



BEER SCORESHEET

BJCP Sanctioned Competition Program

Structured Version



Location Saturday

Date 11/9/21

Judge Name Matthew Lake
BJCP ID & Rank E3552 Certified
Email mattlakey83@gmail.com

Category# 18 Entry# 000166
Sub (a-f) 02
Subcategory Classic Style Smoked Beer [BJCP 32A]
Special Ingredients Style - Piwo Grodziski.; Using Oak Smoked Wheat Malt.

Position in flight
Entry

Advanced to
MINI-BOS

33

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

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.

Bottle Inspection ☐ OK

Aroma

Malt Very low smoke malt aroma
Hops Herbal hop aroma
Fermentation Some esters, pear like
Other _____

Appearance

Color Yellow
Clarity Brilliant
Other _____
Head Quick
Retention Quick
Texture _____

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 13
Malt X Wheat. Subtle grainy notes
Hops X OK for style
Bitterness X Way too high for style
Fermentation X Banana. Low clove. Hint of bubblegum

Flavor

Malt low smoke flavour, grainy malt
Hops medium-low herbal hop flavour
Bitterness medium bitterness
Fermentation medium-low fruity esters
Balance Balanced slightly more to bitterness
Finish/Aftertaste Dry finish
Other _____

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	

Mouthfeel

Body Thin
Carbonation M
Warmth X
Creaminess Quick
Astringency Quick
Other _____

Overall

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

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

A very good beer which is easy to drink. just had some minor flaws. Could have had more smoke and clarity was too hazy -> condition longer to clear up. Head needed to be bigger and longer lasting
Judge Total 32.5

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





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Location **Saturday**

Date **11/9/21**

Judge Name **Jim Morrison**
BJCP ID & Rank _____
Email **jmorrison@hotmail.com**

Category# **18** Entry# **000166**
Sub (a-f) **02**
Subcategory **Classic Style Smoked Beer [BJCP 32A]**
Special Ingredients **Style - Piwo Grodziski.; Using Oak Smoked Wheat Malt.**

Position in flight
Entry

Advanced to
MINI-BOS

PLACE

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judge's individual scores

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

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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 ☒ X ☐ Wheat. Subtle grainy notes
Hops ☒ X ☐ OK for style
Bitterness ☒ X ☒ Way too high for style
Fermentation ☒ X ☐ Banana. Low Clove. Hint of bubblegum

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
Ester	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

Outstanding	45-50	World-class example of style.
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Bottle Inspection ☐ OK

Aroma

Malt ☒ X ☐ Some grainy wheat
Hops ☒ X ☐ Spicy floral
Fermentation ☒ X ☐ some apple/pear
Other ☒ Minimal to no smoke aroma

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Head ☒ Quick ☐ Lasting ☐ Other
Retention ☒ Quick ☐ Lasting ☐ Other
Texture ☒ Haziness is a fault for style

Flavor

Malt ☒ X ☐ grainy sweetness
Hops ☒ X ☐ spicy floral
Bitterness ☒ X ☐ strong bitterness
Fermentation ☒ X ☐ low-moderate pomme-frit
Balance ☒ Hoppy ☐ Malty
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ crisp finish
Other ☒ moderate oak flavor

Mouthfeel

Body ☒ Thin ☐ M ☐ Full
Carbonation ☒ None ☐ L ☐ M ☒ H
Warmth ☒ Cold ☐ Warm
Creaminess ☒ X ☐ None ☐ L ☐ M ☐ H
Astringency ☒ X ☐ None ☐ L ☐ M ☐ H
Other

Overall

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

Feedback

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

A nice, sessionable crisp beer with moderate oak flavor but lacking in smoke aroma and flavor. No flaws but missing the smoke required for the style, and hazy

Judge Total

