### Beer Judge Certification Program

#### Exam Beer: 1 2 3 4 5 6 (circle one)

**Subcategory** (Spell out)

<table>
<thead>
<tr>
<th>Aroma (as appropriate for style)</th>
<th>Max. Score</th>
<th>Malt, hops, esters, and other aromatics</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>12</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Appearance (as appropriate for style)</th>
<th>Max. Score</th>
<th>Color, clarity, and head (retention, color, and texture)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Flavor (as appropriate for style)</th>
<th>Max. Score</th>
<th>Malt, hops, fermentation/flavor characteristics, balance, finish/aftertaste</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>20</td>
<td></td>
</tr>
</tbody>
</table>

### Descriptors (Check all that apply)

- Acetaldehyde
- Estery
- Oxidized
- Vegetal
- Alcoholic
- Grassy
- Phenolic
- Yeasty
- Astringent
- Light-struck
- Solvent
- Diacetyl
- Metallic
- Sour/Acidic
- DMS
- Musty
- Sulfur

### Total (50 possible points)

**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**

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**Stylistic Accuracy**

- Classic Example
- Technical Merit
- Intangibles
- Wonderful
- Not to Style
- Significant Flaws
- Lifeless

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Revised February 13, 2016