



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) American Stout

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge
- Cider Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Adv. Cicerone
- Other \_\_\_\_\_
- GABF/WBC
- Master Cicerone

### 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.
- Estery** – 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.).
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) \_\_\_\_\_ 7 /12

Comment on malt, hops, esters, and other aromatics  
ligament, dark cherry, bread crust  
to - malt. Slight spice/pepper - possibly  
to - yeast. Hints of pine/cedar/stone  
to - hops. no diacetyl

**Appearance** (as appropriate for style) \_\_\_\_\_ 3 /3

Comment on color, clarity, and head (retention, color, and texture)  
Dark Brown opaque. Tan head medium  
then poured. Dispersed quality - the  
with large and small bubbles releasing

**Flavor** (as appropriate for style) \_\_\_\_\_ 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Burnt roast, slight chocolate from  
malt. Dark cherry and dark pine.  
Touch of caramel / toffee. Pine fruit  
present. Hints of diacetyl comment  
as it warms. A touch of head top  
character

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
medium high body. Creamy on palate.  
Hints of alcohol warms. No astringency  
Carbonation is high leading astringency  
quality to the palate feel.

**Overall Impression** \_\_\_\_\_ 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Very Roasty - But character is nice  
body like more malt character -  
Bread, caramel taste to go. Some  
hints of pine fruit do not fit style  
watch yeast temperature and health.  
would like more hop flavor for style  
to join addition

Total \_\_\_\_\_ 31 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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Flawless	<input type="checkbox"/>	Technical Merit			Significant Flaws
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles			Lifeless
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) AMERICAN STOUT

Special Ingredients: \_\_\_\_\_

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

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- Apprentice
- National
- Honorary Master
- Provisional Judge
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- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) \_\_\_\_\_ /12

Comment on malt, hops, esters, and other aromatics  
Cherry dominates (initially) A little burnt as it warms - I think too much for style.

**Appearance** (as appropriate for style) \_\_\_\_\_ /3

Comment on color, clarity, and head (retention, color, and texture)  
No. Nice @br. Good head though retention seemed to weaken.

**Flavor** (as appropriate for style) \_\_\_\_\_ /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
While bittersweet choc is there, I think it's a bit too burnt + astringent. Would love more caramel - or depth in general (citrus?) - I get a bit of rais in but it's a bit one-note.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Full body but a bit hot, slightly under carbonated?

**Overall Impression** \_\_\_\_\_ /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
I think there was perhaps too much roasted malt used here? It felt it was missing complexity/nuance and leaned a bit too much towards burnt.

**Total** 30 /50

### SCORING GUIDE

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Subcategory (spell out) American Stout

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Comments \_\_\_\_\_

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

Coffee - Slight Roast - resinous cannabis  
Dark Chocolate - blackberries fruit  
Grapefruit Pulp  
herbal medicinal

Appearance (as appropriate for style) 3 /3

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

Dark Brown to Black Color for beer  
Long head Retention: head has tannish hue  
Large bubbles

Flavor (as appropriate for style) 12 /20

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

Slight coffee roast - no esters such as  
hint of dark chocolate - pomme fruits detected  
caramel - low hopped flavor  
malt forward finish - all grain bread  
slight roast finish - toasted bread crust  
acidic red berries, raspberry - touch

Mouthfeel (as appropriate for style) 3 /5

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

creamy, rich, full body finish dry  
slight alcohol warmth touch acidic  
low carbonation  
hint of graininess

Overall Impression 6 /10

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

Coffee Roast level seems low for  
American Stout  
Top bitterness also seems low for American  
Stout  
Good head retention  
More hops, more coffee roast, more  
caramel

Total 31 /50

SCORING GUIDE

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Judge Name (print) \_\_\_\_\_  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

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- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics

Rich, dark caramel, light roasted grain  
coffee + chocolate  
No other aromatics  
Low - none hop aroma + esters

**Appearance** (as appropriate for style) 3 /3

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

Opaque black with tan persistent head  
fluffy

**Flavor** (as appropriate for style) 15 /20

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

Anise, chocolate coffee, dominate  
light, raisin, plum ~~and~~  
Low hop flavor - ~~but~~ earthy

**Mouthfeel** (as appropriate for style) 3 /5

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

Medium carbonation, low astringency  
creamy mouthfeel  
Alcohol warmth

**Overall Impression** 7 /10

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

Overall a very pleasant stout with  
rich malty profile. The warmth  
from the alcohol accentuated by  
the slight roasted astringency makes the  
mouthfeel slightly subpar

Total 37 /50

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Judge Name (print) \_\_\_\_\_  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 20B Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

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**Aroma** (as appropriate for style) \_\_\_\_\_ /12  
 Comment on malt, hops, esters, and other aromatics

Coffee Cocoa powder  
Slight Char

**Appearance** (as appropriate for style) \_\_\_\_\_ /3  
 Comment on color, clarity, and head (retention, color, and texture)

~~Dark~~ dark brown - almost black  
Open to tan head that lasts

**Flavor** (as appropriate for style) \_\_\_\_\_ /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Charred coffee grounds chocolate  
Earthy & herbal hop bitterness  
Hops become more apparent as it warms up  
No yeast flavors

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Slight Astringency, medium body

**Overall Impression** \_\_\_\_\_ /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Very much within the style.  
hop are American hops  
heels

Total 36 /50

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*Use Avery label # 5160*

Category # 20 Subcategory (a-f) B Entry # \_\_\_\_\_

Subcategory (spell out) American Stout  
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Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 10 /12  
 Comment on malt, hops, esters, and other aromatics

Dark choc hint of cherries, green olive, dark roast coffee, marshmello, cashews, herbal hop esters, graham crackers

**Appearance** (as appropriate for style) 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)

Orange, with hints of brown, reddish-tan head that lingers, with fine bubbles

**Flavor** (as appropriate for style) 15 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Dark cherry, flavors, flavored coffee, toffee, butterscotch. Well balanced, jammy malt, lingering slightly astringent finish. Should have more smel. hops

**Mouthfeel** (as appropriate for style) 5 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Muchal warmth, medium body, medium carb. Astringent finish

**Overall Impression** 9 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

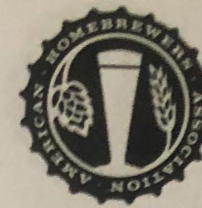
**Total** 42 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
	Stylistic Accuracy					
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
	Technical Merit					
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
	Intangibles					



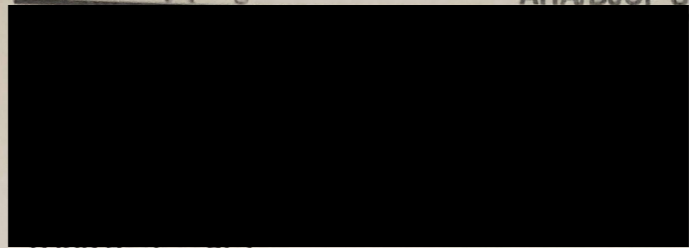
# BEER SCORESHEET



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http://www.homebrewersassociation.org



Category # 20 Subcategory (a-f) B Entry #

Subcategory (spell out) American Stout

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice       Recognized       Certified
- National           Master             Grand Master
- Honorary Master    Honorary GM     Mead Judge
- Provisional Judge    Rank Pending    Cider Judge

### Non-BJCP Qualifications:

- Professional Brewer    Beer Sommelier    GABF/WBC
- Certified Cicerone     Adv. Cicerone     Master Cicerone
- Sensory Training       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.
- Estery** – 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, coinny, 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.)
- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) \_\_\_\_\_ /12

Comment on malt, hops, esters, and other aromatics  
dark chocolate and coffee aroma with hints of charcoal

**Appearance** (as appropriate for style) \_\_\_\_\_ /3

Comment on color, clarity, and head (retention, color, and texture)  
opaque, dark brown with a persistent head.

**Flavor** (as appropriate for style) \_\_\_\_\_ /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Roasty malty, coffee, a bit smoky and caramel flavor. Some bitterness, mostly from malt.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium full body, creamy feeling

**Overall Impression** \_\_\_\_\_ /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Really enjoyed this one! Very smooth with bold flavor. Slight astringency at the end but doesn't detract from

Total 44 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



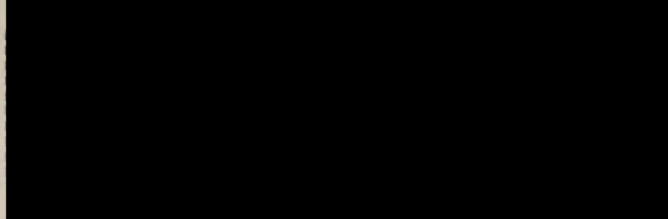
# BEER SCORESHEET



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Category # 20 Subcategory (a-f) B Entry #

Subcategory (spell out) American Stout

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice       Recognized       Certified
- National           Master             Grand Master
- Honorary Master    Honorary GM    Mead Judge
- Provisional Judge    Rank Pending    Cider Judge

### Non-BJCP Qualifications:

- Professional Brewer    Beer Sommelier    GABF/WBC
- Certified Cicerone    Adv. Cicerone    Master Cicerone
- Sensory Training    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.
- Estery** – 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.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 10 /12

Comment on malt, hops, esters, and other aromatics

Rich coffee and chocolate aroma with hints of a dark chocolate / ethiopian coffee sour fruitiness, almost hinting at chocolate and raspberries

**Appearance** (as appropriate for style) 3 /3

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

Black with tan, almost reddish head of fine bubbles,

**Flavor** (as appropriate for style) 17 /20

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

Chocolate and fruitiness, again with a berry-like, raspberry flavor, which invokes eating chocolate-covered fruit or a fresh single-origin african coffee.

**Mouthfeel** (as appropriate for style) 4 /5

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

Medium body with creamy carbonating bordering on excessive, but not quite tending up down to crisp, but still full.

**Overall Impression** 7 /10

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

This is a very interesting, enjoyable, chocolaty stout. The fruitiness coupled with sweetness makes it come off as sweet, but it works well.

Total 41 /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.

<b>Classic Example</b> <input type="checkbox"/>	<input checked="" type="checkbox"/>	<b>Stylistic Accuracy</b>			<b>Not to Style</b>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Flawless</b> <input type="checkbox"/>	<input checked="" type="checkbox"/>	<b>Technical Merit</b>			<b>Significant Flaws</b>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Wonderful</b> <input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Intangibles</b>			<b>Lifeless</b>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	





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Judge Name (print) \_\_\_\_\_

Judge BJCP ID \_\_\_\_\_

Judge Email \_\_\_\_\_

Use Avery label # 5160

Category # 20B Subcategory (a-f) B Entry # \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge
- Cider Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Adv. Cicerone
- Other \_\_\_\_\_
- GABF/WBC
- Master Cicerone

### 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.
- Estery** – 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.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 8 /12 8

Comment on malt, hops, esters, and other aromatics

High malt aroma of chocolate, caramel and stone fruit. Low herbal hop aroma and no yeast esters

**Appearance** (as appropriate for style) 3 /3

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

pitch black, but not murky, pillow head (tan) that sticks around, nice lacing on glass

**Flavor** (as appropriate for style) 16 /20 16

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

Burnt coffee and dark chocolate. Malt forward, but medium high bitterness from hops that balance out the malt sweetness. Medium-high roast character in the finish. Low alcohol character/warmth.

**Mouthfeel** (as appropriate for style) 4 /5

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

medium body with slight astringency ok because of roasted malts. medium high carbonation.

**Overall Impression** 8 /10

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

Full malty/roasty aroma and coffee/dark chocolate flavor blend nicely for a pleasurable drinking experience. The roasted malts help balance the beer, but maybe look to increase the resin/citrus hop flavors to be more of the "American" stout style

Total 39 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

<b>Classic Example</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b> <input type="checkbox"/>	<b>Technical Merit</b> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<b>Intangibles</b> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Lifeless</b>



# BEER SCORESHEET



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Judge Name (print) \_\_\_\_\_  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 203 Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending  Cider Judge

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  GABF/WBC
- Certified Cicerone  Adv. Cicerone  Master Cicerone
- Sensory Training  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.
- Estery** – 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.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics  
 moderate chocolate/coco aroma. Moderate roast malt, slight burnt character. Low floral hop aroma, ~~small resin~~ resin from hops

**Appearance** (as appropriate for style) 5 /3

Comment on color, clarity, and head (retention, color, and texture)  
 Dark brown, almost black. Long standing light brown head of fine bubbles covering the surface. Opaque.

**Flavor** (as appropriate for style) 9 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
 Moderately high roast malt ~~flavor~~ giving hints of dark roast coffee. Low level of cherry fruit from esters. ~~slight~~ slight alcohol flavor, rose malt levels of resin hop flavor, moderate hop bitterness. Bitterness lingers. Finishes low levels of oxidation dry.

**Mouthfeel** (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
 moderately full body, ~~no~~ slight creaminess, moderate carbonation. No detectable warmth. moderately high levels of ~~no~~ astringency.

**Overall Impression** 9 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
 Good beer. Too much astringency for style, try switching the malt bill to dial down heavily roasted malts which add astringency. Be careful when packaging to avoid oxidation which causes wet paper flavor.

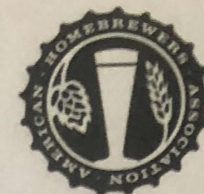
Total 27 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
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	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy				Not to Style
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		Technical Merit				
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Intangibles				Significant Flaws
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET



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Judge Name (print) \_\_\_\_\_  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 20 Subcategory (a-f) B Entry # \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending  Cider Judge

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  GABF/WBC
- Certified Cicerone  Adv. Cicerone  Master Cicerone
- Sensory Training  Other \_\_\_\_\_

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
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- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics  
Roasted malt medium  
no hops - 3  
touch of dark cherry raisin

**Appearance** (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)  
great color  
cinna head  
good clarity

**Flavor** (as appropriate for style) 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Roasted malt medium  
low alcohol with black berry (slight cherry)  
single note of roasted. could benefit from a more dynamic malt build  
into low vinous

**Mouthfeel** (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
medium body - could use more  
slight astringency / water alcohol warming  
high carb

**Overall Impression** 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Very roasted but not a complex malt flavor. Beautiful looking but would enjoy a bigger malt build w/ additional hop bitterness  
no off flavors or aromas

Include specialty malts Total 35 /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.
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- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy			Not to Style
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit			Significant Flaws
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles			Lifeless
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



# BEER SCORESHEET



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Category # 20 Subcategory (a-f) B Entry #

Subcategory (spell out) Am. Stout

Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice       Recognized       Certified
- National           Master             Grand Master
- Honorary Master    Honorary GM     Mead Judge
- Provisional Judge    Rank Pending    Cider Judge

### Non-BJCP Qualifications:

- Professional Brewer    Beer Sommelier    GABF/WBC
- Certified Cicerone     Adv. Cicerone     Master Cicerone
- Sensory Training       Other \_\_\_\_\_

### Descriptor Definitions (Mark all that apply):

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- 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.
- Estery** – 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, coinny, 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.)
- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics  
Ash tobacco, smoky, rich dark crusty toasted bread, a very low pear note with a little fresh bitterness.

**Appearance** (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)  
Dark brown almost black opaque with beige mouse like head the lingers.

**Flavor** (as appropriate for style) 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Peat smoky, tobacco carries through with hints of the meat of a wheat country bread little apple flesh and blanched bitter greens come up at the end

**Mouthfeel** (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium body with medium carbonation tiny bubbles on tongue, medium/high creaminess, leaving my mouth dry - astringent

**Overall Impression** 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
The roast is high but in getting a smoky note with a little esters. Over nicely done with a few flaws.

Total 36 /50

SCORING GUIDE	<b>Outstanding</b>	(45 - 50): World-class example of style.
	<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy				Not to Style
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		Technical Merit				
Flawless	<input type="checkbox"/>	Intangibles				Significant Flaws
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Lifeless				
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	