



BEER SCORESHEET

BJCP Sanctioned Competition Program
Structured Version



Location Saturday

Date 11/9/21

Matthew Holloway
Pro Brewer
FELONS BREWING CO.
5 Boundary Street
Brisbane City
fizzyllogicbrewing@gmail.com

Non-BJCP Qualifications

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

Malt	None L	X	M	H	Inappropriate
Hops	X				
Bitterness			X	X	
Fermentation		X			

Wheat. Subtle grainy notes
OK for style
Way too high for style
Banana. Low clove. Hint of bubblegum

13 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, 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



Category# 15 Entry # 000161
Sub (a-f) 05
Subcategory Belgian Dubbel [BJCP 26B]
Special Ingredients _____

Position in flight Entry 5
Advanced to MINI-BOS
PLACE 31
CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Aroma

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____

Coramel, to oxidation - sweeter, Pustiness slightly Present

6 12

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Head Retention ☐ White ☐ Ivory ☐ Beige ☐ Tan ☐ Brown ☐ Inappropriate
Texture ☐ Quick ☐ Lasting ☐ Other _____

Big a foamy to tight bubbles

2 3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malty ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Inappropriate
Other _____

Sweet, Coramel, a touch cloying, a little flat tasting for the style, otherwise clean and Pleasant

12 20

Mouthfeel

Body ☐ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☐ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☐ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____

3 5 10

Overall

Classic Example ☐ Not to Style
Flawless ☐ Significant Flaws
Wonderful ☐ Lifeless

7 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Not quite as dry as style would expect, a little more malt-Flavours (specialities) could enhance dryness, good carbonation and presentation.

30 50

Judge Total