BEER SCORE SHEET

AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org

http://www.beertown.org

The American Homebrewers Association

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160

Judge Qualifications/BJCP Rank :
- ☐ Apprentice
- ☐ Recognized
- ☐ Certified
- ☐ National
- ☐ Master
- ☐ Grand Master __
- ☐ Honorary Master
- ☐ Professional Brewer
- ☐ Novice (non-BJCP)
- ☐ Experienced (but not in BJCP)

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, coiny, copper, iron, or blood-like flavor.

- ☐ **Musty** – Stale, musty, or moldy aromas/flavors.

- ☐ **Oxidized -** Any one or combination of 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 bready, sulfury or yeast-like aroma or flavor.

*Entrant: Please send concerns, complaints, or compliments
to Comp_Director@BJCP.org*

Category # _____   **Subcategory (a-f)** _____   **Entry #** _____

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

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

Stylistic Accuracy
Classic Example ☐ ☐ ☐ ☐ ☐ Not to Style

Technical Merit
Flawless ☐ ☐ ☐ ☐ ☐ Significant Flaws

Intangibles
Wonderful ☐ ☐ ☐ ☐ ☐ Lifeless

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