



# BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) RON JOHNSON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email rjohnson@rmsa.com  
*Use Avery label # 5160*

Category # 12 Subcategory (a-f) B Entry # 168  
 Subcategory (spell out) ROBUST PORTER  
 Special Ingredients: \_\_\_\_\_

- Judge Qualifications/BJCP Rank :**
- Apprentice     Recognized     Certified  
 National        Master        Grand Master  
 Honorary Master     Professional Brewer  
 Novice (non-BJCP)     Experienced (but not in BJCP)

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

- 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 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.

**Aroma** (as appropriate for style) 8 /12  
 Comment on malt, hops, esters, and other aromatics  
GOOD ROASTINESS  
SOME BISCUIT OR TOAST

**Appearance** (as appropriate for style) 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
EXCELLENT HEAD & RETENTION  
GOOD COLOR

**Flavor** (as appropriate for style) 16 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
GOOD MALT BALANCED WITH  
GOOD BITTERNESS

**Mouthfeel** (as appropriate for style) 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
PLEASANT CARBONATION  
MEDIUM BODY

**Overall Impression** 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
NOT AS COMPLEX AS MIGHT  
BE EXPECTED FOR STYLE

Look up detailed descriptions in the BJCP vocabulary application:  
<http://www.bjcp.org/cep/vocab/>

<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
<b>Problematic</b> (0 - 13):	Major off flavors and aromas dominate	

		<b>Total</b> <u>37</u> /50	
<b>Classic Example</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b>		<b>Not to Style</b> <input type="checkbox"/>
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Flawless</b> <input type="checkbox"/>	<b>Technical Merit</b>		<b>Significant Flaws</b> <input type="checkbox"/>
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Wonderful</b> <input type="checkbox"/>	<b>Intangibles</b>		<b>Lifeless</b> <input type="checkbox"/>
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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Judge Name (print) Ron Gordon  
Judge BJCP ID \_\_\_\_\_  
Judge Email \_\_\_\_\_

Category # 12 Subcategory (a-f) B Entry # 168  
Subcategory (spell out) Robust Porter  
Special Ingredients: \_\_\_\_\_

Use Avery label #5160

### Judge Qualifications/BJCP Rank :

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

Comments \_\_\_\_\_

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- 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.

Aroma (as appropriate for style) 7 /12  
Comment on malt, hops, esters, and other aromatics  
good roast low hop ok

Appearance (as appropriate for style) 3 /3  
Comment on color, clarity, and head (retention, color, and texture)  
color, clarity & head good

Flavor (as appropriate for style) 12 /20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
good malt (roast, caramel) character hops ok nice fruitiness

Mouthfeel (as appropriate for style) 4 /15  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
good body, carb,

Overall Impression 7 /10  
Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A little more roast & some toasted malts + a bit more bittering hops

Total 33 /50

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	Problematic (0 - 13):	Major off flavors and aromas dominate

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Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless