

Beer			Batch		Date	
Grist (Lb)		SRM (Recipe)			Water (Total, Gal)	
Mash Water (Gal)		Sparge Water (Gal) <input type="checkbox"/> Acidified, pH:			Target RA	
Target Mash pH		Salts/Acids (Mash) Salts/Acids (Sparge)				
Grain Temp		Water Notes				
Rest Temp	Time	Volume	Strike Temp	Start Temp	End Temp	pH
Sparge Temp	Sparge Time	Sparge pH				
Mash Yield	Gravity	Volume	pH	Points	Efficiency	Expected Volume
Mash Notes						
Start Kettle Volume	Boil Time	End Kettle Gravity	End Kettle Volume	pH	Points	Boil-Off Rate
Late additions:						
Whirlpool/Steep Time	Boil Notes					
Pitch Temp	Fermentor Volume	Fermentor Gravity	Fermentor pH	Oxygen (mins, Rate)	Primary Ferment Temp	Primary Ferment Time
Date Racked	Secondary Ferment Temp	Secondary Ferment Time	Fining Agent	Date Fined	Final Gravity	Finished Beer pH pre-Carbonation
Late Additions/Dry Hops/Spices:						
Date Packaged	Amount Packaged	Temp for Calc	Vols CO2	Priming Sugar	Amount	
12 oz bottles	22 oz bottles	Other (specify)	Priming Time	Date Opened		
Notes (Tasting notes/dates on back)						



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:

- | | | |
|--------------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | <input type="checkbox"/> Cider Judge |

Non-BJCP Qualifications:

- | | | |
|----------------------------------------------|-----------------------------------------|------------------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> GABF/WBC |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Adv. Cicerone | <input type="checkbox"/> Master Cicerone |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> 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.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____

Special Ingredients: _____

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

Comments _____

Aroma (as appropriate for style) _____ /12

Comment on malt, hops, esters, and other aromatics

Appearance (as appropriate for style) _____ /3

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

Flavor (as appropriate for style) _____ /20

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

Mouthfeel (as appropriate for style) _____ /5

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

Overall Impression _____ /10

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

Total _____ /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	
Flawless		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	
Wonderful		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	