



BEER SCORESHEET

<http://www.bjcp.org>
AHA/BJCP Sanctioned Competition Program
<http://www.homebrewersassociation.org>
Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160
BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| ☒ Apprentice | ☐ Recognized | ☐ Certified |
| ☐ National | ☐ Master | ☐ Grand Master |
| ☐ Honorary Master | ☐ Honorary GM | ☐ Mead Judge |
| ☐ Provisional Judge | ☐ Rank Pending | ☐ Cider Judge |

Non-BJCP Qualifications:

- | | | |
|--|---|--|
| ☐ Professional Brewer | ☐ Beer Sommelier | ☐ GABF/WBC |
| ☐ Certified Cicerone | ☐ Adv. Cicerone | ☐ Master Cicerone |
| ☐ Sensory Training | ☐ Other | _____ |

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.
- ☐ **Ester** – 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 stale, 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 bread, sulfury or yeast-like aroma or flavor.

Category # 21 **Subcategory (a-f)** A **Entry #** _____

Subcategory (spell out) American IPA
Special Ingredients: _____

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

Comments _____

Aroma (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics

Citrus hops with some pine.
Some malt. Hop aroma seems low.
Appearance (as appropriate for style) 3 / 3

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

Golden, clear, with a white head.
Flavor (as appropriate for style) 14 /20

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

Citrus hops; some bread malt.
Bitterness seems low for an IPA.
Clean with a fairly dry finish.
Mouthfeel (as appropriate for style) 4 / 5

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

Medium body and carbonation. Smooth.
Overall Impression 6 /10

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

Good IPA, but needs more hops.
Increase hops to improve the beer.
Total 36 /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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	☐	Stylistic Accuracy				Not to Style
		☐	☐	☐	☐	
		Technical Merit				
		☐	☐	☐	☐	
Flawless	☐	☐	☐	☐	Significant Flaws	
Wonderful	☐	Intangibles				Lifeless
		☐	☐	☐	☐	



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- ☐ **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.
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Category # 21 **Subcategory (a-f)** A **Entry #** _____

Subcategory (spell out) American IPA
Special Ingredients: _____

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

Comments _____

Aroma (as appropriate for style) _____ **9** /12

Comment on malt, hops, esters, and other aromatics

Med citrus hops with some pine.
Low bread malt underneath the hops.
Hop aroma is restrained for IPA.
Appearance (as appropriate for style) _____ **3** / 3

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

Medium gold with good clarity.
Moderate white head; good retention.
Flavor (as appropriate for style) _____ **14** /20

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

Med citrus/pine; med-low bread malt.
Medium bitterness is somewhat restrained.
Balance is slightly maltier than expected.
Clean fermentation; medium-dry finish.
Mouthfeel (as appropriate for style) _____ **4** / 5

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

Medium body with medium carbonation.
Smooth, with slight alcohol warmth.
No noticeable astringency.
Overall Impression _____ **6** /10

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

Enjoyable, clean American IPA overall.
Hop character is restrained for style.
Bitterness could be somewhat stronger.
Increase bittering and late/dry hops.
Total _____ **36** /50

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	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.
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Classic Example	☐	Stylistic Accuracy				Not to Style
		☐	☐	☐	☐	
		Technical Merit				
		☐	☐	☐	☐	
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Wonderful	☐	Intangibles				Lifeless
		☐	☐	☐	☐	



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- ☐ **DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
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- ☐ **Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- ☐ **Light-Struck** – Similar to the aroma of a skunk.
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Category # 21 **Subcategory (a-f)** A **Entry #** _____

Subcategory (spell out) American IPA
Special Ingredients: _____

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

Comments brown longneck, silver cap, good fill
Aroma (as appropriate for style) _____ **9** /12

Comment on malt, hops, esters, and other aromatics

Med citrus/grapefruit; low pine/resin.
Med-low bread/cracker malt supports hops.
Very low fruity ester; otherwise clean.
Pleasant hops, but restrained for style.
Appearance (as appropriate for style) _____ **3** / 3

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

Medium gold with very good clarity.
Moderate fine-bubbled white head persists.
Good retention and lacing; appropriate.
Flavor (as appropriate for style) _____ **14** /20

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

Med citrus/grapefruit; low pine/resin.
Med-low bread/cracker malt provides support.
Medium clean bitterness is slightly low.
Balance therefore leans somewhat maltward.
Clean fermentation; med-dry citrus finish.
Mouthfeel (as appropriate for style) _____ **4** / 5

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

Medium body; medium lively carbonation.
Smooth; very low alcohol warmth.
No significant harshness or astringency.
Overall Impression _____ **6** /10

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

Very good, clean American IPA overall.
Hop expression is somewhat too restrained.
Increase bittering for firmer hop balance.
Increase late/whirlpool hops for flavor.
More dry hopping could boost aroma.
Total _____ **36** /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.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	Stylistic Accuracy	Not to Style
	Technical Merit	
Flawless		Significant Flaws
	Intangibles	
Wonderful		Lifeless



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- ☐ **Light-Struck** – Similar to the aroma of a skunk.
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Subcategory (spell out) American IPA
Special Ingredients: _____

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

Comments brown longneck, silver cap, good fill
Aroma (as appropriate for style) _____ **9** /12

Comment on malt, hops, esters, and other aromatics

Med grapefruit/citrus; low pine/resin.
Med-low bread/cracker malt supports cleanly.
Very low fruity ester; otherwise clean.
Fresh hops lack expected style intensity.
Appearance (as appropriate for style) _____ **3** / 3

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

Medium gold with excellent clarity.
Persistent, fine-bubbled white head.
Attractive lacing; fully style appropriate.
Flavor (as appropriate for style) _____ **14** /20

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

Med grapefruit/citrus; low pine/resin.
Med-low bread/cracker supports hop flavors.
Medium clean bitterness lacks firmness.
Malt becomes prominent through mid-palate.
Clean; med-dry, lingering citrus/resin finish.
Mouthfeel (as appropriate for style) _____ **4** / 5

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

Medium body; med prickly carbonation.
Smooth; very low appropriate alcohol warmth.
No hop harshness or astringency.
Low bitterness makes palate seem fuller.
Overall Impression _____ **6** /10

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

Well-made IPA with clean fermentation.
Primary weakness is restrained hop expression.
Low bitterness shifts balance toward malt.
Increase bittering for firmer hop balance.
Boost late/whirlpool and dry-hop expression.
Preserve smooth bitterness and dry finish.
Total _____ **36** /50

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	Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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Classic Example	☐	Stylistic Accuracy				Not to Style
		☒	☐	☐	☐	
		Technical Merit				
		☐	☐	☐	☐	
Flawless	☒	Intangibles				Significant Flaws
Wonderful	☐	☒	☐	☐	☐	Lifeless



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Special Ingredients: _____

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

Comments brown longneck, silver cap, good fill
Aroma (as appropriate for style) _____ **9** /12

Comment on malt, hops, esters, and other aromatics

Med grapefruit/citrus leads; low pine/resin.
Med-low bread/cracker remains supportive.
Very low fruitiness; otherwise fermentation clean.
Fresh hops lack expected aromatic intensity.
Appearance (as appropriate for style) _____ **3** / 3

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

Medium gold; brilliant clarity.
Dense, fine-bubbled persistent white head.
Attractive lacing; exemplary style presentation.
Flavor (as appropriate for style) _____ **14** /20

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

Med grapefruit/citrus; low pine/resin.
Med-low bread/cracker provides clean foundation.
Medium smooth bitterness lacks assertiveness.
Balance shifts maltward through mid-palate.
Clean; med-dry, lingering citrus/resin finish.
Mouthfeel (as appropriate for style) _____ **4** / 5

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

Medium body; med prickly carbonation.
Smooth; very low supportive alcohol warmth.
No harsh bitterness or hop astringency.
Restrained bitterness makes palate seem fuller.
Overall Impression _____ **6** /10

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

Highly drinkable, technically clean IPA.
Hop expression limits strong style execution.
Bitterness needs firmness; hops need intensity.
Increase bittering modestly for better balance.
Optimize late/whirlpool and dry hops separately.
Preserve clean fermentation and dry finish.
Total _____ **36** /50

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