



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Use Regular BJCP Scoresheet for Full Evaluation and Feedback



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<http://www.homebrewersassociation.org>

Judge Name (print) _____

Style/Category _____

Entry # _____

Judge BJCP ID/Rank _____

Special Ingredients: _____

Judge Email _____

Other Notes: _____

INSTRUCTIONS: '■' or '☑' boxes for attributes you perceive. Circle any boxes where style expectations were not met.

AROMA		Malt			Hops		Esters		Other		12
#	Aspect	☉	L	M	H	☐ Grainy	☐ Citrusy	☐ 'Fruity'	☐ Brett.	☐ Flawed	
	Malt	☐	☐	☐	☐	☐ Caramel	☐ Earthy	☐ Apple/Pear	☐ Fruit		
	Hops	☐	☐	☐	☐	☐ Bready	☐ Floral	☐ Banana	☐ Lactic		
	Esters	☐	☐	☐	☐	☐ Rich	☐ Grassy	☐ Berry	☐ Smoke		
	Phenols	☐	☐	☐	☐	☐ Dark Fruit	☐ Herbal	☐ Citrus	☐ Spice		
	Alcohol	☐	☐	☐	☐	☐ Toasty	☐ Piney	☐ Dried Fruit	☐ Vinous		
	Sweetness	☐	☐	☐	☐	☐ Roasty	☐ Spicy	☐ Grape	☐ Wood		
	Acidity	☐	☐	☐	☐	☐ Burnt	☐ Woody	☐ Stone Fruit	☐ _____		
Comments >											

APPEARANCE		Color Specifiers								3		
Aspect	☉	L	M	H	Beer	☐ Straw	☐ Yellow	☐ Gold	☐ Amber	☐ Copper	☐ Brown	☐ Black
Clarity	☐	☐	☐	☐	Head	☐ White	☐ Ivory	☐ Cream	☐ Beige	☐ Tan	☐ Brown	
Head Size	☐	☐	☐	☐	Other	☐ Flat	☐ Lace	☐ Legs	☐ Opaque			
Head Retention	☐	☐	☐	☐								
Head Texture					Comments >							

FLAVOR		Malt			Hops		Esters		Other		Balance		20
#	Aspect	☉	L	M	H	☐ Grainy	☐ Citrusy	☐ 'Fruity'	☐ Brett.	☐ Malty			
	Malt	☐	☐	☐	☐	☐ Caramel	☐ Earthy	☐ Apple/Pear	☐ Fruit	☐ Hoppy			
	Hops	☐	☐	☐	☐	☐ Bready	☐ Floral	☐ Banana	☐ Lactic	☐ Even			
	Esters	☐	☐	☐	☐	☐ Rich	☐ Grassy	☐ Berry	☐ Smoke				
	Phenols	☐	☐	☐	☐	☐ Dark Fruit	☐ Herbal	☐ Citrus	☐ Spice				
	Sweetness	☐	☐	☐	☐	☐ Toasty	☐ Piney	☐ Dried Fruit	☐ Vinous				
	Bitterness	☐	☐	☐	☐	☐ Roasty	☐ Spicy	☐ Grape	☐ Wood				
	Alcohol	☐	☐	☐	☐	☐ Burnt	☐ Woody	☐ Stone Fruit	☐ _____				
	Acidity	☐	☐	☐	☐								
	Harshness	☐	☐	☐	☐								
		☐	☐	☐	☐								
		☐	☐	☐	☐								
Comments >													

MOUTHFEEL		Flaws			Finish		Comments		5
Aspect	☉	L	M	H	☐ Flat	☐ Cloying			
Body	☐	☐	☐	☐	☐ Gushed	☐ Sweet			
Carbonation	☐	☐	☐	☐	☐ Hot	☐ Medium			
Warmth	☐	☐	☐	☐	☐ Harsh	☐ Dry			
Creaminess	☐	☐	☐	☐	☐ Slick	☐ Biting			
Astringency	☐	☐	☐	☐					
Comments >									

OVERALL IMPRESSION		Drinkability		Comments		10
Assessment	L	M	H	☐ I would finish this sample		
Stylistic Accuracy	☐	☐	☐	☐ I would drink a pint of this beer		
Technical Merit	☐	☐	☐	☐ I would pay money for this beer		
Intangibles	☐	☐	☐	☐ Please send me the recipe!!!		

TOTAL		Use back of sheet for additional comments		50
Scoring	Outstanding (45-50): World-class example of style	Good (21-29): Misses the mark on style and/or minor flaws		
Guide	Excellent (38-44): Exemplifies style well, requires minor tuning	Fair (14-20): Off flavors, aromas or major style deficiencies		
	Very Good (30-37): Generally within style parameters, minor flaws	Problem (0-13): Major off flavors and aromas dominate		

FLAUS (check where perceived or by indicating L, M or H intensity) See http://www.bjcp.org/faults.php for suggested fixes.											
Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth
Acetaldehyde				Light-struck				Sour/Acidic			
Alcoholic/Hot				Medicinal				Smoky			
Astringent				Metallic				Spicy			
Diacetyl				Musty				Sulfur			
DMS				Oxidized				Vegetal			
Estery				Plastic				Vinegary			
Grassy				Solvent/Fusel				Yeasty			