

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Use Regular BJCP Scoresheet for Full Evaluation and Feedback

Look up terminology at http://www.bjcp.org/cep/vocab



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Judge Name (print)						St	yle/Catego	ory		Entry #	#			
Judge BJCP ID/Rank							oecial Ingr	edients: _						
i						i	ther Notes:							
										e style expec			net.	
	OMA			Ma		Нор		Esters	Other			12		
#	Aspect Malt					☐ Citru		ruity' pple/Pear	☐ Brett. ☐ Fruit					
	Hops					□ Flora		ppie/Peai anana	☐ Lactio					
	Esters					☐ Gras		erry	☐ Smok			L		
	Phenols					□ Herb		itrus	☐ Spice				□ Flawed	
	Alcohol					☐ Pine		ried Fruit	□ Vinou					
	Sweetnes					☐ Spicy		rape	☐ Wood					
	Acidity					□ Woo	dy □ S	tone Fruit						
A D	DE AD ANG	_		Comn	nents >	0-	l Oif					^ [
	PEARAN(I M L	l Beer	☐ Strav		olor Specification		Δmher □		wn Fil	3 ack		
	Aspect ⊗ L M H Beer □ Straw □ Yellow □ Gold □ Amber □ Copper □ Brown □ Black Clarity □ □ □□□□□ Head □ White □ Ivory □ Cream □ Beige □ Tan □ Brown									ack				
	d Size				Other □ Flat □ Lace □ Legs □ Opaque						••••			
	Head Retention □ □□□□□□									L				
	Head Texture Comments >													
	AVOR			Ma		Hop		sters	Other		•	20		
#	Aspect		L M F		•	☐ Citru		ruity'	☐ Brett.					
Malt Hops						☐ Earth☐ Flora		pple/Pear anana	☐ Fruit ☐ Lactio	☐ Hoppy ☐ Even	/			
Esters						☐ Gras			☐ Smok			L	☐ Flawed	
Phenols						☐ Herb		itrus	☐ Spice				⊔ riaweu	
Sweetness		s 🗆				☐ Piney		ried Fruit	□ Vinou					
Bitterness						☐ Spicy		rape	☐ Wood	I				
Alcohol					☐ Burnt ☐ V		oody 🛘 Stone Fruit 🔻 🔃							
Acidity														
Harshness		s 🗆												
						Finis	Finish Comments 5							
Aspect			L M F	L M H 🗆 Flat		☐ Cloyi		O						
Body] 🗆 Gus			Sweet							
Carbonation							Medium							
Warmth						□ Dry						Ī	□ Flawed	
Creaminess							g							
	ingency	IDDES			Drinkah	ility			Co	mmonto		10		
	ERALL IN			ı Diwa	Drinkab		nnla		Col	nments		10		
Assessment L M H □ I would finish this Stylistic Accuracy □□□□□ □ I would drink a pi														
Technical Merit														
	ntangibles									L				
TOTAL Use back of sheet for additional comments 50														
Scoring Outstanding (45-50): World-class example of style Good (21-29): Misses the mark on style and/or minor flaws														
Guide Excellent (38-44): Exemplifies style well, requires minor tuning Fair (14-20): Off flavors, aromas or major style deficiencies														
Very Good (30-37): Generally within style parameters, minor flaws Problem (0-13): Major off flavors and aromas dominate FLAWS (check where perceived or by indicating L, M or H intensity) See http://www.bjcp.org/faults.html for suggested fixes.														
FLA	WS (chec	k whe	re perceiv	ed or by in	dicating L	_, M or I	Hintensity) See	http://www.	bjcp.org/fault		suggeste	ed fixes.	
Fau	ilt	Aron	na Flavo	r Mouth	Fault		Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth	
Acet	taldehyde				Light-stru	ıck				Sour/Acidic				
	holic/Hot				Medicina	l	ļ	1		Smoky				
	ingent				Metallic					Spicy				
Diac					Musty					Sulfur				
DMS					Oxidized			1		Vegetal				
Este					Plastic			1		Vinegary				
Gras	SSY		I		Solvent/F	-usel	I		1	Yeasty		1		