



COVER SHEET

AHA/BJCP Sanctioned Competition Program



The American Homebrewers Association

<http://www.bjcp.org>

<http://www.beertown.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.

Judges and/or Stewards

Check all score sheets for accuracy and make sure the judge's full name is printed on each one.

Entry: 273

Cat: 27 Standard Cider and Perry

Subcat: a Common Cider

Sparkling, Dry

Category # _____ Subcategory (a-f) _____

Ordinal Position in Flight: _____ of _____

This beer advanced to a mini-BOS round

Final Assigned Score

30

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.



CIDER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Com

Entry: 273

//www.beertown.org

Judge Name (print) DAN STEWARD
 Judge BJCP ID 60695
 Judge Email danc brewhound.net
 Use Avery label # 5160

Cat: 27 Standard Cider and Perry

Subcat: a Common Cider

Category Sparkling, Dry

Subcateg

Carbonation Level: Still Petillant Sparkling
 Sweetness: Dry Medium Sweet

Variety of apple (if declared): _____

Special Ingredients: _____

Judge Qualifications and BJCP Rank:

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):

- Acidic** – Sour flavor/aroma from low pH. Typically from one of several acids: malic, acetic, lactic, or citric.
 Alcoholic – The effect of ethanol & higher alcohols. Warming.
 Astringent – A drying sensation in the mouth similar to chewing on a teabag. Expected in some styles. Must be in balance.
 Bitter – A taste that is sharp, acrid, and unpleasant.
 Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. May be from the presence of fruit or esters resulting from fermentation.
 Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
 Mousy – A disorder due to lactic-acid bacteria. Cider smells and tastes like a rodent's den.
 Musty – Stale, musty, or moldy aromas/flavors.
 Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. Caused by lactic bacterial contamination.
 Oxidized – The aroma/flavor of damp cardboard or sherry.
 Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 Sulfur – The aroma of rotten eggs or burning matches.
 Sweet – Basic taste associated with sugar. May be appropriate for style as in a dessert cider.
 Thin – Lacking body or "stuffing."
 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Woody – A taste or aroma due to an extended length of time in oak or on wood chips.
 Yeasty – A bready, sulfury or yeast-like aroma or flavor.

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

Comments _____

Bouquet/Aroma (as appropriate for style) 5 /10

Expression of other ingredients as appropriate

HEAVY ON APPLES DOMINATED BY A
WHOLE LOT OF COOKED VEGETABLE SMELLS
AND A FAIR AMOUNT OF YEAST,
SHOULD SHOWCASE THE APPLES

Appearance (as appropriate for style) 5 /6

Color (2), clarity (2), carbonation level (2)

VERY GOOD COLOR AND BRILLIANT
CLARITY, CARBONATION LEVEL IS A
BETTER TO BE "SPARKLING"

Flavor (as appropriate for style) 15 /24

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),

Other ingredients as appropriate (5), Aftertaste (5)

VERY DRY FRESH WITH AN OVERWHELMING
LEVEL OF ACIDITY. BALANCE SHOULD
HAVE MORE SWEETNESS FROM APPLES
NOT MUCH MORE BUT A LITTLE WOULD
HELP.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

WRAAL THIS IS A GOOD EXAMPLE
OF A STANDARD CIDER WITH A COUPLE
OF MINOR FLAWS. NOSE SHOULD EXHIBIT
MORE FRUIT AND BALANCE/FRESH
SHOULD BE SWARTER, ITS A BIT
TOO AUSTERE

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

Total 31 /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	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Technical Merit <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Intangibles <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style Significant Flaws Lifeless
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CIDER SCORE SHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Anthony Chen
 Judge BJCP ID G0920
 Judge Email a18chen@gmail.com
Use Avery label # 5160

Category _____ Entry: 273 # 273
 Subcategory: Cat: 27 Standard Cider and Perry
 Subcat: a Common Cider
 Carbonation: Sparkling, Dry
 Sweetness: _____

Judge Qualifications/BJCP Rank :

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

Variety of apple (if declared): _____
 Special Ingredients: _____

Descriptor Definitions (Mark all that apply):

- Acidic** - Sour flavor/aroma from low pH. Typically from one of several acids: malic, acetic, lactic, or citric.
- Alcoholic** - The effect of ethanol & higher alcohols. Warming.
- Astringent** - A drying sensation in the mouth similar to chewing on a teabag. Expected in some styles. Must be in balance.
- Bitter** - A taste that is sharp, acrid, and unpleasant.
- Fruity** - The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. May be from the presence of fruit or esters resulting from fermentation.
- Metallic** - Tinny, coin, copper, iron, or blood-like flavor.
- Mousy** - A disorder due to lactic-acid bacteria. Cider smells and tastes like a rodent's den.
- Musty** - Stale, musty, or moldy aromas/flavors.
- Oily/Ropy** - A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. Caused by lactic bacterial contamination.
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- Phenolic** - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Sulfur** - The aroma of rotten eggs or burning matches.
- Sweet** - Basic taste associated with sugar. May be appropriate for style as in a dessert cider.
- Thin** - Lacking body or "stuffing."
- Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Woody** - A taste or aroma due to an extended length of time in oak or on wood chips.
- Yeasty** - A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)
 Comments _____

Bouquet/Aroma (as appropriate for style) 6 /10
 Expression of other ingredients as appropriate
mild sweet apple aroma with slight phenols in background, fruity esters are mildly apparent, slight corn-like vegetal aroma

Appearance (as appropriate for style) 4 /6
 Color (2), clarity (2), carbonation level (2)
pale yellow in color with brilliant clarity, carbonation is between still and petillant, not sparkling

Flavor (as appropriate for style) 14 /24
 Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5)
a high level of acidity that bites at tongue but is not overly sharp, sweetness is low to none, light bodied and finishes highly dry in aftertaste, acidity makes this very sour and harsh with no sweetness to balance

Overall Impression 5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
a highly acidic cider that is not quite sparkling, needs more sweetness to balance, check sanitization procedures, I would finish a bottle of this cider

Total 29 /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	

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