



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location _____ Date _____

Judge Name _____
BJCP ID & Rank _____
Email _____

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

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
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 _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other _____

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ Other _____

Clarity _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Texture _____

3

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

None L M H Inappropriate

Malt X Wheat. Subtle grainy notes

Hops OK for style

Bitterness X Way too high for style

Fermentation X Banana. Low Clove. Hint of bubblegum

13/20

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

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 _____

Warmth _____

Creaminess _____

Astringency _____

Other _____

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.

10

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 minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

50

Judge Total