



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARGAN POTTER

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

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

*Use Avery label #5160*

Category #1

Subcategory (a-f) 1

Entry # 011001

Subcategory: Light Australian Lager

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.
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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, sulfury or yeast-like aroma or flavor.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12

Slight honey malt low sulphur  
smells a little on sweet side yeast esters  
with a slight fruit & gooseberry

## Appearance (as appropriate for style)

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

2 /3

Pale gold/yellow very thin on foam  
slight haze No foam retention

## Flavor (as appropriate for style)

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

14 /20

light malt character clean - nice  
hint of fruit / wine, but subtle  
No diacetyl  
Bitterness is gentle & lasts a while

## Mouthfeel (as appropriate for style)

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

3 /5

light on body finished a little dry to style  
carbonation could be a little higher

## Overall Impression

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

6.5 /10

light & refreshing while fruit is a slight flaw  
? hop choice - Not unpleasant, just off style  
a bit  
Really needs attention to carbonation  
to lift it to potential

Total

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



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Judge Name (print) Rick Goulter

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

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

*Use Avery label #5160*

Category #1 \_\_\_\_\_ Subcategory (a-f) 1 \_\_\_\_\_ Entry # 011001

Subcategory: Light Australian Lager

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 \_\_\_\_\_

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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.  
☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor.  
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☐ **Sulfur** – The aroma of rotten eggs or burning matches.  
☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)  
☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) \_\_\_\_\_ 7 /12

Comment on malt, hops, esters, and other aromatics

Low malty aroma with berry like sweetness  
coming through, possibly from the hops.

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /3

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

Good colour. Low head but lasting.  
Carbonation low/medium affecting head

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

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

Low level sweet malt flavors, which  
lead to a medium dry finish. Bitterness  
up front and in finish. Some fruitiness  
in flavor.

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

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

Low/medium carbonation. Things clean in the  
mouth, a little watery as per style

**Overall Impression** \_\_\_\_\_ 7 /10

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

A nice drinking light beer that is  
clean to drink. Tendency to fruitiness  
not quite to style. More carbonation would  
make a nicer beer, and give bite in finish

Total \_\_\_\_\_ 32 /50

SCORING GUIDE	<b>Outstanding</b>	(45 - 50): World-class example of style.
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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	Intangibles				Lifeless
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	



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Judge Name (print) MARTIN PORTER

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

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

*Use Avery label #5160*

Category #1

Subcategory (a-f) 1

Entry # 011501

Subcategory: Light Australian Lager

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

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

light malt no real sulphur  
hops.

10/12

## Appearance (as appropriate for style)

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

clear fine foam settled, but clings on  
a while - white head  
no haze - nicely done.

3/3

## Flavor (as appropriate for style)

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

light malt - clean  
bitterness hangs + lingers - not unpleasant  
finished on dry side, but not excessively so  
hint of non specific hops shows through

18/20

## Mouthfeel (as appropriate for style)

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

light body high carbonation to style  
finishes dry.

4/5

## Overall Impression

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

clean, light malt session lager  
pleasant to drink + clean

9/10

Nicely crafted beer - well done +  
thanks for submitting it

Total

46/50

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	<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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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"/>



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Judge Name (print) Rick Goulter

Category #1

Subcategory (a-f) 1

Entry # 011501

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

Subcategory: Light Australian Lager

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

Special Ingredients:

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

*Use Every Label # 5160*

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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☐ Certified Cicerone    ☐ Master Cicerone  
☐ Sensory Training    ☐ Other \_\_\_\_\_

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☐ **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.

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Low malt aroma, low malt sweetness detectable. No  
hops detectable. No bitterness

10/12

## Appearance (as appropriate for style)

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

Good straw/pale yellow color. Nice medium  
strong white head. Head larks well.

3/13

## Flavor (as appropriate for style)

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

Immediate crispness to palate, enhanced by  
carbonation. Low sweetness. Hop bitterness  
well balanced and lightly lingering. Sweet nice  
medium/long finish.

17/20

## Mouthfeel (as appropriate for style)

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

Very light & thin. Watery but good  
carbonation brings all flavors out. Slight bite  
left on tongue.

4/5

## Overall Impression

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

A nice drinking doggie beer well fitting  
to style.

9/10

Total

43/50

SCORING GUIDE	<b>Outstanding</b>	(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"/>
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Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Judge Name (print) MARTIN POTTER

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

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

*Use Avery label #5160*

Category #1

Subcategory (a-f) 5

Entry # 015004

Subcategory: Mild Ale

Special Ingredients:

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

Comments \_\_\_\_\_

## BJCP Rank or Status:

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

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet malt + coffee hint of earthiness + fruit  
but coffee is dominant

## Appearance (as appropriate for style)

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

White dark, under light beer is clear, dark brown  
very highlights low head, foam dissipates  
quickly

## Flavor (as appropriate for style)

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

Malty same fruit + coffee restrained hop  
character.  
Light flavour with some light fruity esters.

## Mouthfeel (as appropriate for style)

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

Light body low to medium/low carbonation  
to style

## Overall Impression

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

Overall a reasonable pleasant beer  
light + sessionable - coffee was unexpected  
but pleasant ? Brown malt ??? Not strictly  
"traditional" would rather a little more malt  
complexity.

Total

38.5/50

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

Category #1 \_\_\_\_\_ Subcategory (a-f) 5 \_\_\_\_\_ Entry # 015004

Subcategory: Mild Ale

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) \_\_\_\_\_ 8 /12

Comment on malt, hops, esters, and other aromatics

Low caramel malt flavors unduly distinct.  
dried dark fruit aroma. No hop aromas

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

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

Good colour & clarity. Low head. with  
slight off white colour. Retention of head is  
poor (as expected with a low carbonation)

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

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

Some caramel / coffee malt based flavors  
coming through, with some plum/raisin flavors  
also noticeable. Low sweetness with a  
moderate dry finish. Hops well detectable

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

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

Light body. Low carbonation. No astringency  
lacks a little fullness in mouthfeel.

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

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

A nicely flavoured light beer that would  
suit quantity drinking. Perhaps gave more  
complexity in the flavors via recipe using  
additional crystal/caramel malts

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.

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rich Goulter

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

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

*Use Every label # 5160*

Category #1 \_\_\_\_\_ Subcategory (a-f) 5 Entry # 015005

Subcategory: Mild Ale

Special Ingredients:

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

Comments \_\_\_\_\_

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

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- ☐ **Light-Struck** – Similar to the aroma of a skunk.
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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) \_\_\_\_\_ 7 /12

Comment on malt, hops, esters, and other aromatics

Low malt aroma with hint of dark fruit.  
Some coffee notes.

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /3

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

A little hazy. Copper color good. Slight  
off white head, well supported by moderate  
carbonation

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

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

Low level malt character, slightly astringent / astringent  
but lacking complexity. A cinnamon type  
finish is detectable, perhaps from malt. Hop  
flavor very low as is bitterness

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

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

Light & watery. This leaves a less than  
full mouthfeel. Carbonation good for style

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

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

A reasonably good drinking light beer. Consider  
revising recipe to build more mouthfeel  
and complexity in flavor.

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



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARTIN KORTEN

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

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

*Use Avery label #5160*

Category #1

Subcategory (a-f) 5

Entry # 015005

Subcategory: Mild Ale

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 |                                       |

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

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- ☐ **Sulfur** – The aroma of rotten eggs or burning matches.
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Light malty aroma with some fruity notes

7 /12

**Appearance** (as appropriate for style)

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

Pours with low foam, hazy copper colour. Pale tan head doesn't cling

2 /3

**Flavor** (as appropriate for style)

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

light malt flavour hint of fruit & coffee. slight persimmon/pear/cola flavour. gentle coffee note as it warms. Flavour is very restrained

13 /20

**Mouthfeel** (as appropriate for style)

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

light body but with some sweetness. Not astringent. a little thin & watery.

3 /5

**Overall Impression**

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

Not an unpleasant beer - sessionable, but a little lacking in body & complexity

6 /10

Suggest 11 Mash temp.

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







# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rick Gouther

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

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

*Use Avery label # 5160*

Category #1

Subcategory (a-f) 6

Entry # 016002

Subcategory: English Bitter

Special Ingredients:

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

Comments \_\_\_\_\_

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

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- ☐ **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

Low sweet malt aroma with dark fruit (prune)  
noticeable. Some fruity esters (pear/apricot)  
also detectable up front, but stronger as beer  
warm

## Appearance (as appropriate for style)

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

Yellow colouring good. Slightly hazy. Low  
head that doesn't linger

## Flavor (as appropriate for style)

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

Lots of fruitiness/esters up front (apricot).  
Low maltness. Bitterness is distinct and  
remains on tongue. Resiny hop flavors apparent.

## Mouthfeel (as appropriate for style)

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

Light body and mouthfeel in the mouth.  
Carbonation medium which helps  
add some fullness.

## Overall Impression

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

A reasonably good drinking beer. made  
close to style. Consider recipe changes to  
help build some complexity + fullness to the  
beer.

Total

34 /50

SCORING GUIDE	<b>Outstanding</b>	(45 - 50): World-class example of style.
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Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rick Goulter

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

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

*Use Avery label #5160*

Category #1 \_\_\_\_\_ Subcategory (a-f) 6 \_\_\_\_\_ Entry # 016003

Subcategory: English Bitter

Special Ingredients:

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

Comments \_\_\_\_\_

## BJCP Rank or Status:

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

- |  |  |                                   |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier  | <input type="checkbox"/> Non-BJCP |
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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) \_\_\_\_\_ 6 /12

Comment on malt, hops, esters, and other aromatics

Strong honey caramel aroma in front. Some  
fruity esters noticeable but overriden by  
honey aromas. Hop aromas not detectable

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 1/2 /3

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

Yellow/copper colour good. It little hazy.  
white head, lashing

**Flavor** (as appropriate for style) \_\_\_\_\_ 12 /20

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

Nice sweet/caramel malty flavours in dry  
taste. Flavour is however dominated by the  
honey, & in combination with tannins gives  
a 'tea' taste. Appears to have a higher alcohol  
giving fuller flavour, possibly some fruit.

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

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

Medium body with some fullness in mouth.  
Carbonation low/medium. No astringency but low  
alcohol flavours detectable

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

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

A reasonable drinking beer dominated by the  
honey/tea like flavours. Consider process / recipe  
change to reduce (perhaps) sparge too hot or pH too high).  
Added flavours perhaps fermentation a little warmer.

Total \_\_\_\_\_ 29 1/2 /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 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

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARTIN POTTER

Category #1

Subcategory (a-f) 6

Entry # 016003

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

Subcategory: English Bitter

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

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 |                                       |

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong honey / toffee / caramel.  
Initially no yeasty esters.

8.12

## 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.

Appearance (as appropriate for style)

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

low foam - white light clingy - well done.  
rich golden to pale copper. Hazy - chill haze  
cleared as warmed

2.5/3

Flavor (as appropriate for style)

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

Tea - Tannic, + caramel / honey sweetness.  
slight alcohol / fusel taste - doesn't belong in  
low abv beer.

1.2/20

Mouthfeel (as appropriate for style)

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

sweet + low/moderate carbonation  
warm - like alcohol warm - odd for style  
Tannic from Tea-like notes.

3.15

Overall Impression

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

left me wondering where so much  
honey came from + where the tea  
tannins came from. - Over spiced / sweeten  
the DAB Day?? - assumptions + more assumptions.  
Not bad - just not to style or technical  
flaws

6/10

Total

21.5/50

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

17 1/2



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) MARTIN POTTER

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

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

Use Avery label #5160

Category #1

Subcategory (a-f) 6

Entry # 016006

Subcategory: English Bitter

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.
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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.
- ☐ 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.
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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

Yeasty esters + phenols/vinyl

3/12

## Appearance (as appropriate for style)

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

Bright light gold with Moderate white head appears foeling

2.5/3

## Flavor (as appropriate for style)

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

Strong grassy/tannic/metallic/medicinal chlorophenols. Seriously astringent

8/20

## Mouthfeel (as appropriate for style)

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

Dry + Unpleasant

2/5

## Overall Impression

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

Sorry but not sure where to start with this one I think "Problems with water, over sparging or Temp on sparge + Perhaps pH too high - Really hard to tell. On the up side nice foam + clarity

2/10

Total

17.5/50

SCORING GUIDE	<b>Outstanding</b>	(45 - 50): World-class example of style.
	<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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	<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

14 1/2



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rich Goulter

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

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

*Use Avery label #5160*

Category #1

Subcategory (a-f) 6

Entry # 016006

Subcategory: English Bitter

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.
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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.
- ☐ **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

Some malt aromas with some esters. Unfortunately  
strong phenol aromas override

## Appearance (as appropriate for style)

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

Light yellow color like style. Head low and white.  
Head does not linger long.

## Flavor (as appropriate for style)

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

Some malty notes up front but strong phenol/metallic  
and grassy/husky flavors dominate. Sweet finish.  
Bitterness lingers.

## Mouthfeel (as appropriate for style)

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

Medium body. Some astringency. No alcohol warmth.

## Overall Impression

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

Not a very pleasant beer to drink. Consider  
1) sanitation 2) freshness of ingredients  
3) sparging water is correct temp and pH.

Total

19 1/2 / 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>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"/>	<b>Not to Style</b>
<b>Flawless</b>	<input type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <b>Significant Flaws</b>
<b>Wonderful</b>	<input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <b>Lifeless</b>

41.5



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARTIN POTTER

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

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

*Use Every label # 5160*

Category #1

Subcategory (a-f) 6

Entry # 016502

Subcategory: English Bitter

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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- ☐ **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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- ☐ **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

10/12

light caramel malt earthy note from  
hops + some light fruit ester (gentle) pear.

## Appearance (as appropriate for style)

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

3/3

Brilliant deep gold – clear NO haze.  
light low foam cream/offwhite – fades  
fairly quickly, but then hangs low.

## Flavor (as appropriate for style)

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

17/20

light caramel clean sweetness  
some earthiness – pleasant. Hint of spice-hops?  
again clean

## Mouthfeel (as appropriate for style)

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

2.5/5

light to medium light body + finishes a touch  
dry, moderate carbonation. Some astringency  
– very slight comes in as beer warms a little

## Overall Impression

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

8/10

Overall a clean + pleasant beer.  
Solid example of the style. Just left me  
looking for a touch more malt.  
Thanks for submitting this + congratulations  
on the craftwork that went into it.  
– Solid.

Total

41.5/50

SCORING GUIDE	<b>Outstanding</b>	(45 - 50): World-class example of style.
	<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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Stylistic Accuracy		Technical Merit	
Classic Example	<input checked="" type="checkbox"/>	Flawless	<input checked="" type="checkbox"/>
	<input type="checkbox"/>		<input type="checkbox"/>
	<input type="checkbox"/>		<input type="checkbox"/>
	<input type="checkbox"/>		<input type="checkbox"/>
	<input type="checkbox"/>		<input type="checkbox"/>
Intangibles		Significant Flaws	
Wonderful	<input checked="" type="checkbox"/>		<input type="checkbox"/>
	<input type="checkbox"/>		<input type="checkbox"/>
	<input type="checkbox"/>		<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) Rich Goulter

Category #1

Subcategory (a-f) 6

Entry # 016502

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

Subcategory: English Bitter

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

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 |                                       |

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

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

Comments \_\_\_\_\_

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Low sweet malty aroma with buty ester, apparent.

9 /12

## Appearance (as appropriate for style)

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

Yellow to copper color. Clarity good. Head white and medium size. Head lingers

3 /3

## Flavor (as appropriate for style)

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

Low maltiness with earthy, resinous. Hops noticeable. Fruity ester flavors also apparent. Bitterness med/high and lingers. Slight sweetness in the finish

16 /20

## Mouthfeel (as appropriate for style)

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

Light to medium body giving reasonable fullness in the mouth. Medium carbonation helps fullness. Slight astringency.

4 /5

## Overall Impression

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

A nice drinking beer. Perhaps a slight increase in malt complexity would take beer to next level. Watch the astringency doesn't increase.

8 /10

Total

40 /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) Rick Goulter  
Judge BJCP ID \_\_\_\_\_  
Judge Email \_\_\_\_\_

*Use Avery label #5160.*

Category #1

Subcategory (a-f) 6

Entry # 016503

Subcategory: English Bitter

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

Low caramel malt aroma. Fruity (banana/pear)  
esters with hint of honey.

## Appearance (as appropriate for style)

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

Low copper colour, white head, good strength.  
Large bubbles.

## Flavor (as appropriate for style)

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

Sweet malt/caramel flavors with some  
complexity. Hop flavors low (resiny). Bitterness  
apparent. Medium dry finish with slight  
bitterness remaining in mouth. Lacks  
fruity esters.

## Mouthfeel (as appropriate for style)

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

Medium-light body. Carbonation medium/high.

## Overall Impression

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

A nice drinking beer. Needs a little attention  
to getting some more fruity ester into beer.  
Consider yeast used. Slightly overcarbonated  
that affects head.

Total

33 1/2 / 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		Not to Style	
Flawless <input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful <input type="checkbox"/>		Technical Merit		Significant Flaws	
		Intangibles		Lifeless	
		<input checked="" 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) MARIN KOTER

Category #1

Subcategory (a-f) 6

Entry # 016503

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

Subcategory: English Bitter

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

Special Ingredients:

*Use Avery label #5160*

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

Comments \_\_\_\_\_

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.  
☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.  
☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.  
☐ **Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.  
☐ **DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.  
☒ **Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). Pear.  
☒ **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

7.5/12  
 light caramel, "happy" note + some esters  
 - pear? out fruit < very low ester

## Appearance (as appropriate for style)

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

2.5/3  
 Nice clarity, rocky cream/off white with an  
 oily colour on large bubbles.

## Flavor (as appropriate for style)

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

14/20  
 Caramel malt note, earthy spicy note  
 + slight grassiness from hops  
 clean malt but very very slight astringency  
 creeps in.  
 looking for some more complexity from malt  
 + yeast.

## Mouthfeel (as appropriate for style)

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

2.5/5  
 light to medium light body & finishes  
 a bit dry carbonation a bit on high side  
 for style. Slight carbonic bite & astringency

## Overall Impression

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

7/10  
 Overall it's a decent beer + fairly  
 enjoyable - great clarity & foam  
 Just found myself looking for characteristic  
 yeast esters of fruit & a bit more depth of  
 malt character  
 Thanks for putting it on

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

31 1/2



# BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARIN POTTER

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

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

*Use a very label # 5160*

Category #1

Subcategory (a-f) 6

Entry # 016504

Subcategory: English Bitter

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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- ☐ **Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- ☐ **Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- ☐ **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

light caramel almost soft toffee malty  
note + hint of fruit - pears - light  
spice from hops.

## Appearance (as appropriate for style)

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

Rich gold colour slight haze  
+ low white to cream head.

## Flavor (as appropriate for style)

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

Sweet - almost cloyingly sweet  
Not sure if its under attenuated, or if  
some specialty malt has caused it.  
Bitterness is there but a little imbalanced  
towards sweet. Hint of fresh fruit beer  
slight carbonic bite

## Mouthfeel (as appropriate for style)

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

Sweet + fuller on palate / cloying.  
carbonation is a little on the high side  
makes me think it might not have finished  
or has been stalled. Carbonic bite

## Overall Impression

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

On sight + aroma thought was were  
on a winner, then tasted a residual  
sweetness that makes me think  
it hadn't finished just yet  
a touch over carbonated

Total

31.5 /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.        |
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| <b>Problematic</b> | (00 - 13): Major off flavors and aromas dominate. Hard to drink.       |

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

Category #1

Subcategory (a-f) 6

Entry # 016504

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

Subcategory: English Bitter

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

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 |
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| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending |                                       |

Comments \_\_\_\_\_

## 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 _____     |                                   |

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Very low malt aroma detectable. Mostly  
fruity (pear, a little apple) notes in aroma. Slight  
hop aroma

8 /12

## 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.

## Appearance (as appropriate for style)

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

Strong yellow color. White head. Some haze  
apparent.

2 1/2 /3

## Flavor (as appropriate for style)

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

Malt flavors low with dominant sweetness  
in the mouth. Hop flavors and bitterness  
detectable (earthy, resin). Fruity (pear) esters  
flavors. Sweetness lingers in finish.

11 /20

## Mouthfeel (as appropriate for style)

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

Medium carbonation. Reasonable fullness in  
mouth but left with some cloying slickness in  
mouth.

3 /5

## Overall Impression

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

Quite a nicely made beer but assessment  
suggest that attenuation was not complete.  
If bottle could be used, leave a bit longer before  
drinking

6 /10

Total

30 1/2 /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 type="checkbox"/>	Stylistic Accuracy				Not to Style
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit				Significant Flaws
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Intangibles						
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless