXITY. LOOK TO INCREASE YOUR ROAST/SPECIALTY GRAINS TASTE A BIT THIN.*
*5 /10*
**Total**
*35 /50*
**SCORING GUIDE**

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
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		<b>Stylistic Accuracy</b>			
<b>Classic Example</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
<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>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless
<b>Intangibles</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Wonderful</b>	<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)	<i>MARK BEDFORD</i>
Judge BJCP ID	
Judge Email	<i>SMOKOMARK@gmail.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:**

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- Certified Cicerone       Master Cicerone
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- 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 #10

Subcategory (a-f) 2

Entry # 102509

Subcategory: Robust Porter

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 roast malt aroma .*

7 /12

Appearance (as appropriate for style)

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

*Dark brown colour  
Head & clarity ok.*

3 /3

Flavor (as appropriate for style)

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

*Roast malt profile good  
High bitterness, dry finish  
Slight tartness / sourness .*

13 /20

Mouthfeel (as appropriate for style)

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

*Medium carbonation  
Medium body .*

5 /5

Overall Impression

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

*Slight sourness / tartness  
in finish .  
Quite dry + bitter for style .*

4 /10

Total

32 /50

**SCORING GUIDE**

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

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

Judge BJCP ID E1143

Judge Email abrown63@optusnet.com.au  
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.
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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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- 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 #10**
**Subcategory (a-f) 2**
**Entry #** 102513

**Subcategory:** Robust Porter

**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

ROASTY MALT UP FRONT NOT MUCH ELSE PICKED UP.
8 /12
**Appearance** (as appropriate for style)

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

VERY DARK BROWN
GOOD CLARITY
LASTING ROCKY TAN HEAD.
3 /3
**Flavor** (as appropriate for style)

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

ROASTY MALT UP FRONT NO HOP OR FERMENTATION NOTES BITTERNESS IS SLIGHTLY DOWN LEAVING A SLIGHTLY SWEET FINISH
14 /20
**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION TO STYLE
5 /5
**Overall Impression**

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

QUITE A GOOD BEER BUT GIVES THE IMPRESSION OF BEING A LITTLE THIN AND NOT A "SUBSTANTIAL MALT-DARK ALE" LOOK TO UP YOUR GRIST A LITTLE TO INCREASE THE MALT PUNCH.
6 /10
**Total**
36 /50
**SCORING GUIDE**

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	<i>MARK BEDFORD</i>
Judge BJCP ID	
Judge Email	<i>SMOKOMARK@GMAIL.COM</i>
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.
- Ester – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #10

Subcategory (a-f) 2

Entry # 102513

**Subcategory:** Robust Porter

**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

*8/12*

*Roasty malt aroma*

**Appearance** (as appropriate for style)

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

*3/3*

*Colour good  
head good*

**Flavor** (as appropriate for style)

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

*13/20*

*Roast malt up front a bit like  
some fruity esters  
a little thin & light flavorwise*

**Mouthfeel** (as appropriate for style)

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

*5/5*

*Med body  
Med carby*

**Overall Impression**

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

*6/10*

*A bit light on flavor - roast  
Well made beer, no issues*

**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.

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

Category #10

Subcategory (a-f) 2

Entry # 102517

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

Subcategory: Robust Porter

Judge Email SMOKOMARK@gmail.com

Special Ingredients:

Use Avery label #5160

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

**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.

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Fruity esters

Same roast malt

**Appearance** (as appropriate for style)

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

Black colour

Head = R -

**Flavor** (as appropriate for style)

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

Roast malt slight burnt / astringent taste . oxidized beer

**Mouthfeel** (as appropriate for style)

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

Medium carbonation

Medium body -

**Overall Impression**

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

Problems with oxidation .

Malt flavours nice

Issue at handling / bottling procedure .

Total

24 /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
		Classic Example	Technical Merit	Flawless	Significant Flaws	Intangibles
<b>Wonderful</b>		<input type="checkbox"/>	<input checked="" 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)	Tony Brown
Judge BJCP ID	E1143
Judge Email	brown62@optusnet.com.au 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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- 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 #10

Subcategory (a-f) 2

Entry # 102517

Subcategory: Robust Porter

**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 MUSTY FRUITINESS PRESENT

4 /12

**Appearance** (as appropriate for style)

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

BLACK APPEARANCE TOO DARK FOR STYLE

GOOD CLARITY

LASTING TAN HEAD

2 /3

**Flavor** (as appropriate for style)

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

ROASTY MALT UP FRONT FOLLOWED BY A

SLIGHT PAPER/CARDBOARD TYPE FLAVOUR.

BITTERNESS TAKES A BACK SEAT TO THE  
MALT & THE FINISH IS SWEET ROASTY  
MALT.

9 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION  
IS TO SKUNK

5 /5

**Overall Impression**

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

THIS BEER COULD HAVE BEEN GOOD BUT  
HAS THE TASTE OF OXIDATION IE  
PAPER/CARDBOARD. LOOK TO KEEP AERATION  
OF THE WORT/BEER TO A MINIMUM THROUGHOUT  
THE BREWING PROCESS

4 /10

Total

24 /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.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

Judge BJCP ID E1143

Judge Email abrown63@gmail.com, au  
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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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #10

Subcategory (a-f) 3

Entry # 103003

Subcategory: Baltic Porter

## 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

COMPLEX CARAMEL VANILLA PRUNES RAISINS  
AND ALCOHOL IS WELL TO STYLE

10 /12

Appearance (as appropriate for style)

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

DARK BROWN APPEARANCE

GOOD CLARITY

LASTING TAN HEAD.

3 /13

Flavor (as appropriate for style)

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

COMPLEX MALT FLAVOUR MARINATED WITH  
DARK FRUIT ESTERS BALANCED TOWARDS  
MALT, BITTERNESS IS LOW ALL FLAVOURS  
ARE TO STYLE BUT WITH A SLIGHT HARSHNESS

18 /20

Mouthfeel (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM+ CARBONATION  
SLIGHT ALCOHOL WARMTH WITH A MALTY  
FINISH

5 /15

Overall Impression

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

THIS IS A REALLY GOOD BEER, LOTS OF  
MALT COMPLEXITY, FRUITY NOTES + ALCOHOL  
THAT THE STYLE REQUIRES. MY ONLY  
CONCERN WOULD BE IT IS A LITTLE HARSH  
& NOT "VERY SMOOTH" AS THE STYLE GUIDE  
CALLS FOR

7 /10

Total

43 /50

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

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



41

# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) MARK BEDFORD

Category #10

Subcategory (a-f) 3

Entry # 103003

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

Subcategory: Baltic Porter

Judge Email SMOKOMARK@GMAIL.COM

Special Ingredients:

Use Avery label #5160

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

## 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.
- Ester – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, 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.

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Prunes raisins dark fruits  
Depth of malt for body  
Fruity esters  
Sweet molasses*

10/12

## Appearance (as appropriate for style)

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

*Perfect*

3/3

## Flavor (as appropriate for style)

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

*Complex malt flavor  
Sweet up front then  
dark fruits then licorice  
in the finish*

16/20

## Mouthfeel (as appropriate for style)

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

*High carbonation - a bit  
sticky on the tongue*

5/5

## Overall Impression

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

*Complex malt + ester  
could maybe benefit from  
a couple of months aging to  
help round out flavoring*

7/10

Total

41/50

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK BEDFORD

Category #10

Subcategory (a-f) 3

Entry # 103005

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

Subcategory: Baltic Porter

Judge Email SMOKOMARK@GMAIL.COM  
Use Avery label #5160

Special Ingredients:

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

**BJCP Rank or Status:**

- Apprentice       Recognized       Certified
- National       Master       Grand Master
- Honorary Master       Honorary GM       Mead Judge
- Provisional Judge       Rank Pending

Comments \_\_\_\_\_

**Non-BJCP Qualifications:**

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

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 /12

*Fruity esters dominate.  
Light roastiness*

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

**Appearance** (as appropriate for style)

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

2 /13

*To style, colour  
Head a bit poor.*

**Flavor** (as appropriate for style)

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

10 /20

*Very one dimensional  
little malt complexity.  
Medium bitterness*

**Mouthfeel** (as appropriate for style)

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

4 /15

*Med high carbonation  
Med - body -*

**Overall Impression**

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

6 /10

*Needs more malt complexity  
Well made beer, no issues*

Total

28 /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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<http://www.bjcp.org>

Judge Name (print) Tony Brown

Judge BJCP ID E1143

Judge Email abrown63@phusnet.com  
Use Avery label #3160

#### 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 #10

Subcategory (a-f) 3

Entry # 103005

Subcategory: Baltic Porter

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 SWEET DARK FRUIT MALT, LACKING IN COMPLEXITY FOR THE STYLE

6 /12

Appearance (as appropriate for style)

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

DARK BROWN APPEARANCE

2 /3

Clarity \_\_\_\_\_

GOOD CLARITY

SLIGHT TAN HEAD. NOT TO STYLISH

12 /20

Flavor (as appropriate for style)

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

DARK FRUIT SWEET MALT DOMINATES THE FLAVOUR PROFILE, LACKING THE COMPLEXITY CALLED OUT IN THE GUIDE. BITTERNESS IS LOW AND THE FINISH IS SWEET MALT.

4 /5

Mouthfeel (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION IS TO STYLISH BUT LACKING ANY ALCOHOL WARMTH

Overall Impression

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

NOT A BAD BEER BUT LACKING THE COMPLEX FLAVOUR PROFILE CALLED OUT IN THE GUIDE AND EXHIBITED IN OUR PREVIOUS ENTRY. COULD BE FADED FROM SOME AGE. LOOK TO MIX UP YOUR GRIST WITH SPECIALTY GRAINS.

6 /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				
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles
Wonderful	<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)	MARK BEDFORD
Judge BJCP ID	
Judge Email	SMOKOMARKA@GMAIL.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.

Category #10

Subcategory (a-f) 3

Entry # 103502

**Subcategory:** Baltic Porter

**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

Same fruity esters

6 /12

**Appearance** (as appropriate for style)

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

Dark brown  
Good head retention

3 /3

**Flavor** (as appropriate for style)

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

Rich malty sweetness  
Butterscotch a bit low to balance malt  
Fruity esters -

12 /20

**Mouthfeel** (as appropriate for style)

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

Full bodied  
Med carbonation

5 /5

**Overall Impression**

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

Not overly sweet finish

5 /10

Total

31 /50

SCORING GUIDE	Outstanding	(45 - 50): World-class example of style.				Stylistic Accuracy	Classic Example <input type="checkbox"/>	Technical Merit <input checked="" type="checkbox"/>	Intangibles <input checked="" type="checkbox"/>	Not to Style <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>	Lifeless <input type="checkbox"/>
		Excellent <input type="checkbox"/>	(38 - 44): Exemplifies style well, requires minor fine-tuning.	Very Good <input checked="" type="checkbox"/>	(30 - 37): Generally within style parameters, some minor flaws.							
Good <input type="checkbox"/>	(21 - 29): Misses the mark on style and/or minor flaws.		Fair <input type="checkbox"/>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.		Flawless <input type="checkbox"/>	Flawless <input type="checkbox"/>	Flawless <input type="checkbox"/>	Wonderful <input type="checkbox"/>	Wonderful <input type="checkbox"/>	Wonderful <input checked="" type="checkbox"/>	Wonderful <input type="checkbox"/>
Problematic <input type="checkbox"/>	(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)	Tony Brown
Judge BJCP ID	E1143
Judge Email	abrown63@optusnet.com.au
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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- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

<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 #10

Subcategory (a-f) 3

Entry # 103502

**Subcategory:** Baltic Porter

**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

GOOD MALT AROMA CONSISTING OF PLUMS  
& DARK FRUIT LACKING SOME COMPLEXITY  
SUCH AS TOFFEE & ALCOHOL

**Appearance** (as appropriate for style)

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

DARK BROWN APPEARANCE

GOOD CLARITY

LASTING TAN HEAD

**Flavor** (as appropriate for style)

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

FAIRLY ONE DIMENSIONAL DARK FRUIT MALT  
FLAVOUR - NO COMPLEXITY. BITTERNESS  
IS LOW FINISH IS FRUITY & SWEET, LACKING  
SMOOTHNESS & ALCOHOL WARMTH

**Mouthfeel** (as appropriate for style)

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

MEEDIUM BODY WITH MEDIUM CARBONATION  
IS TO STYLE

**Overall Impression**

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

NICE BEER BUT LACKING THE COMPLEXITY OF  
MALT CALLED OUT IN THE GUIDE, COULD BE  
DUE TO AGE. COULD BE DUE TO A LACK OF  
SPECIALTY MALT (IN THE GRIST)

Total

33 /50

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Brown  
 Judge BJCP ID E1143  
 Judge Email abrown63@optusnet.com.au  
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, 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 #10 Subcategory (a-f) 3 Entry # 103510

**Subcategory:** Baltic Porter

**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

FRUITY MALT NOTES LIKE RAISINS & VANILLA  
LACKING IN THE COMPLEXITY CALLED OUT IN  
THE GUIDE.

9 /12

**Appearance** (as appropriate for style)

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

VERY DARK BROWN  
GOOD CLARITY  
LASTING TAN HEAD.

3 /3

**Flavor** (as appropriate for style)

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

FRUITY MALT UP FRONT WITH A SHARP  
CARBONIC BITE, LOW BITTERNESS LACKING  
IN SMOOTHNESS & COMPLEXITY SLIGHTLY  
THIN & NOT MOUTH FILLING, FINISHES WITH A  
FRUITY MALTINESS

14 /20

**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION  
IS TO STYLE, LACKING ALCOHOL MARATHA  
AND IS PRICKLY ON THE TONGUE -

4 /5

**Overall Impression**

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

NOT A BAD BEER BUT LACKING THE COMPLEXITY  
OF FLAVOURS CALLED OUT IN THE STYLE GUIDE  
MAY HAVE SOME AGE ON IT AND MUTED THE  
FLAVOURS ???. OTHERWISE - ADD MORE & VARIED  
SPECIALTY MALTS TO YOUR RECIPE.

6 /10

**Total**

36 /50

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK BEDFORD

Category #10

Subcategory (a-f) 3

Entry # 103510

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

Subcategory: Baltic Porter

Judge Email SMOKOMARK@GMAIL.COM  
Use Avery label # 5160

Special Ingredients:

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

**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.
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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, coin-y, 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.

**Appearance** (as appropriate for style)

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

Dark brown  
Good head  
Good clarity

3 / 3

**Flavor** (as appropriate for style)

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

Roast flavour + Sweet malt  
Up front, some coffee  
Fruity esters, dried fruits

14 / 20

**Mouthfeel** (as appropriate for style)

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

Med. body +  
Med carbonation

4 / 5

**Overall Impression**

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

Well made beer, no issues  
Could benefit from more  
malt complexity,

6 / 10

Total

35 / 50

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

	Stylistic Accuracy			
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Intangibles
Wonderful	<input type="checkbox"/>	<input 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) Tony Brown  
 Judge BJCP ID E1143  
 Judge Email abrown163@optusnet.com.au  
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 #10

Subcategory (a-f) 3

Entry # 103514

Subcategory: Baltic Porter

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SLIGHT MUSTY DRY FRUIT MALT3 /12**Appearance** (as appropriate for style)

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

VERY DARK BROWN3 /3GOOD CLARITYLASTING OFF WHITE HEAD**Flavor** (as appropriate for style)

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

SLIGHT ROASTY MALT IS DOMINATED BY AN OXIDISED CARDBOARD TASTE. BITTERNESS IS IN THE BACKGROUND, LACKING BIG COMPLEX FLAVOURS OF A BALTIC PORTER3 /20**Mouthfeel** (as appropriate for style)

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

LIGHT/MED BODY WITH MEDIUM CARBONATION IS NOT TO STYLE, SHOULD BE FULL BODIED AND SMOOTH2 /5
**Overall Impression**

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

THIS BEER DISPLAYS THE SYMPTOMS OF BEING OXIDISED OR POSSIBLY INFECTED. LOOK TO AVOID CONTACT WITH AIR IN THE BREWING PROCESS2 /10**Total**13 /50

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

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

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

Judge Email SMOKEMARK@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.
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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.
- 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).
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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 #10

Subcategory (a-f) 3

Entry # 103514

**Subcategory:** Baltic Porter

**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 malt  
Oxidized aroma - musty

**Appearance** (as appropriate for style)

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

Clarity colour & head  
all to style

**Flavor** (as appropriate for style)

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

Light on nose and  
malt. Oxidized sweet cardboard  
flavours  
Very low fruitiness

**Mouthfeel** (as appropriate for style)

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

Medium carbonation  
Thin light body

**Overall Impression**

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

Beer oxidized, check  
handling / transfer / bottling  
procedures

Total

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



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

# BEER SCORESHEET

Judge Name (print) Tony Brown  
 Judge BJCP ID E1143  
 Judge Email abrown630@msn.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):**

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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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- 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.

Category #10

Subcategory (a-f) 3

Entry # 103518

Subcategory: Baltic Porter

**Special Ingredients:**

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

Comments \_\_\_\_\_

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SLIGHT FRUITY MALT NOTE PRESENT. NOT A LOT ELSE TO SAY. NO COMPLEXITY.

4 /12

Appearance (as appropriate for style)

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

VERY DARK BROWN

GOOD CLARITY

LASTING OFF WHITE HEAD

3 /13

Flavor (as appropriate for style)

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

DARK FRUITY MALT & FRONT BITTERNESS  
IS LOW FINISHES SWEET & FRUITY. LACKING  
THE COMPLEX MALT PROFILE CALLED OUT IN  
THE STYLE GUIDE, WHICH IS ALL THE

8 /20

Mouthfeel (as appropriate for style)

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

MEDIUM BODY WITH MEDIUM CARBONATION IS  
TO STYLE BUT LACKING ANY ALCOHOL WARMTH

3 /15

Overall Impression

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

NOT TOO BAD BUT LACKING THE MALT COMPLEXITY  
REQUIRED FOR A GREAT BALTIC PORTER. LOOK TO  
HIT UP YOUR GRIST WITH MANY & VARIED  
SPECIALTY MALTS TO ATTAIN THE LEVEL  
REQUIRED. COULD BE FLUTED DUE TO SOME AGE  
ON THE BEER

4 /10

Total

22 /50

SCORING GUIDE	Outstanding	(45 - 50): World-class example of style.					
		Classic Example	Stylistic Accuracy	Technical Merit	Intangibles	Flawless	Significant Flaws
	Excellent	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Very Good	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Good	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Fair	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Problematic	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARK BEDFORD

Category #10

Subcategory (a-f) 3

Entry # 103518

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

Subcategory: Baltic Porter

Judge Email SMOKOMARK@GMAIL.COM  
Use Avery label #5160

Special Ingredients:

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

Comments \_\_\_\_\_

**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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- 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.

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Low-muity esters*

4 /12

**Appearance** (as appropriate for style)

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

*Good head retention  
Dark brown color  
Clarity good*

3 /3

**Flavor** (as appropriate for style)

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

*Green apple & fruity ester dominate*

6 /20

**Mouthfeel** (as appropriate for style)

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

*Medium body  
Medium carbon*

4 /5

**Overall Impression**

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

*Lacking malt complexity  
Check Fermentation + sanitation  
regime. Also pitching rates*

3 /10

Total

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