



COVER SHEET

AHA/BJCP Sanctioned Competition Program



<http://www.bjcp.org>

<http://www.homebrewersassociation.org>

How to Read Your Scoresheet

Left Column:

Judges must give their names and are encouraged to give contact information so that you can respond with praise or constructive criticism to their comments. Please don't expect the judge to remember your beer. Complaints about your score are unlikely to accomplish anything but enmity, but helpful comments that point out objective errors or poor quality of feedback may help the judge to improve in the future.

If you feel that there is a significant problem with the quality of judging you have received, please contact the organizer of the competition and, if the judge has checked a BJCP rank, the BJCP (at the address at the bottom of this sheet). Include copies of the scoresheet and any other relevant information.

The **Judge Qualification** section is fairly self-explanatory. An Apprentice is a judge who has taken but not passed the BJCP exam. A non-BJCP judge has not taken the exam, but may be skilled. Honorary Master is a rank given out by the BJCP for recognition of exceptional service to the BJCP and/or homebrewing community. The other ranks are levels within the BJCP, based on the judge's experience and exam score.

The **Descriptor Definitions** list is used by some judges as a shorthand way to communicate the presence of common beer characteristics. Many, but not all, of these are considered flaws in beer, although some will be a flaw in some styles and desired in others. See the judge's comments on the right side of the sheet for more information.

Right Column

The **Category** and **Subcategory** designation shows the style against which your beer was judged. Most of the score your beer received represents how well the judges felt your beer represented this style. See below for more about scoring and style.

The **Bottle Inspection** is not used in determining your beer's score, but certain clues to potential problems can be gleaned from a bottle inspection. For example, "Ring around the collar," a line of material that appears on the bottle neck at the liquid surface, is sometimes an indicator of contamination, although it can have other causes. This section can also be used for comments about packaging in violation of some contests guidelines such as the use of distinctive bottles or incorrect bottle size.

Most entries into homebrew competitions are in categories that describe a particular style of beer. These styles are usually derived from a commercial beer, or group of similar beers, or a type of beer that is popular among home brewers. The score that is assigned to your beer is an indication of how closely the judge felt your beer matched the characteristics of that style. The style adherence is separated into four sections: **Aroma**, **Appearance**, **Flavor**, and **Mouthfeel**. The judges are looking for the presence and/or absence of various characteristics in each of these four sections, depending on the style. Your beer was scored accordingly.

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Judges and/or Stewards

Check all score sheets for accuracy and make sure the judge's full name is printed on each one. Attach this cover sheet on top of all score sheets before submitting them to the organizer.

Entry Number

1075

Category # Q Subcategory (a-f) B
Ordinal Position in Flight: 10 of 11

☐ This beer advanced to a mini-BOS round

Final Assigned Score

44

At least two judges from the flight in which your beer was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.

Place Awarded

In the final section, **Overall Impression**, the judge conveys how enjoyable the beer was and should attempt to offer suggestions for improvement. It may also be used to summarize the judge's feelings on aspects of the beer that don't fit neatly into one of the other four sections. The difference between a very good beer and a world class beer can often be in subtle or intangible details. Likewise, beers with no easily discernible flaws can be lacking in specialness or "magic." This section is used to give such feedback.

The **Scoring Guide** is your guide to understanding the meaning of your total score on the 50 point scale used on this scoresheet.

Outstanding (45-50) – A world class example of the style. A beer with great character and no flaws.

Excellent (38-44) – Beers in this range may have no flaws but may be missing the intangibles for a world class beer.

Very Good (30-37) – Beers in this range may have a minor flaw (technical or stylistic), or may be lacking in balance or complexity.

Good (21-29) – A satisfactory beer that generally fits the style parameters. Scores near the upper end of this range may have only a few minor flaws or be slightly out of style and also may be

lacking in balance or complexity. Scores near the lower end of this range tend to have more flaws and are likely to have stylistic inconsistencies as well.

Fair (14-20) – This beer has its share of problems that may include missing the style parameters, off flavors and aromas, balance problems, contamination, or other major flaws. Scores near the lower end of this range exhibit more major flaws.

Problematic (0-13) – A beer with a major problem (usually contamination) that overwhelms all other flavors and aromas. Often barely palatable.

In box to the right of the Scoring Guide the judge has reiterated the feedback given in the five scored sections, breaking it down differently. Your beer has been rated on three scales: **Stylistic Accuracy**, **Technical Merit**, and **Intangibles**. The aroma of Cascade hops in a Bohemian Pilsener would be an example of a problem in **Stylistic Accuracy**. This can be thought of as recipe feedback. Excessive sourness would usually indicate a contamination problem which would be classified under **Technical Merit**. This can be thought of as process feedback. Some characteristics don't fall neatly into one category, for example grassy aromas might be from the type of hop used, or from using oxidized hops. Here the judge has tried to make the best guess for these ratings. **Intangibles** rates the same characteristic discussed above in **Overall Impression**. The checkboxes also give the entrant an overview of the beer's evaluation. By filling out the checkboxes, the judge is encouraged to think about the beer as a whole after the words are written and may also help justify the final score.

The Beer Judge Certification Program

The BJCP is the only body in North America that tests and certifies beer judges. The BJCP is a not-for-profit organization, and BJCP judges do not charge for their services. Contact the BJCP at: Comp_Director@BJCP.org.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

HOME BREW COMPETITION



Location Topeka KS Date 10/24/2020

Gayla Snyder
NonBJCP
gsnyder@ksu.edu

###1075



8B: Schwarzbier
Group:71/Flight:1

Position
in flight
Entry
10
of
11

Advanced to
MINI-BOS

PLACE

44

CONSENSUS SCORE

may not be an average of
judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☒ Years 1 yr. 1 yr homebrewer
4 yr Untapped

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

Malt ☒ Wheat. Subtle grainy notes
Hops ☒ OK for style
Bitterness ☒ Way too high for style
Fermentation ☒ Banana. Low Clove. Hint of bubblegum

13

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

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate
Malt ☐ X ☐
Hops ☐ X ☐
Fermentation ☐ X ☐
Other _____

10

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☐ X ☐
Clarity ☐ X ☐
Other _____
Head ☐ X ☐
Retention ☐ X ☐
Texture _____

3

Flavor

None L M H Inappropriate
Malt ☐ X ☐
Hops ☐ X ☐
Bitterness ☐ X ☐
Fermentation ☐ X ☐
Balance ☐ X ☐
Finish/Aftertaste ☐ X ☐
Other Roasted coffee flavor with malty finish

18

Mouthfeel

Thin M Full Inappropriate
Body ☐ X ☐
Carbonation ☐ X ☐
Warmth ☐ X ☐
Creaminess ☐ X ☐
Astringency ☐ X ☐
Other sudsy

5

Overall

Classic Example ☒
Flawless ☒
Wonderful ☒
Not to Style
Significant Flaws
Lifeless

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

Good brew.

9

Judge Total

45



BEER SCORESHEET

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Structured Version

NATIONAL

HOME BREW COMPETITION



Location

TOPEKA

Date

10/24/20

Judge
Name

Mike Tate
NonBJCP
ktbear@cox.net

BJCP
& Rank

Email

###1075



8B: Schwarzbier
Group:71/Flight:1

Position
in flight
Entry

10

of

11

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 3

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Flavor

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ Wheat. Subtle grainy notes
Hops ☒ ☐ ☐ ☐ OK for style
Bitterness ☐ ☐ ☒ ☒ Way too high for style
Fermentation ☐ ☒ ☐ ☐ Banana, Low Clove, Hint of bubblegum

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

Acetaldehyde		Metallic	
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DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection

☐ OK

Aroma

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐
Hops ☐ ☒ ☐ ☐
Fermentation ☐ ☐ ☐ ☐ YEASTY
Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☐ ☐ ☒ ☐ ☐ ☐
Clarity ☒ ☐ ☐ ☐ ☐ Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention ☐ ☒ ☐ ☐ ☐ Other _____
Texture _____

Flavor

None L M H Inappropriate
Malt ☐ ☐ ☒ ☐ ROASTY
Hops ☐ ☒ ☐ ☐
Bitterness ☐ ☒ ☐ ☐
Fermentation ☐ ☒ ☐ ☐
Balance Hoppy ☒ Malty ☐ NICE BALANCE
Finish/Aftertaste Dry ☐ Sweet ☐
Other _____

Mouthfeel

Thin M Full Inappropriate
Body ☐ ☒ ☐ ☐
Carbonation None L M H Inappropriate
Warmth ☐ ☒ ☐ ☐
Creaminess None L M H Inappropriate
Astringency ☒ ☐ ☐ ☐
Other _____

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.

GOOD ROASTY FLAVOR W/ NICE
HOP BALANCE. GOOD EXAMPLE
OF STYLE

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