

## BEER SCORESHEET

## Examination Version



http://www.homebrewersassocation.org

http://www.bjcp.org

**AHA/BJCP Sanctioned Competition Program** 

Participant ID:	Category # Subcategory (a-f)
Exam Beer Number: 1 2 3 4 5 6 (circle one)  Exam City:	Subcategory (spell out) Special Ingredients:
	<b>Bottle Inspection</b> : □ Appropriate size, cap, fill level, label removal, etc.
Exam Date:	Comments
	Aroma (as appropriate for style)/12 Comment on malt, hops, esters, and other aromatics
Descriptor Definitions (Mark all that apply):	
☐ Acetaldehyde	
☐ Alcoholic	
☐ Astringent	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture) / 3
☐ Diacetyl	Comment of color, clarity, and flead (retellitor), color, and texture)
$\square$ DMS (dimethyl sulfide)	
□ Estery	
□ Grassy	Flavor (as appropriate for style)/20
☐ Light-Struck	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ Metallic	
□ Musty	
☐ Oxidized	
☐ Phenolic	
□ Solvent	Mouthfeel (as appropriate for style)/ 5
☐ Sour/Acidic	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
□ Sulfur	
□ Vegetal	
☐ Yeasty	
	Overall Impression  Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Outstanding (45 - 50): World-class example of style Excellent (38 - 44): Exemplifies style well, requires mine Very Good (30 - 37): Generally within style parameters, so Good (21 - 29): Misses the mark on style and/or mine Fair (14 - 20): Off flavors, aromas or major style de Problematic (10 - 13): Major off flavors and aromas domination.	ome minor flaws or flaws  Flawless  Intangibles  Technical Merit  Flaws  Flawless  Intangibles