BEER SCORE SHEET

AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org

http://www.beertown.org

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Judge Qualifications/BJCP Rank :

☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master__
☐ Honorary Master ☐ Professional Brewer
☐ Novice (non-BJCP) ☐ Experienced (but not in BJCP)

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".

☐ **Astringent -** Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.

☐ **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.

☐ **Estery -** Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses.)

☐ **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.

☐ **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).

☐ **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

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Category # _____ **Subcategory (a-f)** _____ **Entry #** _____

Subcategory (spell out) _____

Special Ingredients : _____

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

Comments _____

Aroma (as appropriate for style) _____ /12
Comment on malt, hops, esters, and other aromatics

Appearance (as appropriate for style) _____ / 3
Comment on color, clarity, and head (retention, color, and texture)

Flavor (as appropriate for style) _____ /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Mouthfeel (as appropriate for style) _____ / 5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Overall Impression _____ /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total _____ /50

SCORING GUIDE			
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

Stylistic Accuracy

Classic Example ☐ ☐ ☐ ☐ ☐ Not to Style

Technical Merit

Flawless ☐ ☐ ☐ ☐ ☐ Significant Flaws

Intangibles

Wonderful ☐ ☐ ☐ ☐ ☐ Lifeless