



# BEER JUDGE CERTIFICATION PROGRAM

c/o Celebrator Beer News - PO Box 375 - Hayward, CA 94543

414-299-9145

## BEER SCORE SHEET

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

Judge Qualifications (check if appropriate):

- Apprentice/Novice
- Experienced (but not in BJCP)
- Professional Brewer
- BJCP Rank** (check if appropriate):
- Recognized       Master
- Certified         Grand Master
- National          Honorary Master

### 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.
- Astringent** - Puckering, lingering harshness and/or dryness in the finish/aftertaste; Harsh graininess.
- 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, corn-like aroma and flavor. At higher levels may be perceived as cooked, canned, or rotten vegetables.
- Estery** - Aroma and/or flavor of any ester. Many are similar to various fruits, fruit flavorings, or roses. At high levels esters take on solvent notes.
- Light-Struck** - Similar to the aroma of a skunk.
- Metallic** - Tinny, coinny, blood-like flavor.
- Oxidized/Stale** - Any one or combination of winy, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** - Any one or combination or medicinal, plastic, smoky, plastic adhesive strip, or clove-like aromas and flavors.
- 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), vinegar-like (acetic acid), or lemony (citric acid). Sensation experienced mostly on the side of tongue.
- Sulfur (hydrogen sulfide)** - The aroma of rotten eggs or burning matches.
- Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor.

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

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

**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** \_\_\_\_\_

*Entrant please note: Please write to the BJCP with concerns or complaints about the appropriateness or tone of judges' comments. Include copies of score sheets.*

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<b>Scoring Guide</b>	Outstanding (45-50)
	Excellent (38-44)
	Very Good (30-37)
	Good (21-29)
	Fair (14-20)
Problematic (0-13)	

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