



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Competition \_\_\_\_\_

Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name \_\_\_\_\_  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# \_\_\_\_\_ Entry# \_\_\_\_\_  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
**PLACE** \_\_\_\_\_

**FINAL SCORE**

The judge team has reviewed their individual scores and have agreed to this final score

### Non-BJCP Qualifications

Cicerone Level \_\_\_\_\_  
 Pro Where? \_\_\_\_\_  
 Industry Describe \_\_\_\_\_  
 Judging Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Example:

**Flavor**

None L M H Inappropriate

Malt  None  L  M  H  Inappropriate Bready w/ subtle toasty notes \_\_\_\_\_

Hops  None  L  M  H  Inappropriate Floral, earthy \_\_\_\_\_

Bitterness  None  L  M  H  Inappropriate Too low for style \_\_\_\_\_

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

### Common Descriptors

- Grainy Cracker Biscuit Bready Toasty
- Nutty Caramel Honey Toffee
- Chocolate Molasses Vanilla Coffee
- Spicy Floral Herbal Earthy
- Citrus Pine Resiny Woody Minty
- Stonefruit Berry Melon Tropical
- Raisin Prune Date Fig Cherry
- Banana Berry Bubblegum Orange
- Apple Pear Peach Apricot Lemon
- Pepper Clove Cinnamon Coriander
- Barnyard Horse blanket Leather Goat
- Butter Latex paint Corn Unripe apple
- Cardboard Sherry Skunky Baby diaper
- Medicinal Smoke Solvent Metallic

### Aroma

None L M H Inappropriate

**Malt**  None  L  M  H  Inappropriate \_\_\_\_\_

**Hops**  None  L  M  H  Inappropriate \_\_\_\_\_

**Fermentation Character**  None  L  M  H  Inappropriate \_\_\_\_\_

**Other** \_\_\_\_\_

12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

**Color** \_\_\_\_\_

**Clarity** Brilliant Hazy Opaque Other \_\_\_\_\_

**Other** Legs Lacing Particulate \_\_\_\_\_

None Small Med Large Inappropriate

**Head Size** \_\_\_\_\_

Quick Lasting

**Retention** \_\_\_\_\_

White Ivory Beige Tan

**Color** \_\_\_\_\_

3

### Flavor

None L M H Inappropriate

**Malt**  None  L  M  H  Inappropriate \_\_\_\_\_

**Hops**  None  L  M  H  Inappropriate \_\_\_\_\_

**Bitterness**  None  L  M  H  Inappropriate \_\_\_\_\_

**Fermentation Character**  None  L  M  H  Inappropriate \_\_\_\_\_

**Balance** Hoppy Malty \_\_\_\_\_

**Finish/Aftertaste** Dry Sweet \_\_\_\_\_

**Other** \_\_\_\_\_

20

### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Thin M Full Inappropriate

**Body** \_\_\_\_\_

None L M H Inappropriate

**Carbonation**  None  L  M  H  Inappropriate \_\_\_\_\_

**Warmth**  None  L  M  H  Inappropriate \_\_\_\_\_

None L M H Inappropriate

**Creaminess**  None  L  M  H  Inappropriate \_\_\_\_\_

**Astringency**  None  L  M  H  Inappropriate \_\_\_\_\_

**Other** \_\_\_\_\_

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### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

### Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

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<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, minor flaws
<b>Good</b>	21-29	Misses the mark on style and/or moderate flaws
<b>Fair</b>	14-20	Off flavors/aromas or major style deficiencies
<b>Problematic</b>	0-13	Major off flavors and aromas dominate

**Judge Score**

50