

BEER SCORESHEET

Examination Version

AHA/BJCP Sanctioned Competition Program



Participant ID:	Category #	Subcategory (a-f)					
Exam Beer Number: 1 2 3 4 5 6 (circle one)	Subcategory (sp	ell out)					
Exam City:	Special Ingredie	nts:					
Fuerr Data	Bottle Inspection	\mathbf{h} : \Box Appropriate size, cap, fill level, label removal, etc.					
Exam Date:	Comments						
	Aroma (as appropriat Comment on malt, hops,	e for style) esters, and other aromatics	/12				
Descriptor Definitions (Mark all that apply):							
□ Acetaldehyde							
□ Alcoholic							
□ Astringent	Appearance (as ap	propriate for style)	/ 3				
□ Diacetyl		y, and nead (retention, color, and texture)					
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	stics				
Metallic							
□ Musty							
Phenolic							
□ Solvent	Mouthfeel (as appropriate for style)/						
□ Sour/Acidic							
□ Sulfur							
□ Vegetal							
□ Yeasty							
	Overall Impressi Comment on overall drir	on king pleasure associated with entry, give suggestions for improvement	/10				
		Total	/50				

							To	tal		/50
DE	Outstanding	(45 - 50):	World-class example of style	Stylistic Accuracy						
3UI	Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning	Classic Example						Not to Style
б	Very Good	(30 - 37):	Generally within style parameters, some minor flaws			Technical Merit				
Ž	Good	(21 - 29):	Misses the mark on style and/or minor flaws	Flawless						Significant Flaws
ЧÖ	Fair	(14 - 20):	Off flavors, aromas or major style deficiencies	Intangibles						
SC	Problematic	(0 - 13):	Major off flavors and aromas dominate	Wonderful						Lifeless