



# ASSIGNED CONSENSUS SCORE:

This is your final score, as assigned by the judges, and may not be an average of their individual scores. If your beer advanced to a mini-BOS round, please be aware that the highest scores do not always win the flight.

MINI-BOS:



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<b>Judge Name</b>  <b>Judge BJCP ID</b>  <b>Judge Email</b>	<b>Category #</b>  <b>Subcategory (spell out)</b> <b>Special Ingredients:</b>	<b>Subcategory (a-f)</b>  <b>Entry #</b>
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### BJCP Rank or Status:

Apprentice	Recognized	Certified
National	Master	Grand Master
Honorary Master	Honorary GM	Mead Judge
Provisional Judge	Rank Pending	Cider Judge

### Non-BJCP Qualifications:

Professional Brewer	Beer Sommelier	GABF/WBC
Certified Cicerone	Adv. Cicerone	Master Cicerone
Sensory Training	Other	

### 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.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma 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.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coin, 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).
- 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 bread, sulfury or yeast-like aroma or flavor.

**Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments

**Aroma** (as appropriate for style) /12

Comment on malt, hops, esters, and other aromatics

**Appearance** (as appropriate for style) /3

Comment on color, clarity, and head (retention, color, and texture)

**Flavor** (as appropriate for style) /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

**Mouthfeel** (as appropriate for style) /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

**Overall Impression** /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

**Total** /50

<b>SCORING GUIDE</b>	<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, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

<b>Classic Example</b>	<b>Stylistic Accuracy</b>	<b>Not to Style</b>
	<b>Technical Merit</b>	<b>Significant Flaws</b>
	<b>Flawless</b>	<b>Lifeless</b>
	<b>Wonderful</b>	

# RESET SCORESHEET

Use the following buttons to reset sections, or the entire scoresheet

**WARNING: THERE IS NO UNDO FOR THESE FUNCTIONS!**

*Be sure to save (CTRL / CMD-S) the scoresheet before proceeding, as that is the only way to recover if you click one of these buttons by mistake!*