

ANATOMY OF A COMPLETE SCORESHEET

BJCP Judge Training - A section-by-section completeness checklist

Use the printed prompts as your roadmap. Cover the requested elements with specific, concise observations while using the limited writing space efficiently.

AROMA - 4 lines	Check: Malt • Hops • Esters/fermentation • Other aromatics Ask: What? How intense? Appropriate for style? Example: Med grapefruit/citrus hops; low pine/resin. Med-low bread/cracker malt. Very low fruity ester; otherwise clean.
APPEARANCE - 3 lines	Check: Color • Clarity • Head color • Texture • Retention Ask: Did I describe the beer rather than simply say it "looks good"? Example: Medium gold; excellent clarity. Moderate fine-bubbled white head with good persistence and lacing.
FLAVOR - 5 lines	Check: Malt • Hops • Fermentation • Bitterness • Balance • Finish/aftertaste • Other Ask: What leads? What supports? How do components interact? What remains afterward? Example: Med citrus/grapefruit hops; med-low bread/cracker malt. Medium clean bitterness lacks firmness; balance shifts slightly maltward. Clean, med-dry finish.
MOUTHFEEL - 4 lines	Check: Body • Carbonation • Warmth • Creaminess/texture • Astringency • Other sensations Ask: How does it physically feel? Note presence or absence of harshness, warmth, or astringency. Example: Medium body; medium prickly carbonation. Smooth, very low warmth. No hop harshness or astringency.
OVERALL - 6 lines	Check: Drinking pleasure • Style execution • Main issue(s) • Actionable improvement Ask: What matters most? What effect does it have? What should change - and what should remain? Goal: Synthesize the beer rather than repeat Aroma and Flavor.

WHOLE-SCORESHEET COMPLETENESS

OFF-FLAVOR / AROMA CROSS-CHECK	If you perceive an off flavor or aroma: check the appropriate descriptor box on the left side. If you check a descriptor box: you must also mention that characteristic in your written feedback on the right. The two sides of the sheet should agree.
COMPLETE THE FORM	Fill in the Category, Subcategory, and spelled-out style . Complete the Bottle Inspection . At the bottom right, mark the appropriate checkbox on each of the three rows : Stylistic Accuracy, Technical Merit, and Intangibles.
USE THE AVAILABLE SPACE	Maximum: two blank writing lines on the entire scoresheet. Additional blank lines cost points. Completeness means using the available space productively - not padding the sheet with empty words.

OVERALL IMPRESSION: QUALITY → STYLE → ISSUE → EFFECT → FIX → PRESERVE

STEP	PURPOSE	IPA EXAMPLE
QUALITY	How good/enjoyable?	Well-made, highly drinkable IPA.
STYLE	How well does it execute style?	Hop expression is restrained for style.
ISSUE	Most important weakness?	Bitterness lacks firmness; hop aroma/flavor lack intensity.
EFFECT	What does it do to the beer?	Balance shifts slightly toward malt.
FIX	What change addresses it?	Increase bittering; optimize late/whirlpool and dry hopping.
PRESERVE	What already works?	Preserve smooth bitterness, clean fermentation and dry finish.

FINAL CHECK BEFORE YOU TURN IT IN: Style information complete? Bottle inspected? Descriptor boxes agree with comments? All three bottom-right rows marked? Requested sensory elements covered? **No more than two blank lines?**
Fill the space with information - not words.