

BEER SCORE SHEET



Please remember to write legibly, add score correctly and judge according to competition style guidelines rather than personal preferences.

DESCRIPTOR DEFINITIONS

✓ CHECK WHENEVER APPROPRIATE

- ☐ **Acetaldehyde** — Green applelike aroma; byproduct of fermentation.
- ☐ **Alcoholic** — The flavor and aroma of ethanol and higher alcohols. Feels warming.
- ☐ **Astringent** — Drying, puckering (like chewing on a grape skin) feeling often associated with tannins.
- ☐ **Cooked Vegetable/Cabbagelike** — Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation.
- ☐ **Diacetyl/Buttery** — Described as buttery, butterscotchlike.
- ☐ **DMS (dimethyl sulfide)** — A sweet, cornlike aroma/flavor.
- ☐ **Fruity/Estery** — Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors.
- ☐ **Hoppy** — Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- ☐ **Light-struck** — Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ☐ **Metallic** — Described as tinny, coinlike, or bloodlike.
- ☐ **Oxidized/Stale** — Winy, wet cardboardlike, papery, rotten vegetablelike/pineapplelike, sherrylike, baby diaperslike. Often coupled with an increase in sourness, harshness and bitterness.
- ☐ **Phenolic** — Can be any one or combination of a medicinal, plasticlike, electrical firelike, listerinelike, chlorinelike, Band-Aid like, smoky, clovelike aroma or flavor.
- ☐ **Salty** — Flavor associated with table salt. Sensation experienced on sides of tongue.
- ☐ **Solventlike** — Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures, especially in high gravity worts. Like acetone or lacquer thinner aromas.
- ☐ **Sour/Acidic** — Pungent aroma, sharpness of taste, like vinegar (acetic acid) or lemon (lactic or citric acid). Sensation experienced on sides of tongue.
- ☐ **Sweet** — Basic taste associated with sugar. Sensation experienced on front tip of tongue.
- ☐ **Sulfurlike (H₂S; hydrogen sulfide)** — Rotten eggs, burning matches.
- ☐ **Yeasty** — Yeastlike aroma and/or flavor.

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

| | | |
|----------------------|-------------|-------|
| Scoring Guide | Outstanding | 45-50 |
| | Excellent | 38-44 |
| | Very Good | 30-37 |
| | Good | 21-29 |
| | Fair | 14-20 |
| | Problematic | 0-13 |

Round No. _____ **Entry No.** _____

Category No. _____ **Subcategory (a-h)** _____

Subcategory (spell out) _____

Judged Name (print) _____

Judge Qualifications (check one): Recognized ☐ Certified ☐

National ☐ Master ☐ Honorary Master ☐

Apprentice/Novice ☐ Experienced (but not BJCP) ☐ Professional Brewer ☐

BOTTLE INSPECTION

Appropriate size, cap, fill level, label removal, etc. ☐

Comments if inappropriate:

Max. Score

12

AROMA (as appropriate for style)

Comments on malt, hops 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 (full or thin 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:

Please use other side for additional comments.

TOTAL (50 possible points): _____

