



BEER SCORESHEET

Examination Version

AHA/BJCP Sanctioned Competition Program



<http://www.bjcp.org>

<http://www.homebrewersassociation.org>

Participant ID: _____

Category # ____10____ Subcategory (a-f) ____A____

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) _____ American Pale Ale _____

Exam City: _____

Special Ingredients: _____

Exam Date: _____

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

Comments _____

It's the Tasting Exam you waited 12 months to take. Fill out the entire sheet with NO blank space and write the best sheets you've ever written.

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent (hops)
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy (moderate)
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Describe, Describe, Describe. What did you Perceive and at what level? Cover every Cue word with at least two Descriptors. Tell a story about that beer to people who will never taste it.

If you find noticeable levels of any of these, check them off. Some people check them and write "OK" or give the level. "Diacetyl – faint."

I personally would score such a beer around 25. It appears to have the hops and IBUs of an IPA, and is way out of balance for an APA. The grassy astringency detracts, but no brewing flaws, and the Aroma was great. This should not be 30+ since it is not a good example of APA. My checks would all be in the middle box.

Circle your scoring range. Circle the specific reason; for ex, *Misses style* or *minor flaws* on Good beers.

Aroma (as appropriate for style) _____ /12

Comment on malt, hops, esters, and other aromatics

Moderately high resinous, pine-tar and grapefruit-rind hops. Moderate generic base malt with little secondary character. Fairly clean fermentation, with just hints of fruitiness complementing the dominant hops. No diacetyl/DMS/alcohol.

Appearance (as appropriate for style) _____ /3

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

Deep golden, light amber. Very good clarity. Gentle carbonation visible against light. Eggshell creamy head forms well, and persists as a lacy ring at edge. Easily roused on swirling. Lacing clings to cup.

Flavor (as appropriate for style) _____ /20

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

Aggressive pine tar resins and moderate grapefruit hops. Moderately low and plain base malts struggle to match up.

High bitterness creates a strong tilt to bitterness in balance through to finish, with a clinging hop bite lasting well into the sample. Any yeast esters are hidden by citrus/grapefruit hops. Hops from beginning to end.

Mouthfeel (as appropriate for style) _____ /5

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

Medium body, moderately high carbonation. Slight creaminess adds to perception of body. Slight hint of alcohol warmth is smooth enough. Lasting hop astringency adds a distracting grassy drying note late into the aftertaste.

Overall Impression _____ /10

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

Wonderful hop bouquet in Aroma – keep the late hops as is. High bitterness and overwhelming flavor hops create an unbalanced APA. Reduce bittering hops and flavor hops, or select hops with less co-humulone. Perhaps try first-wort hopping which smooths out bitterness. Increase ratio of character malts like Maris Otter and Bisquit/Aromatic to help malt stand up to these hopping rates. If dry-hopped, decrease contact time to reduce grassiness. Reduce OG or ferm temps to tame that slight alcohol note. Brew again to keep those aroma hops alive!

Check your math three times per sheet.

Total

_____ /50

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

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