

BEER SCORESHEET



AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) ____ Category # _____ Subcategory (a-f) ____ Entry # Subcategory (spell out) ___ Judge BJCP ID _____ Special Ingredients: _ Judge Email **Bottle Inspection**: □ Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** ☐ Apprentice ☐ Recognized ☐ Certified ☐ Grand Master ___ ☐ National ☐ Master **Aroma** (as appropriate for style) Comment on malt, hops, esters, and other aromatics ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending **Non-BJCP Qualifications:** ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other **Appearance** (as appropriate for style) **Descriptor Definitions (Mark all that apply):** Comment on color, clarity, and head (retention, color, and texture) ☐ **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. **Flavor** (as appropriate for style) ☐ **Diacetyl** – Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics 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. **Mouthfeel** (as appropriate for style) ☐ **Light-Struck** – Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ **Metallic** – Tinny, coiny, copper, iron, or blood-like flavor. ☐ **Musty** – Stale, musty, or moldy aromas/flavors. □ **Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ **Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ **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. **Total Stylistic Accuracy Outstanding** (45 - 50): World-class example of style. **Excellent** Classic Example \Box Not to Style (38 - 44): Exemplifies style well, requires minor fine-tuning. П Very Good (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** Good (21 - 29): Misses the mark on style and/or minor flaws. **Flawless Significant Flaws**

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Fair

Problematic

П

Lifeless

П

Intangibles

П

Wonderful

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