Beer Judge Certification Program

5115 Excelsior Blvd, #326
St. Louis Park, MN 55416

www.bjcp.org

Participant ID: _____

Exam City: _____

Exam Date: _____

Exam Beer _____

Subcategory (spell out) _____

Special Ingredients: _____

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

Comments

_____

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

Comment on malt, hops, esters, and other aromatics

_____

_____

_____

_____

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

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

_____

_____

_____

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

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

_____

_____

_____

_____

_____

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

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

_____

_____

_____

_____

Overall Impression _____/**10**

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

_____

_____

_____

_____

_____

_____

Total /**50**

Revised 09/07/2008

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
Problematic	(0 - 13):	Major off flavors and aromas dominate

Stylistic Accuracy

Classic Example ☐ ☐ ☐ ☐ ☐ **Not to Style**

Technical Merit

Flawless ☐ ☐ ☐ ☐ ☐ **Significant Flaws**

Intangibles

Wonderful ☐ ☐ ☐ ☐ ☐ **Lifeless**