



BEER SCORESHEET

BJCP Sanctioned Competition Program
Structured Version



Location Saturday

Date 11/9/21

Judge Name Alex Taubert
BJCP ID E2971 *Certified*
& Rank lexmainstay@hotmail.com
Email

Category# 17 Entry# 000511
Sub (a-f) 02
Subcategory Spice Herb Vegetable Beer [BJCP 30A]
Special Ingredients Base style - Saison; Spices - Lemon Myrtle / Ginger...

Position in flight
Entry 14
of 14

Advanced to
MINI-BOS
PLACE

34

CONSENSUS SCORE
may not be an average of
judge's individual scores

Non-BJCP Qualifications

Cicerone ☒ Rank Certified
Pro Brewer ☒ Brewery Headricks Lane
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.

Aroma

None L M H Inappropriate
Malt ☒ Very low
Hops ☒ No hop aroma
Fermentation ☒ Overripe Pear, Clove Oranges Esters
Other Moderate Ginger & Lemon Myrtle Balanced with Yeast Ester "Saison style" character

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ Brilliant
Clarity ☒ Hazy
Other _____
Head ☒ Quick
Retention ☒ Long
Texture Foamy tight bubbles

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

Flavor

None L M H Inappropriate
Malt ☒ No Malt flavor
Hops ☒ No hop flavor
Bitterness ☒ Low Bitterness
Fermentation ☒ No discernable esters
Balance ☒ Balance towards Spices
Finish/Aftertaste ☒ Finishes dry & spicy
Other Very strong ginger & lemon myrtle flavor overpowers any malt hops or esters

Mouthfeel

Thin M Full Inappropriate
Body ☒ Thin
Carbonation ☒ High
Warmth ☒ High
Creaminess ☒ Low
Astringency ☒ Low
Other Spicy & biting

Overall

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

Feedback

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

The aroma of this beer was excellent & promised so much unfortunately was let down by the imbalance in the flavor which was too far towards the ginger & lemon myrtle try and pull back on the spice additions to balance the drinking experience.
great concept

Judge Total

35

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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Judge Name: Matthew Lloyd
BJCP ID & Rank: Non BJCP Judge
Email: mpa.lloyd@gmail.com

Non-BJCP Qualifications

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☒ Describe TAPS CERT III
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.
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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: X M H 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	M	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	L
DMS		Sour / Acidic	
Esters	L	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Scoring Guide	Outstanding	45-50	World-class example of style.
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Location: Saturday Date: 11/9/21

Category# 17 Entry# 000511

Sub (a-f) 02

Subcategory: Spice Herb Vegetable Beer [BJCP 30A]

Special Ingredients: Base style - Saison; Spices - Lemon Myrtle / Ginger...

Position in flight: 14 of 14

Advanced to MINI-BOS: 34

PLACE: 34

CONSENSUS SCORE: 34

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Bottle Inspection ☐ OK

Aroma

Malt: Slight Caramel malt smell
Hops: Huge on ginger + lemon myrtle
Fermentation: Placks estery notes
Other: Expected, though very pleasant

Appearance

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

Flavor

Malt: Caramel notes, balanced
Hops: Lemon myrtle
Bitterness: Some astringency with
Fermentation: Subtle esters - need more
Balance: Finishes a little to sweet
Finish/Aftertaste: for category

Mouthfeel

Body: Thin, M, Full
Carbonation: None, L, M, H
Warmth: Other

Overall

Classic Example: X
Flawless: X
Wonderful: X

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

→ AWESOME GINGER NOSE
→ AWESOME APPEARANCE
→ PROBABLY TRY LESS LEMON MYRTLE / OR CONTACT TIME TO REDUCE BITTER
→ GINGER BALANCE IS GOOD

Judge Total

33