



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
 of _____
 Advanced to MINI-BOS
 PLACE 33
 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.

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 None L M H Inappropriate Wheat. Subtle grainy notes
 Hops None L M H Inappropriate OK for style
 Bitterness None L M H Inappropriate Way too high for style
 Fermentation None L M H Inappropriate 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	
Estery	<input checked="" type="checkbox"/>	Smoky	<input checked="" type="checkbox"/>
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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Very low smoke malt aroma
 Hops None L M H Inappropriate Herbal hop aroma
 Fermentation None L M H Inappropriate Some esters, pear like
 Other _____

7/12

Appearance

Color Brilliant Gold Amber Copper Brown Black Inappropriate Other
 Clarity Brilliant Hazy Opaque Inappropriate Other
 Other _____

Head White Ivory Beige Tan Brown Inappropriate Other
 Retention Quick Lasting Inappropriate Other
 Texture _____

1.5/3

Flavor

Malt None L M H Inappropriate low smoke flavour, grainy malt
 Hops None L M H Inappropriate medium-low herbal hop flavour
 Bitterness None L M H Inappropriate medium bitterness
 Fermentation None L M H Inappropriate medium-low fruity esters
 Balance Hoppy Malt Sweet Inappropriate Balanced slightly more to bitterness
 Finish/Aftertaste Dry Sweet Inappropriate Dry finish
 Other _____

14/20

Mouthfeel

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

4/5

Overall

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

6/10

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. I 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

32.5/50



