Participant ID: ________________________________
Exam Beer Number: 1 2 3 4 5 6 (circle one)
Exam City: ________________________________
Exam Date: ________________________________

Category #: 1
Subcategory (a-f): A
Subcategory (spell out): Mild
Special Ingredients: ________________________________

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

Aroma (as appropriate for style)
Comment on malt, hops, esters, and other aromatics
Fruity-sour with some chocolate-fruit notes, Vinegary - the wine
flashes to Flavours Brown...Woody, Balsamic-like flavor,
Mild earthy-tasty bread malt undertone, but the sour-fruity notes
are strong but not prominent. Fruit is like sour cherry with a hint
of bitter orange. Chocolate charred is like mid-dark chocolate.

Appearance (as appropriate for style)
Low dry/crushed in background ________________________________
Cloudey - Murky, Medium - Dark brown color
Almost flat,Ring of huge tan bubbles settled
Very quickly, unappealing clarity.

Flavor (as appropriate for style)
Comment on malt, hops, fermentation characteristics, balance, finish, and other flavor characteristics
Harsh, burnt rubber flavor - strong, Vinegary and wood notes are
mellacke but less in aroma. Dry - dry finish with plenty
bittering aftertaste. Extreme dryness - attenuation too strongly done,
Malt flavors washed out but has a low charred flavor with light
burnt rubber notes. Dry, dry and stuck. Medium body, some fir
heavenly dryness. Difficult to drink due to dryness.

Mouthfeel (as appropriate for style)
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Astringent - Dry - Wood, Flat Carbonation - Still
Medium body, no alcohol. Not creamy.

Dripping with espress, once it is beer flavored
a hard to feel - kind of fake sandpaper

Overall Impression
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Flavor shows classic malts signs - burnt rubber, burnt notes,
Remove burnt flavor signs (after fermentation), and avoid
Wine conditioning for yeast for extended periods. Flat, crude
Vinegar - all age sugar-related. Avoid pugnace in cold
site during conditioning and packaging. Avoid contact with air,
Check for yeast and/or signs of warm, multiple problems,
Hill clarity on the cold side. Monitor formation more closely, Dilutes transfer.

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

*** Keep things clear, Stylistic Accuracy
Stylistic Accuracy
Classic Example: ☐ ☐ ☐ ☐ ☐ Not to Style
Use Few Ingredients: ☐ ☐ ☐ ☐ ☐ Technical Merit
Flawless ☐ ☐ ☐ ☐ ☐ Significant Flaws
Wonderful ☐ ☐ ☐ ☐ ☐ Lifeless
Intangibles ☐ ☐ ☐ ☐ ☐

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