



# BEER SCORESHEET

## Examination Version

AHA/BJCP Sanctioned Competition Program



<http://www.bjcp.org>

<http://www.homebrewersassociation.org>

Participant ID: \_\_\_\_\_

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) \_\_\_\_\_

Exam City: \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

Exam Date: \_\_\_\_\_

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

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) \_\_\_\_\_/12

Comment on malt, hops, esters, and other aromatics

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

**Appearance** (as appropriate for style) \_\_\_\_\_/3

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

\_\_\_\_\_  
\_\_\_\_\_

**Flavor** (as appropriate for style) \_\_\_\_\_/20

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Mouthfeel** (as appropriate for style) \_\_\_\_\_/5

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Overall Impression** \_\_\_\_\_/10

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Total** \_\_\_\_\_/50

SCORING GUIDE

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



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**Appearance** (as appropriate for style) \_\_\_\_\_/3

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

\_\_\_\_\_  
\_\_\_\_\_

**Flavor** (as appropriate for style) \_\_\_\_\_/20

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Mouthfeel** (as appropriate for style) \_\_\_\_\_/5

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Overall Impression** \_\_\_\_\_/10

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
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**Total** \_\_\_\_\_/50

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