



BEER SCORESHEET

BJCP Sanctioned Competition Program

Structured Version



Location _____ Date _____

Judge Name _____
BJCP ID & Rank _____
Email _____

Category# _____ Entry # _____
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS _____
PLACE _____

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
If character is absent, mark the circle to the left.
Provide summary of beer and key feedback for improvement.
Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

Malt	None L	M	H	Inappropriate	13
Hops	X				
Bitterness			X	X	
Fermentation		X			

Wheat. Subtle grainy notes
OK for style
Way too high for style
Banana, Low Clove, Hint of bubblegum

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection ☐ OK _____

Aroma

None L	M	H	Inappropriate
Malt			
Hops			
Fermentation			
Other			

Appearance

Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color						
Clarity	Brilliant	Hazy	Opaque			Other
Other						
Head	White	Ivory	Beige	Tan	Brown	Inappropriate
Retention	Quick					Other
Texture						

Flavor

None L	M	H	Inappropriate
Malt			
Hops			
Bitterness			
Fermentation			
Balance	Hoppy		Malty
Finish/Aftertaste	Dry		Sweet
Other			

Mouthfeel

Thin	M	Full	Inappropriate
Body			
Carbonation	None L	M	H
Warmth			
Creaminess	None L	M	H
Astringency			
Other			

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Judge Total

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate