



# BEER SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

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, coinny, 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](mailto:Comp_Director@BJCP.org)

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

<b>SCORING GUIDE</b>	<b>Outstanding</b> (45 - 50):	World-class example of style
	<b>Excellent</b> (38 - 44):	Exemplifies style well, requires minor fine-tuning
	<b>Very Good</b> (30 - 37):	Generally within style parameters, some minor flaws
	<b>Good</b> (21 - 29):	Misses the mark on style and/or minor flaws
	<b>Fair</b> (14 - 20):	Off flavors, aromas or major style deficiencies
	<b>Problematic</b> (0 - 13):	Major off flavors and aromas dominate

<b>Classic Example</b>	<input type="checkbox"/>	<b>Stylistic Accuracy</b>	<input type="checkbox"/>	<b>Not to Style</b>				
<b>Flawless</b>	<input type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/>	<b>Significant Flaws</b>				
<b>Wonderful</b>	<input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/>	<b>Lifeless</b>				