

BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

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Judge Name (print)	Category #	Subcate	egory (a-f)	_ Entry #	
Judge BJCP ID	Subcategor	y (spell out)			
Judge Email	Special Ing	redients:			
Use Avery label # 5160	; Bottle Inspe	ection: Appropria	nte size, cap, fill lev	el. label removal. (etc.
Judge Qualifications/BJCP Rank :	_		-		
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master_ □ Honorary Master □ Professional Brewer □ Novice (non-BJCP) □ Experienced (but not in BJCP)	- Aroma (as app	propriate for style) t, hops, esters, and other arc			/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."					
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.		Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture)		/ 3	
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongu	e.				
☐ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor.		propriate for style)			/20
☐ Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	Comment on mai	t, hops, fermentation charac	teristics, balance, finish/	aftertaste, and other flav	or 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)			/ 5
☐ Oxidized - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.		y, carbonation, warmth, cre	aminess, astringency, an	d other palate sensations	
☐ 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 Imp Comment on ove	Overall Impression/10 Comment on overall drinking pleasure associated with entry, give suggestions for improvement			
□ 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.					
Look up detailed descriptions in the BJCP vocabulary application: http://www.bjcp.org/cep/vocab/			Tot	al	/50
Outstanding (45 - 50): World-class example of style			Stylistic Ac	-	
Excellent (38 - 44): Exemplifies style well, requires minor Very Good (30 - 37): Generally within style parameters, son		Classic Example	□ □ □ □ Technical		Style
Good (21 - 29): Misses the mark on style and/or minor	flaws	Flawless			icant Flaws
Outstanding (45 - 50): World-class example of style Excellent (38 - 44): Exemplifies style well, requires minor Very Good (30 - 37): Generally within style parameters, son Good (21 - 29): Misses the mark on style and/or minor Fair (14 - 20): Off flavors, aromas or major style defi Problematic (0 - 13): Major off flavors and aromas dominate		Wonderful	Intangi □ □ □	bles □ □ Lifele	ss