



# BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Brad Dixon  
 Judge BJCP ID 60871  
 Judge Email brad@madmaxbrew.com  
*Use Avery label # 5160*

Category # 7 Subcategory (a-f) b Entry # 167

Subcategory (spell out) Cal Common  
 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 high fill

Aroma (as appropriate for style) 6 /12  
 Comment on malt, hops, esters, and other aromatics  
Sweet malt aroma. low hop aroma.  
Slight ester profile.

### 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 bready, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Clear amber, nice clarity. Tight  
off-white head that lingers.

Flavor (as appropriate for style) 10 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Ridiculous maltiness on the sides of the tongue.  
Slight hop bitterness, but not enough for  
style. Out of balance to the malt side.  
Malty character should be caramel - not  
melanoidin.

Mouthfeel (as appropriate for style) 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium body, low carbonation. Creamy  
on the tongue. No astringency. Clean  
terminations.

Overall Impression 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Not to style. More like an Altbier.  
Not a bad beer, just not to style. Needs  
more German Brewer hop character.

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

Total 26 /50

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, some 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

		Stylistic Accuracy					
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not to Style	
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	



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Judge N

Judge E

Judge L



**Lyn Davidson**  
Recognized  
BJCP ID # G0731  
spkrtoy@gmail.com

Use a very

### Judge Qualifications/BJCP Rank :

- Apprentice
- National
- Honorary Master
- Novice (non-BJCP)
- Recognized
- Master
- Professional Brewer
- Experienced (but not in BJCP)
- Certified
- Grand Master

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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 bread, sulfury or yeast-like aroma or flavor.

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Category # 7 Subcategory (a-f) b Entry # 0167

Subcategory (spell out) CAL COMMON  
Special Ingredients: \_\_\_\_\_

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

Comments VERY HIGH FILL - BLACK CAP & GOLD CAP

Aroma (as appropriate for style) 5 /12  
Comment on malt, hops, esters, and other aromatics

MODERATE CARAMEL MALT  
REALLY LOW HOP AROMA -  
SOME FRUITY - PLUM - ESTERS -

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

COPPER COLOR & BRILLIANTLY CLEAR -  
(GOOD!) TAN HEAD W/ MASSY TINY  
BUBBLES ON PALE, GOES AWAY WITH  
SOME LACE

Flavor (as appropriate for style) 8 /20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

CARAMEL MALT WITH NEXT TO NO HOP  
BITTERING. SHARPLY SWEET ON BACK OF  
ROOF OF MOUTH SIDES OF TONGUE. SHOULD  
HAVE MORE HOP BITTerness TO STYLE

Mouthfeel (as appropriate for style) 3 /5  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MALTY - TOO MUCH DARK/ROAST FOR  
STYLE. NO HOP BITTerness OR  
FLAVOR AS STYLE REQUIRES

Overall Impression 4 /10  
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

MAY BE MIS ENTERED - MORE LIKE A  
NORTHERN GERMAN AIR BEER -  
NEEDS LIGHTER ROASTED MALT AND A  
LOT MORE HOPS TO BE CAL COMMON

Total 23 /50

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	Excellent (38 - 44):	Exemplifies style well, requires minor fine-tuning
	Very Good (30 - 37):	Generally within style parameters, some minor flaws
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless