



BEER SCORESHEET



The
American
Homebrewers
Association

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Ryan Brooks

Judge BJCP ID pending

Judge Email ryanbrooksnotary@gmail.com

Use Avery label # 5160

Judge Qualifications and BJCP Rank:

- | | | |
|--|-------------------------------------|---------------------------------------|
| <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"/> Mead Judge | <input type="checkbox"/> Cider Judge |
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Non-BJCP | <input type="checkbox"/> Rank Pending |

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 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.

Look up detailed descriptions in the BJCP vocabulary application:
<http://www.bjcp.org/cep/vocab/>

Category # 15 Subcategory (a-f) A Entry # 250

Subcategory (spell out) wizen

Special Ingredients: _____

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

Comments fed lower on the bottle fill, capped when open

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 / 12
very pleasant high on the spiciness, consider
aroma, clove spiciness, the but consider aroma
defects

Appearance (as appropriate for style)

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

2 / 13
little too dark for style, nice head retention
when swirled, head leaves quite. slight fading,
amber color a bit dark

Flavor (as appropriate for style)

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

10 / 20
little bits malt flavor, slight headiness in
detracting plastic flavor comes through in most sips
cardboard, + cinnamon holiday flavors come through
slight apple fruitiness in the finish, a bit of taste,
no banana bubble gum flavors.

Mouthfeel (as appropriate for style)

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

4 / 15
smooth creamy, nice appropriate carbonation
on tongue a little tingling on back of throat
when swirled

Overall Impression

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

5 / 10
a very smooth easy drinking pleasant beer, not
super close to style a little too spicy
clove phenolic contrast 2.7 not too far from
100% to style as permitted temp & yeast are
crystal in this style of beer, vision

Total

27 / 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
Problematic	(0 - 13):	Major off flavors and aromas dominate

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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



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J Shufelt Jonathan G0941

J jshufelt@gmail.com

J Certified

Category # 15 Subcategory (a-f) A Entry # 250

Subcategory (spell out) WEEBEN

Special Ingredients: _____

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

Comments LITTLE LOW BUT OK

Judge Qualifications and BJCP Rank:

- | | | |
|--|-------------------------------------|---------------------------------------|
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Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

STRONG PUNCH OF CORIANDER/PEPPER
CINNAMON WITH A HINT OF SOME
FRUIT ESTER. NOT REALLY BALANCED
UNFORTUNATELY

Appearance (as appropriate for style) 7 /3

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

DARK GOLD TO AMBER. GREY TO
OFF-WHITE HEAD. CLARITY IS
GOOD

Flavor (as appropriate for style) 15 /20

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

STRONG GRAINY CHARACTER, SOME
SPIKE BACKGROUND LIKE PEPPER. COVE
NUTTED IN THE FINISH WHICH
IS PRESENT. FINISHES RELATIVELY
DRY.

Mouthfeel (as appropriate for style) 3 /5

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

MEDIUM-BODY. SOMEWHAT
EFFERVESCENT. LOOKING FOR
MORE CARBONATION

Overall Impression 6 /10

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

A GOOD ATTEMPT AT A WEEBEN.
COLOR IS TOWARDS THE DARK SIDE.
THE HEAD/COLOR HAS A GREY TINT
TO IT PERHAPS SLOWING DOWN YOUR
LAYERING WILL HELP. CHECK YOUR
RECIPE FOR COLOR. CHECK YOUR YEAST/
FERMENTATION TO BRING OUT MORE
ESTERS

Total 33 /50

SCORING GUIDE

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Judge Name (print) Robert Hillier
Judge BJCP ID G 0881
Judge Email rhillier@hawaii.ntl.net
Use Avery label # 5160

Judge Qualifications and BJCP Rank:

- | | | |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input checked="" type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
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Category # 15 Subcategory (a-f) A Entry # 257
Subcategory (spell out) Weizen/Weiss beer
Special Ingredients: _____

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

Comments Slightly low fill, slight pop on opening

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Pleasant mixed of malt, banana and
est, possible hint of vanilla. Clean
No hops presence, none needed

Appearance (as appropriate for style)

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

Very slight head of grayish mixed-size
bubbles, little retention

Flavor (as appropriate for style)

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

what was detected a possibly some in the mouth
is appropriate clean taste in the flavor with
a hint of banana and acid in the finish.
Did this also have any yeast added?

Mouthfeel (as appropriate for style)

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

Medium-light body, low carbonation
is a flaw, hint of some bitterness
is not out, carbonation is not very good
not creamy.

Overall Impression

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

Except for the slight bitterness and low
carbonation, this is a good beer.
It is a good example of a
clean, light beer and is well
balanced. Although the
carbonation is not very good,
it is still a good beer.

Fermentation:

Total

33 /50

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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Significant Flaws	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>