

BEER SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

| Judge Name (print) | Category #_ | Subcate | gory (a-f) | Entry # | |
|--|--|--------------------------------|--------------------------|----------------------|--------------------------|
| Judge BJCP ID | Subcategory | (spell out) | | | |
| ludge Email | Special Ingr | edients: | | | |
| Judge Email | Bottle Inspe | ction: Appropriate | e size, cap, fill lev | vel. label remov | val. etc. |
| Judge Qualifications/BJCP Rank : □ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Professional Brewer □ Novice (non-BJCP) □ Experienced (but not in BJCP) | Comments Aroma (as app | | | ŕ | /12 |
| 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". | Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) | | | | 42 |
| ■ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. | | | | | /3 |
| ■ 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. | Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics | | | /20 | |
| ■ Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses.) | Comment on man | , nops, refinentation characte | Arstics, balance, filmsn | rartertaste, and our | of Havor characteristics |
| ☐ 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. | Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations | | | | |
| ■ 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). | Overall Impression | | | | |
| ■ 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 | | | Tot | al | /50 |
| 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 | | Classic Example | | | ot to Style |
| Very Good (30 - 37): Generally within style parameters, some minor flaws Good (21 - 29): Misses the mark on style and/or minor flaws Foir (14 20): Off Green parameters and the definition in | | Flawless | Technical | | ignificant Flaws |
| Fair (14 - 20): Off flavors, aromas or major style deficiencies Problematic (0 - 13): Major off flavors and aromas dominate | | Wonderful | Intangi | | ifeless |