



BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Tim Thomas
 Judge BJCP ID B0708
 Judge Email HOPS4MEZ@GMAIL.COM
Use Avery label # 5160

Category # 11 Subcategory (a-f) A Entry # 418

Subcategory (spell out) MILK
 Special Ingredients: _____

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

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

Aroma (as appropriate for style) 9/12
 Comment on malt, hops, esters, and other aromatics
No Rear Off Scents

- 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) 2/3
 Comment on color, clarity, and head (retention, color, and texture)
Nice Head-low
COLOR A TAD DARK

Flavor (as appropriate for style) 14/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
TASTY, MALT TO STYLE

Mouthfeel (as appropriate for style) 4/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
CARBONATION GOOD, CONDITIONED
WELL.

Overall Impression 9/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
TASTY BEER, BRING ME MORE

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

Total 38/50

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



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Judge Name (print) Richard Bomer

Judge BJCP ID _____

Judge Email bomer-smiles@gmail.com

Use Avery label # 5160

Category # 11 Subcategory (a-f) a Entry # 418

Subcategory (spell out) mild

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):

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- 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.
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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.

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

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

Comments _____

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Moderate malt

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Color is nice, low head retention

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Good balance, finish is smooth

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

More fullness

Overall Impression 8 /10

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

Slight tinniness/astringency

Total 39 /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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
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