



# BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry Burt

Judge BJCP ID N.I.

Judge Email \_\_\_\_\_

*Use Avery label #5160.*

Category #11

Subcategory (a-f) 1

Entry # 111003

Subcategory: Dry Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Coffee, cacao, choc & toasted notes, clean

11 / 12

## Appearance (as appropriate for style)

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

Deep Red brown, with ruby highlights. Medium head, clear.

3 / 3

## Flavor (as appropriate for style)

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

Nice flavour profile, coffee cacao, chocolate notes. Smooth with a dry bitter finish.

16.5 / 20

## Mouthfeel (as appropriate for style)

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

Smooth medium to medium full mouthfeel. Good carbonation.

4 / 5

## Overall Impression

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

Well made beer, presents well, very pleasant could possibly use a touch more roastiness in the background.

8 / 10

Total

42.5 / 50

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

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



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) DAMIAN MAGUIRE

Category #11

Subcategory (a-f) 1

Entry # 111003

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

Subcategory: Dry Stout

Judge Email \_\_\_\_\_

Special Ingredients: ☒

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

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:

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|--|--|--|
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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 bread, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

PLEASANT AROMA OF COFFEE AND CHOCOLATE

10 /12

## Appearance (as appropriate for style)

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

POURS DEEP BROWN. LOW LIGHT BROWN HEAD. FINE BUBBLES. FADES AWAY QUITE QUICKLY TO LEAVE A LASTING RING OF BUBBLES

3 /3

## Flavor (as appropriate for style)

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

STRONG COFFEE FLAVOUR UP FRONT. THAT FINISHES WITH A LASTING BITE FROM THE ROAST

16 /20

## Mouthfeel (as appropriate for style)

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

MEDIUM FULL BODY. MEDIUM CARBONATION. NICE CREAMY MOUTH FEEL

4 /5

## Overall Impression

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

VERY WELL BREWED STOUT. WELL BALANCED WITH A MALTY, CREAMY BODY THAT FINISHES WITH A PLEASANT ROAST GRAIN FLAVOUR. COULD PERHAPS HAVE A LITTLE MORE COMPLEXITY IN THE TASTE

8 /10

Total

41 /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.
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<b>Classic Example</b>	<input checked="" type="checkbox"/>	<b>Stylistic Accuracy</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b>	<input checked="" type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/> <input type="checkbox"/> <input 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 checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Lifeless</b>



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Judge Name (print) Perry Burt

Category #11

Subcategory (a-f) 1

Entry # 111503

Judge BJCP ID N.I

Subcategory: Dry Stout

Judge Email \_\_\_\_\_  
Use Avery label # 5160

Special Ingredients:

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 |                                       |

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- |  |  |  |
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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.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet malt some roast (but very subdued)  
lacks some complexity.

## Appearance (as appropriate for style)

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

Dark red brown, medium lasting head,  
clear.

## Flavor (as appropriate for style)

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

Sweet malt, coffee, sweet chocolate,  
long sweet body, slightly astringent,  
dry finish.

## Mouthfeel (as appropriate for style)

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

Medium mouthfeel, sweet and creamy,  
light astringency in finish.

## Overall Impression

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

Well made beer, could use some more roast  
to balance the sweetness though.

Total

31 /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.
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Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



# BEER SCORESHEET

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Judge Name (print) DAMIAN MAGUIN

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

Judge Email \_\_\_\_\_

*Use a very label # 5160*

Category #11

Subcategory (a-f) 1

Entry # 11503  
141506

Subcategory: Dry Stout

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:

- |  |  |                                   |
|--|--|-----------------------------------|
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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 bread, sulfur, or yeast-like aroma or flavor.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

MILD ROASTINESS, SWEET MALT 7 /12

## Appearance (as appropriate for style)

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

POURS A DEEP BROWN, BROWN HEAD  
THAT QUICKLY DISSIPATES TO LEAVE A  
RING AROUND GLASS 3 /13

## Flavor (as appropriate for style)

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

BREADY MALT. MEDIUM HOP BITTERNESS.  
MILD, BURNT ROAST FLAVOUR.  
VERY MALTY. 13 /20

## Mouthfeel (as appropriate for style)

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

MEDIUM FULL BODY. FINISHES DRY  
MEDIUM CARBONATION. DRY FINISH -  
A LITTLE ASTRINGENT. 3 /15

## Overall Impression

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

WELL BREWED BEER. NO OBVIOUS FAULTS.  
TOO MUCH MALT SWEETNESS FOR  
STYLE. NOT ENOUGH ROAST CHARACTER  
TO BALANCE THE MALT. 7 /10

Total

33 /50

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



# BEER SCORESHEET



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<http://www.homebrewersassociation.org>

Judge Name (print) DAMIAN MAGUIRE

Category #11

Subcategory (a-f) 1

Entry # 111504

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

Subcategory: Dry Stout

Judge Email \_\_\_\_\_

Special Ingredients:

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

*Use Avery label #5160.*

Comments \_\_\_\_\_

## BJCP Rank or Status:

- |  |                                       |                                       |
|--|---------------------------------------|---------------------------------------|
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Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

10 /12

PROMINANT TOAST BACKED WITH  
ROAST

## Non-BJCP Qualifications:

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input checked="" type="checkbox"/> Non-BJCP |
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- ☐ **Yeasty** – A bread, yeasty, or yeast-like aroma or flavor.

Appearance (as appropriate for style)

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

3 /3

POURS DEEP BROWN WITH A MODERATE  
BROWN HEAD THAT QUICKLY FADES

Flavor (as appropriate for style)

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

16 /20

QUITE ROASTY BUT SMOOTH, TOASTY  
MALT. ROAST LINGERS BUT IS NOT  
HARSH. SLIGHTLY SOUR - TO STYLE.  
SOME MALT SWEETNESS

Mouthfeel (as appropriate for style)

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

4 /5

MEDIUM FULL BODY. MEDIUM  
CARBONATION. CREAMY MOUTHFEEL

## Overall Impression

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

8 /10

VERY WELL BREWED STOUT.  
VERY WELL BALANCED AND SMOOTH

Total

41 /50

### SCORING GUIDE

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Judge Name (print) Perry Burt  
Judge BJCP ID Nil  
Judge Email \_\_\_\_\_  
*Use Avery label #5160*

Category #11 Subcategory (a-f) 1 Entry # 111504

Subcategory: Dry Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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

**Aroma** (as appropriate for style) \_\_\_\_\_ 11 /12

Comment on malt, hops, esters, and other aromatics

Roast barley, chocolate, coffee, sweet malt.

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

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

Deep brown, minimalist brown head,

**Flavor** (as appropriate for style) \_\_\_\_\_ 18 /20

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

Roasted malt, slightly acid, coffee notes, bittersweet chocolate, smooth, bitter finish.

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

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

Medium mouthfeel, low/medium carbonation, smooth roasty malts leading to a bitter finish.

**Overall Impression** \_\_\_\_\_ 9 /10

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

A very good beer.

Total \_\_\_\_\_ 45 /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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) DAMIAN MAGUIAS

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

Judge Email \_\_\_\_\_

Use Avery label #5160

Category #11

Subcategory (a-f) 1

Entry #

11506  
111503

Subcategory: Dry Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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- ☐ **Light-Struck** – Similar to the aroma of a skunk.
- ☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
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- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

PROMINANT TOASTY AROMA. MODERATE  
COFFEE

8 /12

## Appearance (as appropriate for style)

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

POURS DEEP BROWN WITH A MODERATE,  
LASTING LIGHT BROWN HEAD.

3 /13

## Flavor (as appropriate for style)

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

TOASTY MALT FLAVOUR, MODERATELY HIGH  
ROAST FLAVOUR, FINISHES WITH  
A CARAMEL FLAVOUR THAT GOES WELL  
WITH THE ROAST

14 /20

## Mouthfeel (as appropriate for style)

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

QUITE FULL BODY, MODERATELY HIGH  
CARBONATION. QUITE DRY.

3 /15

## Overall Impression

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

WELL BREWED BEER. PERHAPS A  
BIT TOO MUCH OF EVERYTHING  
FOR A DRY STOUT. A LITTLE  
ROUGH.

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.                |
| <b>Fair</b>        | (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. |
| <b>Problematic</b> | (00 - 13): Major off flavors and aromas dominate. Hard to drink.       |

Classic Example ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy

☐ ☒ ☐ ☐ ☐ Not to Style

Technical Merit

☐ ☒ ☐ ☐ ☐ Significant Flaws

Intangibles

☐ ☒ ☐ ☐ ☐ Lifeless



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry Burt

Judge BJCP ID 111

Judge Email \_\_\_\_\_  
*Use Avery label #5160*

Category #11

Subcategory (a-f) 1

Entry # 111506  
111503

Subcategory: Dry Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
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- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Coffee, cacao, roasted malt, sweet malt. 9 / 12

## Appearance (as appropriate for style)

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

Deep red-brown, lasting medium head, clear. 3 / 3

## Flavor (as appropriate for style)

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

Coffee, chocolate, sweet malts, has a honey comb like flavour in the mid palate. Long sweet and slightly astringent finish. Some warm alcohol. 15 / 20

## Mouthfeel (as appropriate for style)

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

Medium to full mouthfeel, lightly astringent finish. 3 / 5

## Overall Impression

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

Good beer overall, alcohol is a bit evident and slightly astringent finish. 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.
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Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<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) Perry Burt  
Judge BJCP ID N.I.  
Judge Email \_\_\_\_\_  
*Use Avery label #5160*

Category #11 Subcategory (a-f) 2 Entry # 112001

Subcategory: Sweet Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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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 bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics

Dark chocolate, coffee, light fruity notes.

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

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

Deep red-brown, low tan head, clear body.

**Flavor** (as appropriate for style) 17 /20

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

Dark chocolate long coffee flavour, quite sweet body, long sweet finish.

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

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

Mediterranean mouthfeel, low carbonation, creamy.

**Overall Impression** 9 /10

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

Dark, coffee forward sweet, to style

Total 42 /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.
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Classic Example	<input checked="" type="checkbox"/>	Stylistic Accuracy				Not to Style
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Flawless	<input checked="" type="checkbox"/>	Technical Merit				Significant Flaws
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Wonderful	<input checked="" type="checkbox"/>	Intangibles				Lifeless
	<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) DAMIAN MAGUIRE

Category #11

Subcategory (a-f) 2

Entry # 112001

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

Subcategory: Sweet Stout

Judge Email \_\_\_\_\_

Special Ingredients:

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

Use Avery label # 5160

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 |                                       |

Aroma (as appropriate for style)

10 /12

Comment on malt, hops, esters, and other aromatics

COFFEE + FRUIT, MALT SWEETNESS.

## 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.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style)

2 /3

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

POURS A DEEP BROWN WITH A LOW BROWN HEAD.

Flavor (as appropriate for style)

17 /20

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

TOASTY MALT, MODERATE ROAST THAT FINISHES DRY WITH MILD ASTRINGENCY, SOME FRUITINESS. VERY PLEASANT COFFEE FLAVOUR WITH SWEETNESS TO BALANCE. DARK CHOCOLATE

Mouthfeel (as appropriate for style)

4 /5

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

MEDIUM FULL BODY. SWEETNESS ADDS TO BODY WITH BEING CLOYING

Overall Impression

9 /10

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

VERY WELL BALANCED BEER, PLEASANT ROAST WITH A SWEET BUT NOT CLOYING FINISH

Total

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

Category #11 Subcategory (a-f) 2 Entry # 112004

Subcategory: Sweet Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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

**Aroma** (as appropriate for style) \_\_\_\_\_ 9/12

Comment on malt, hops, esters, and other aromatics

Coffee, cocoa, chocolate, some sweet malt.  
A touch of phenolics at first, vanishes over time

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

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

Deep Red/Brown, medium head, clear body

**Flavor** (as appropriate for style) \_\_\_\_\_ 13/20

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

Rosy malt, coffee, cocoa, slightly metallic note,  
quite sweet, a touch astringent in the finish.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3/5

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

Medium mouthfeel, slightly creamy and some  
astringency in the finish.

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

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

Overall a good beer, let down by some  
phenolics in the aroma and could use a bit  
more complexity.

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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) DAMIAN MAGUIRE

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

Judge Email \_\_\_\_\_

*Use Avery label #5160*

Category #11

Subcategory (a-f) 2

Entry # 112004

Subcategory: Sweet Stout

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*.
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- ☐ **Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
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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, sulfur, or yeast-like aroma or flavor.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

COFFEE, ROAST, SOME FRUIT. 9 /12

## Appearance (as appropriate for style)

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

POURS DEEP BROWN WITH A CREAMY BROWN HEAD 3 /3

## Flavor (as appropriate for style)

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

TOASTY MALT DOMINATES. PLEASANT COFFEE. FINISHES WITH A SLIGHT SOURNESS. 12 /20

## Mouthfeel (as appropriate for style)

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

MEDIUM FULL BODY. MEDIUM CARBONATION. SOME SOURNESS ON THE TONGUE. 3 /5

## Overall Impression

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

NICE LEVEL OF ROAST BUT NOT QUITE ENOUGH SWEETNESS TO BALANCE, FINISHES SLIGHTLY SOUR/MINERALLY. IF WATER WAS TREATED WITH MINERAL MAYBE REUSE AMOUNT OF ADDITIONS. 6 /10

Total

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry But  
Judge BJCP ID NI  
Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category #11 Subcategory (a-f) 2 Entry # 112005

Subcategory: Sweet Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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

**Aroma** (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics

Prominent coffee, toasty, cocoa, touch of chocolate  
some roast

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

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

Deep red-brown, clear, medium head.

**Flavor** (as appropriate for style) 15 /20

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

Big coffee flavours followed by chocolate then  
some dark fruit, hoppy bitter finish, some  
caramel in the body as well.

**Mouthfeel** (as appropriate for style) 3 /5

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

Medium to full mouthfeel, medium carbonation,  
sweet bitter finish

**Overall Impression** 7 /10

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

Possibly too carbonated at first, Flavour profile  
improved as it warmed. Nice beer overall.

Total 37 /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.

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

Category #11

Subcategory (a-f) 2

Entry # 112005

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

Subcategory: Sweet Stout

Judge Email \_\_\_\_\_

Special Ingredients:

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

*Use Avery label #5160*

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

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- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- ☐ **Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- ☐ **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, copper, iron, or blood-like flavor.
- ☐ **Musty** – Stale, musty, or moldy aromas/flavors.
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- ☐ **Sulfur** – The aroma of rotten eggs or burning matches.
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

MALT, SWEET, MODERATE ROAST.

9 /12

## Appearance (as appropriate for style)

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

POURS DEEP BROWN WITH A LASTING, CREAMY BROWN HEAD

3 /3

## Flavor (as appropriate for style)

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

PROMINANT DEEPE WITH TOASTY MALT BACKING IT UP. SWEETNESS BALANCES THE ROAST. CREAMER IN THE BACKGROUND.

13 /20

## Mouthfeel (as appropriate for style)

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

MEDIUM FULL BODY. CREAMY. CARBONATION WAS PERHAPS A BIT HIGH.

4 /5

## Overall Impression

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

WELL BREWED BEER. NICELY BALANCED ROAST AND SWEETNESS. PERHAPS WAS A LITTLE TOO CARBONATED. BECAME NICER TO DRINK AS IT WARMED. THE BEER CAME TOGETHER

7 /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>Classic Example</b> | <input type="checkbox"/> | <b>Stylistic Accuracy</b> | <input checked="" 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"/> | <b>Significant Flaws</b> |
| <b>Wonderful</b>       | <input type="checkbox"/> | <b>Intangibles</b>        | <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) Perry Burt  
Judge BJCP ID N.I.  
Judge Email \_\_\_\_\_  
*Use Avery label #5160*

Category #11 Subcategory (a-f) 2 Entry # 112501

Subcategory: Sweet Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) \_\_\_\_\_/12  
Comment on malt, hops, esters, and other aromatics  
Burnt-ark-arcut board, really phenolic, infected.

Appearance (as appropriate for style) \_\_\_\_\_/3  
Comment on color, clarity, and head (retention, color, and texture)  
Small head, deep red-brown, clear body

Flavor (as appropriate for style) \_\_\_\_\_/20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
N/A

Mouthfeel (as appropriate for style) \_\_\_\_\_/5  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
N/A

Overall Impression \_\_\_\_\_/10  
Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Infected.

Total 13 /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.

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

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

Judge Email \_\_\_\_\_

Use Avery label #5160

Category #11

Subcategory (a-f) 2

Entry # 112501

Subcategory: Sweet Stout

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

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

OVERWHELMING PHENOLIC AROMA  
BANDAID, PLASTIC

2 /12

## Appearance (as appropriate for style)

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

POURS A DEEP BROWN. VERY LOW  
HEAD

2 /3

## Flavor (as appropriate for style)

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

N/A

3 /20

## Mouthfeel (as appropriate for style)

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

N/A

3 /5

## Overall Impression

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

UNFORTUNATELY OBVIOUSLY INFECTED

3 /10

Total

13 /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.

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





# BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry Burt

Judge BJCP ID N1

Judge Email Use Avery label # 5160

Category #11

Subcategory (a-f) 3

Entry # 113002

Subcategory: Oatmeal Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other           |  |

## Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
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- ☐ **Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- ☐ **Light-Struck** – Similar to the aroma of a skunk.
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- ☐ **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 bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Oatmeal aroma notes, coffee notes, some toast. 8 / 12

**Appearance** (as appropriate for style)

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

Deep red-brown, small head, clear body. 3 / 3

**Flavor** (as appropriate for style)

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

Roasted malt, earthy, oatmeal, a bit one dimensional and watery. 10 / 20

**Mouthfeel** (as appropriate for style)

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

Medium body tending to light, slightly watery. High carbonation level. 3 / 5

**Overall Impression**

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

Not a bad beer, could use a fuller body for style, slightly watery. 5 / 10

Total

29 / 50

SCORING GUIDE

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

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



# BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) DAMIAN MAGUIRE

Category #11

Subcategory (a-f) 3

Entry # 113002

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

Subcategory: Oatmeal Stout

Judge Email \_\_\_\_\_

Special Ingredients:

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

Use Avery label #5160

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- ☐ **Light-Struck** – Similar to the aroma of a skunk.
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- ☐ **Sulfur** – The aroma of rotten eggs or burning matches.
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- ☐ **Yeasty** – A bread, sulfur, or yeast-like aroma or flavor.

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

TOASTY OATMEAL AROMA. SOME  
COFFEE.

8 /12

## Appearance (as appropriate for style)

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

POURS A DEEP BROWN WITH A  
SMALL TAN HEAD THAT QUICKLY  
DISSIPATES TO LEAVE A RING OF  
BUBBLES.

2 /3

## Flavor (as appropriate for style)

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

SWEET MALT. OATS COME THROUGH.  
COFFEE.

12 /20

## Mouthfeel (as appropriate for style)

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

MEDIUM BODY. MEDIUM HIGH CARB.  
SOME OILINESS FROM THE OATS.  
SLIGHTLY "WATERY"

3 /5

## Overall Impression

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

WELL BREWED OATMEAL STOUT.  
OATS DEFINITELY COME THROUGH IN  
TASTE. NEEDS SOME MORE MALT  
IN THE MIDDLE TO BOLSTER IT.  
SOME MORE ROAST COMPLEXITY WOULD  
BE GOOD

6 /10

Total

31 /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.
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	<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	Stylistic Accuracy					Not to Style
	Technical Merit					
	Intangibles					
	Flawless					Significant Flaws
Wonderful						Lifeless



# BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) DAMIAN MAGUIRE

Category #11

Subcategory (a-f) 3

Entry # 113502

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

Subcategory: Oatmeal Stout

Judge Email \_\_\_\_\_

Special Ingredients:

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

*Use Avery label #5160*

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- ☐ **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, 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 bread, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12  
NUTTY, TOASTY, MILD ROAST.  
SOME "SOY SAUCE" AROMA.

## Appearance (as appropriate for style)

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

3 /3  
POURS A DEEP BROWN, MODERATE  
CREAMY TAN HEAD.

## Flavor (as appropriate for style)

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

11 /20  
NUTTY, TOASTY MALT, MODERATE ROAST.  
SOME SOY SAUCE / PHENOLIC.

## Mouthfeel (as appropriate for style)

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

3 /5  
MEDIUM FULL BODY. FINISHED DRY,  
VERGING ON MILD ASTRINGENCY.  
HAS SOME OILY, SLICKNESS FROM  
THE OATS.

## Overall Impression

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

6 /10  
GOOD ATTEMPT AT AN OATMEAL STOUT.  
NICE MALT BACKBONE, COULD BE  
A BIT MORE SILKY FROM THE OATS  
THE SOY SAUCE / POSSIBLE PHENOLIC  
REDUCES THE DRINKING PLEASURE.  
GOOD BEER WITH SOME FINE TUNING

Total

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



# BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry Burt

Category #11

Subcategory (a-f) 3

Entry # 113502

Judge BJCP ID N.I

Subcategory: Oatmeal Stout

Judge Email

Special Ingredients:

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

*Use Every label # 5160*

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

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- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☒ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Comments

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Coffee + oatmeal notes dominate, nutty, fairly restrained aroma.

## Appearance (as appropriate for style)

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

Deep red brown, medium lasting head. Clear body

## Flavor (as appropriate for style)

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

Roast malt, coffee, oily oatmeal, nutty, slight yeasty note, long malty body leading to a dry astringent finish.

## Mouthfeel (as appropriate for style)

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

Medium mouthfeel, lacks the normal oily smoothness associated with the style.

## Overall Impression

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

Fairly good beer, lacks some of the oily smoothness associated with the style, possibly caused by a yeast issue.

Total

31 / 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.
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Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input checked="" 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) Perry Burt  
Judge BJCP ID NI  
Judge Email \_\_\_\_\_  
*Use Avery label #5160*

Category #11 Subcategory (a-f) 3 Entry # 113505

Subcategory: Oatmeal Stout

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

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

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- ☐ **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.
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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 bread, sulfury or yeast-like aroma or flavor.

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Chocolate, roast malt, coffee + cream, light fruitiness. 10/12

### Appearance (as appropriate for style)

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

Deep red-brown, medium head, clear body 3/13

### Flavor (as appropriate for style)

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

Roasty oats, coffee, chocolate, nutty and earthy. Fairly sweet body leading to a dry finish. 16/20

### Mouthfeel (as appropriate for style)

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

Medium to full, smooth, low-medium carbonation. 3/5

### Overall Impression

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

Good solid beer. 7/10

Total 39/50

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

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

Category #11 Subcategory (a-f) 3 Entry # 113505

Subcategory: Oatmeal Stout

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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☐ **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.  
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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 bread, sulfury or yeast-like aroma or flavor.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

NICE BALANCE OF COFFEE +  
CARAMEL

## Appearance (as appropriate for style)

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

POURS A DEEP BROWN WITH A  
LASTING, CREAMY TAN HEAD

## Flavor (as appropriate for style)

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

TOASTY MALT. NICE LEVEL OF  
COFFEE.  
NUTTY, OATMEAL FLAVOR COMES  
THROUGH.  
FINISHES ROASTY + TOASTY.

## Mouthfeel (as appropriate for style)

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

MEDIUM BODY. SOME SLICKNESS  
FROM THE OATS. MEDIUM HIGH CARB.

## Overall Impression

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

VERY NICE OATMEAL STOUT.  
NICE COMPLEX MALTINESS.  
FINISHES ROASTY BUT NOT OVERDONE.

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.
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<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>Significant Flaws</b>
<b>Wonderful</b>	<input type="checkbox"/>	<input checked="" 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) DAMIAN MAGUIRE

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

Judge Email \_\_\_\_\_

*Use Avery label #5160*

Category #11

Subcategory (a-f) 3

Entry # 113507

Subcategory: Oatmeal Stout

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 _____     |                                   |

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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.)
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

9 /12  
NUTTY, COFFEE, SOME FRUIT

## Appearance (as appropriate for style)

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

3 /3  
POURS A DEEP BROWN WITH A  
LASTING CREAMY TAN HEAD

## Flavor (as appropriate for style)

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

16 /20  
TOASTY MALT. PROMINANT ROAST -  
NOT OVER DONE. PLEASANTLY NUTTY  
+ EARTHY.

## Mouthfeel (as appropriate for style)

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

5 /5  
MEDIUM FULL BODY, MODERATELY HIGH  
CARBONATION. SILKINESS FROM THE  
OATS - VERY GOOD

## Overall Impression

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

8 /10  
VERY WELL BREWED OATMEAL STOUT.  
VERY COMPLEX & BALANCED.

Total

41 /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.
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		Stylistic Accuracy			
Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit			
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
		Intangibles			
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry Burt  
 Judge BJCP ID N/A  
 Judge Email \_\_\_\_\_  
*Use Avery label #5160*

Category #11 Subcategory (a-f) 3 Entry # 113507

Subcategory: Oatmeal Stout

Special Ingredients:

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

Comments \_\_\_\_\_

## BJCP Rank or Status:

- |  |                                       |                                       |
|--|---------------------------------------|---------------------------------------|
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## Non-BJCP Qualifications:

- |  |  |  |
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- ☐ **Yeast** – A bready, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) \_\_\_\_\_ 10 /12

Comment on malt, hops, esters, and other aromatics

Roasted malt, coffee, chocolate, oatmeal.  
Light fruitiness

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

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

Deep red-brown, long lasting medium head.  
clear body

**Flavor** (as appropriate for style) \_\_\_\_\_ 17 /20

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

Complex dark malts - coffee, toast, chocolate.  
Silky oats, nutty + earthy. Long sweet  
body ending with a silky sweet finish.

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

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

Medium to full mouthfeel, slightly oily  
+ smooth.

**Overall Impression** \_\_\_\_\_ 8 /10

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

Good example of the style, complex malts.  
smooth body with nutty + earthy notes.

Total \_\_\_\_\_ 42 /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.
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Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless