



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL

## HOMEBREW COMPETITION



Location Denver 2018 Date 4-6-18

Table: 16 Style: 21A Judge#:

Sub-entry: American IPA

Sub-category: American IPA

Special Instructions:

Position in flight Entry 1 of

Advanced to MINI-BOS

PLACE 40

**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone Rank \_\_\_\_\_

Pro Brewer Brewery \_\_\_\_\_

Industry Describe \_\_\_\_\_

Judging Years \_\_\_\_\_

### Example:

Flavor

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

### Aroma

Malt  None L  M  H  Inappropriate Low to none

Hops  None L  M  H  Inappropriate American hops great taste

Fermentation  None L  M  H  Inappropriate clean

Other Extremely hop balanced

10<sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate Very clear!

Clarity  Brilliant  Hazy  Opaque  Other

Head  White  Ivory  Beige  Tan  Brown  Inappropriate Beady

Retention  Quick  Lasting  Other

Texture Beady

3<sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate

Hops  None L  M  H  Inappropriate High bitterness apparent

Bitterness  None L  M  H  Inappropriate

Fermentation  None L  M  H  Inappropriate

Balance  Hoppy  Malty  Inappropriate

Finish/Aftertaste  Dry  Sweet  Inappropriate

Other

16<sub>20</sub>

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate 3<sub>5</sub>

Astringency  None L  M  H  Inappropriate Slightly astringent

Other

### Overall

Classic Example  \_\_\_\_\_

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

Not to Style \_\_\_\_\_

Significant Flaws \_\_\_\_\_

Lifeless \_\_\_\_\_

8<sub>10</sub>

### Feedback

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

The body was a bit light for style but hop flavor/bitterness was great.

40<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Denver Date 2018

Table: 16 Style: 21A Judge#: \_\_\_\_\_  
 Substyle: \_\_\_\_\_  
 Subcategory: \_\_\_\_\_  
 Substyle description: \_\_\_\_\_

Position in flight Entry 1 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 40  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone Rank \_\_\_\_\_  
 Pro Brewer Brewery \_\_\_\_\_  
 Industry Describe \_\_\_\_\_  
 Judging Years \_\_\_\_\_

**Example:**

**Flavor**

Malt	None L	M	H	Inappropriate	Bready w/ subtle toasty notes
Hops					Floral, earthy
Bitterness		X		X	Too low for style

**Common Descriptors**

Grainy Cracker Biscuit Bready Toasty  
 Nutty Caramel Honey Toffee  
 Chocolate Molasses Vanilla Coffee  
 Spicy Floral Herbal Earthy Herbal  
 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

**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	

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

**Aroma**

Malt	None L	M	H	Inappropriate	Not detectable
Hops				X	Pronounced piny
Fermentation					
Other					

10  
12

**Appearance**

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Head	White	Ivory	Beige	Tan	Brown	Inappropriate
Clarity	Brilliant	Hazy	Opaque					Retention	Quick	Lasting				
Other								Texture	Variable size					

3  
3

**Flavor**

Malt	None L	M	H	Inappropriate	
Hops				X	Appropriate too style
Bitterness				X	Pine, Resinous
Fermentation					
Balance	Hoppy		Malty		
Finish/Aftertaste	Dry		Sweet		Lingers
Other					

15  
20

**Mouthfeel**

Body	Thin	M	Full	Inappropriate	Creaminess	None L	M	H	Inappropriate
Carbonation					Astringency				
Warmth		X			Other				

4  
5

**Overall**

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

8  
10

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

Good beer Aroma was good high bitterness but appropriate

40  
50

**Judge Total**



# MEAD SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**

Location DENVERDate 4/3/18

Table: 29 Style: 35C Judge#:  
Sweet Mead: Tupelo honey  
Still Sweet Sack

Position  
in flight  
Entry 6  
of 7

Advanced to  
MINI-BOS  
1  
PLACE

43

**CONSENSUS SCORE**

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone Rank \_\_\_\_\_  
Pro Brewer Brewery \_\_\_\_\_  
Industry Describe \_\_\_\_\_  
Judging Years \_\_\_\_\_

**Honey Variety** optional \_\_\_\_\_

Entrant MUST declare the following levels:

**Carbonation**  Still  Petillant  Sparkling  
**Sweetness**  Dry  Medium  Sweet  
**Strength**  Hydromel  Standard  Sack

If not declared, judge as Petillant, Medium, Standard

Bottle Inspection  OK TALL FILE**Bouquet / Aroma**

None L M H Inappropriate

Honey     LIGHT CINNAMON

Alcohol     A BIT BIT

Fermentation     CLEAN

Complexity     MULTI LAYERED

Other \_\_\_\_\_

8  
10

**Example:**

Flavor

None L M H Inappropriate

Orange blossom, light floral

Comes out mid palate

Up-front, dominates

**Common Descriptors**

Sweet Honey Sugary Floral  
Citrusy Herbal Grassy Vegetal  
Woody Earthy Nutty Toasty  
Molasses Treacle Caramelized  
Unripe fruit Dried Fruit  
Spicy Medicinal Hot  
Pungent Delicate Waxy Creamy

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

Acetic	Moldy
Acidic	Phenolic
Alcohol <u>Normal L</u>	Sherry
Cardboard	Solvent
Chemical	Sulfury
Cloudy	Sweet
Cloying	Tannic
Floral	Thin
Fruity/Estery	Vegetal
Harsh	Waxy
Metallic	Yeasty

**Flavor**

None L M H Inappropriate

Honey     HINTS OF TOFFEE, HINT OF ORANGES

Sweetness     MEDIUM VANILLA, LIGHT CINNAMON

Acidity     BALANCED

Tannin     BALANCED

Alcohol     CLEAN, SMOOTH

Carbonation     \_\_\_\_\_

Body  Thin  Full  \_\_\_\_\_

Aftertaste  Quick  Lasting  MULTI LAYERED, VANILLA LINGERS

Balance WELL BALANCED

Other \_\_\_\_\_

21  
24

**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 mead maker.

TASTY AND REFRESHING, AROMA  
ALCOHOL NOT BURNS OFF,  
TUPELO PRESENTS WELL,  
NO RAW HONEY YET SWEETNESS  
IS WELL BALANCED

8  
10

Judge Total

43  
50



# MEAD SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL

# HOME BREW COMPETITION



Location Denver

Date 4/3

Table: 29 Style: 35C Judge#: \_\_\_\_\_  
Sweet Mead: Tupelo honey  
Still Sweet Sack

Position in flight  
Entry 6  
of 7

Advanced to MINI-BOS  
1  
PLACE

43

### CONSENSUS SCORE

may not be an average of judge's individual scores

#### Non-BJCP Qualifications

Cicerone Rank \_\_\_\_\_  
Pro Brewer Brewery \_\_\_\_\_  
Industry Describe \_\_\_\_\_  
Judging Years \_\_\_\_\_

#### Honey Variety optional

Entrant MUST declare the following levels:

Carbonation  Still  Petillant  Sparkling  
Sweetness  Dry  Medium  Sweet  
Strength  Hydromel  Standard  Sack

If not declared, judge as Petillant, Medium, Standard

#### Bottle Inspection

OK

#### Bouquet / Aroma

None L M H Inappropriate  
Honey     Vanilla, Cinnamon, Floral  
Alcohol     slight solvent  
Fermentation     no yeast, light alcohol  
Complexity     \_\_\_\_\_  
Other \_\_\_\_\_

8<sub>10</sub>

#### Example: Flavor

None L M H Inappropriate  
     Orange blossom, light floral  
     Comes out mid palate  
     Up-front, dominates

#### Appearance

Water White Straw Yellow Gold Amber Brown Inappropriate  
Color        \_\_\_\_\_  
Clarity       \_\_\_\_\_  
Other light floaties  
None Thin M Viscous  
Legs     \_\_\_\_\_  
Carbonation     \_\_\_\_\_

6<sub>6</sub>

#### Common Descriptors

Sweet Honey Sugary Floral  
Citrusy Herbal Grassy Vegetal  
Woody Earthy Nutty Toasty  
Molasses Treacle Caramelized  
Unripe fruit Dried Fruit  
Spicy Medicinal Hot  
Pungent Delicate Waxy Creamy

#### Flavor

None L M H Inappropriate  
Honey     Vanilla, Cinnamon, marshmallow, raisen  
Sweetness     appropriate sweetness  
Acidity     balanced  
Tannin     apparent in finish  
Alcohol     apparent in finish  
Carbonation     \_\_\_\_\_  
Thin Full  
Body    \_\_\_\_\_  
Quick Lasting  
Aftertaste    \_\_\_\_\_  
Balance \_\_\_\_\_  
Other \_\_\_\_\_

20<sub>24</sub>

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

Acetic	Moldy
Acidic	Phenolic
Alcohol	Sherry
Cardboard	Solvent
Chemical	Sulfury
Cloudy	Sweet
Cloying	Tannic
Floral	Thin
Fruity/Estery	Vegetal
Harsh	Waxy
Metallic	Yeasty

#### Overall

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

8<sub>10</sub>

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

The honey character is very delicious in this mead. the complexity is very interesting and enjoyable. it is sweet up front but acidity and tannin hit that nicely and invites you for more. there is a slight sulfur note that distracts. sweetness slightly cloying

Judge Total

42<sub>50</sub>

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Date: \_\_\_\_\_  
 Location: \_\_\_\_\_  
 Date: \_\_\_\_\_

Date: \_\_\_\_\_  
 Location: \_\_\_\_\_  
 Date: \_\_\_\_\_

Position in flight Entry of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE **28**  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone Rank \_\_\_\_\_  
 Pro Brewer Brewery \_\_\_\_\_  
 Industry Describe \_\_\_\_\_  
 Judging Years \_\_\_\_\_

### Example:

Flavor

None L M H Inappropriate

Malt  Bready w/ subtle toasty notes

Hops  Floral, earthy

Bitterness  Too low for style

### Common Descriptors

Grainy Cracker Biscuit Bready Toasty  
 Nutty Caramel Honey Toffee  
 Chocolate Molasses Vanilla Coffee  
 Spicy Floral Herbal Earthy Herbal  
 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 Goaty

Butter Latex paint Corn Unripe apple  
 Cardboard Sherry Skunky Baby diaper  
 Medicinal Smoke Solvent Metallic

### 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

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

Bottle Inspection  ok

### Aroma

None L M H Inappropriate

Malt  Brawn sugar / toffee

Hops

Fermentation

Other \_\_\_\_\_

**8**  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  Other \_\_\_\_\_

Clarity  Other \_\_\_\_\_

Other \_\_\_\_\_

Head Retention Texture

White Ivory Beige Tan Brown Inappropriate

Quick Lasting Other

**2**  
3

### Flavor

None L M H Inappropriate

Malt  slight roast, caramel

Hops  nutty, slight floral

Bitterness  hop

Fermentation

Balance Hoppy  Malty

Finish/Aftertaste Dry  Sweet

Other \_\_\_\_\_

**17**  
20

### Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L M H

Warmth

Creaminess None L M H

Astringency

Other \_\_\_\_\_

**2**  
5

### 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.

**6**  
10

Overly carbonated for style,  
 gives carbonic bite, base is good,

**29**  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location \_\_\_\_\_

Date \_\_\_\_\_

Table: 12 Style: 13A Judge#: \_\_\_\_\_  
Dark mild:

Position in flight Entry \_\_\_\_\_

Advanced to MINI-BOS

28

PLACE  
**CONSENSUS SCORE**

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone Rank \_\_\_\_\_  
Pro Brewer Brewery \_\_\_\_\_  
Industry Describe \_\_\_\_\_  
Judging Years \_\_\_\_\_

**Example:**

**Flavor**

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

**Common Descriptors**

Grainy Cracker Biscuit Bready Toasty  
Nutty Caramel Honey Toffee  
Chocolate Molasses Vanilla Coffee  
Spicy Floral Herbal Earthy Herbal  
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 Goaty

Butter Latex paint Corn Unripe apple  
Cardboard Sherry Skunky Baby diaper  
Medicinal Smoke Solvent Metallic

**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	

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

**Bottle Inspection**  ok \_\_\_\_\_

**Aroma**

Malt  None L  M  H  Inappropriate  Malted, toasted, nutty malt

Hops  None L  M  H  Inappropriate  Low-hop

Fermentation  None L  M  H  Inappropriate  Dark fruit aromas/raisin

Other \_\_\_\_\_

8 <sub>12</sub>

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  Nice

Clarity  Brilliant  Hazy  Opaque  Other

Head  White  Ivory  Beige  Tan  Brown  Inappropriate  Other

Retention  Quick  Lasting  Other

Texture  Other very persistent

3 <sub>3</sub>

**Flavor**

Malt  None L  M  H  Inappropriate  Malted malt low coffee

Hops  None L  M  H  Inappropriate  Low heavily hops

Bitterness  None L  M  H  Inappropriate  Low bitterness

Fermentation  None L  M  H  Inappropriate  Light dark fruit esters

Balance  Hoppy  Malty  Sweet  Multy → raisin

Finish/Aftertaste  Dry  Sweet  Finishes with a minceally sweetness

Other \_\_\_\_\_

8 <sub>20</sub>

**Mouthfeel**

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other  high carbonate

2 <sub>5</sub>

**Overall**

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

7 <sub>10</sub>

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

Nice mild - not overly flavorful - mostly subdued carbonate was a bit high for style

28 <sub>50</sub>

**Judge Total**



# 2 BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Denver Date 2018

Table: 7 Style: 10A Judge#: \_\_\_\_\_  
Weissbier:

Position in flight  
Entry of 1/6

Advanced to MINI-BOS   
PLACE

40

**CONSENSUS SCORE**

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone Rank \_\_\_\_\_  
Pro Brewer Brewery \_\_\_\_\_  
Industry Describe \_\_\_\_\_  
Judging Years \_\_\_\_\_

**Example:**

**Flavor**

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

**Common Descriptors**

Grainy Cracker Biscuit Bready Toasty  
Nutty Caramel Honey Toffee  
Chocolate Molasses Vanilla Coffee  
Spicy Floral Herbal Earthy Herbal  
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 Goaty

Butter Latex paint Corn Unripe apple  
Cardboard Sherry Skunky Baby diaper  
Medicinal Smoke Solvent Metallic

**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	

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

**Aroma**

Bottle Inspection  ok

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
Hops  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

9  
12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_  
Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
Head  White  Ivory  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
Retention  Quick  Lasting  Other \_\_\_\_\_  
Texture Fine Creamy

3  
3

**Flavor**

Malt  None L  M  H  Inappropriate \_\_\_\_\_  
Hops  None L  M  H  Inappropriate \_\_\_\_\_  
Bitterness  None L  M  H  Inappropriate \_\_\_\_\_  
Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
Balance  Hoppy  Malty \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
Other \_\_\_\_\_

15  
20

**Mouthfeel**

Body  Thin  M  Full  Inappropriate \_\_\_\_\_  
Carbonation  None L  M  H  Inappropriate \_\_\_\_\_  
Warmth  None L  M  H  Inappropriate \_\_\_\_\_  
Creaminess  None L  M  H  Inappropriate \_\_\_\_\_  
Astringency  None L  M  H  Inappropriate \_\_\_\_\_  
Other \_\_\_\_\_

5  
5

**Overall**

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

7  
10

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

Beautiful head.

39  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Denver

Date 2018

Judge

Table: 7 Style: 10A Judge#: \_\_\_\_\_  
Weissbier:

Position in flight Entry of 1/6

Advanced to MINI-BOS   
PLACE

**40**

**CONSENSUS SCORE**

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone Rank \_\_\_\_\_  
Pro Brewer Brewery \_\_\_\_\_  
Industry Describe \_\_\_\_\_  
Judging Years \_\_\_\_\_

**Example:**

Flavor

Malt  Bready w/ subtle toasty notes  
Hops  Floral, earthy  
Bitterness  Too low for style

**Common Descriptors**

- Grainy Cracker Biscuit Bready Toasty
- Nutty Caramel Honey Toffee
- Chocolate Molasses Vanilla Coffee
- Spicy Floral Herbal Earthy Herbal
- 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 Goaty

- Butter Latex paint Corn Unripe apple
- Cardboard Sherry Skunky Baby diaper
- Medicinal Smoke Solvent Metallic

**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	L
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Bottle Inspection**  OK

**Aroma**

None L M H Inappropriate

Malt  Bread

Hops

Fermentation  Banana, Clove, Light bubblegum

Other  no flaws

**10**  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  Brilliant  Hazy  Opaque

Head  Quick  Lasting

Retention  Other

Texture  large rocky

**3**  
3

**Flavor**

None L M H Inappropriate

Malt  bread, crackers

Hops

Bitterness  balanced

Fermentation  clove banana

Balance  Hoppy  Malty  Bread biscuit

Finish/Aftertaste  Dry  Sweet

Other  light acidity

**16**  
20

**Mouthfeel**

Thin M Full Inappropriate

Body

Carbonation  -high

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other  fluffy light acidity

**4**  
5

**Overall**

Classic Example

Flawless

Wonderful

Not to Style

Significant Flaws

Lifeless

**7**  
10

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

This is a good example of the style the esters and phenols are both in good balance, and the flavor and finish leaves you wanting more. the carbonation is a little low for the style. The light acidity is out of place

**40**  
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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate