



# BEER SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) C. Toles  
 Judge BJCP ID App  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 10 Subcategory (a-f) B Entry # 0002  
 Subcategory (spell out) Am Amb Ale  
 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 OK

**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, coinny, 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.

**Aroma** (as appropriate for style) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
a bit overhopped  
malt has hard time coming thru  
other wise correct

**Appearance** (as appropriate for style) 2 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
only fair Retention  
Color and Clarity good

**Flavor** (as appropriate for style) 9 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
malt has hard time coming thru  
malt and Hop Bitterness are no Balanced

**Mouthfeel** (as appropriate for style) 3 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
correct for style  
except for Astringency due to over hopping

**Overall Impression** 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Hop Bitterness and malt not balanced well  
a no fault very drinkable Beer

Entrant: Please send concerns, complaints, or compliments to Comp\_Director@BJCP.org

<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	Total <u>28</u> /50		
	<b>Classic Example</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b> <input type="checkbox"/>	<b>Not to Style</b> <input type="checkbox"/>
	<b>Flawless</b> <input type="checkbox"/>	<b>Technical Merit</b> <input type="checkbox"/>	<b>Significant Flaws</b> <input type="checkbox"/>
	<b>Wonderful</b> <input type="checkbox"/>	<b>Intangibles</b> <input type="checkbox"/>	<b>Lifeless</b> <input type="checkbox"/>



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Judge Name (print) TOM SHANAHAN  
 Judge BJCP ID 60758  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 10 Subcategory (a-f) B Entry # 002  
 Subcategory (spell out) AMERICAN AMBER  
 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).
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  - Phenolic** - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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  - 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) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
MODERATE CITRUSY AROMA LOW MALT AROMA

**Appearance** (as appropriate for style) 3 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
AMBER COLOR SLIGHTLY HAZY GOOD HEAD RETENTION

**Flavor** (as appropriate for style) 10 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
ACCENT ON HOPS IN THIS BEER SEEMS A BIT HIGH FOR STYLE, NOT WELL BALANCED

**Mouthfeel** (as appropriate for style) 3 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MEDIUM BODY BITTERNESS IN THE FINISH DUE TO OVERUSE OF HOPS

**Overall Impression** 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
MORE OF AN AMBER IPA THIS BEER IS WELL CRAFTED THE ONLY PROBLEM IS AN ABUNDANCE OF HOPS

Entrant: Please send concerns, complaints, or compliments to Comp\_Director@BJCP.org

Total 29 /50

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