



# 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
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Do not waste space on "OK to style" etc. Do not say "Hop aroma low - I would like to see more hops." If Guides say Low is OK you are wrong!

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."

On the exam, I would score beers between 16 and 40. The object is to be within three points of the proctors' CONSENSUS, often a simple average. So highs and lows drift inward. For ex, your "16" covers all consensus scores from 13 to 19, or almost the entire Fair range. A "39" covers from 42 to 36.

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

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

Comment on malt, hops, esters, and other aromatics

[level] [descriptor], [level] [descriptor] malts. \_\_\_\_\_

[level] [descriptor], [level] [descriptor] hops. \_\_\_\_\_

[level] [descriptor], [level] [descriptor] esters/yeast/ferm \_\_\_\_\_

[level] [descriptor], [level] [descriptor] other aromatics/flaws \_\_\_\_\_

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

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

Color, sub-tones & clarity of beer and visible carbonation \_\_\_\_\_

Color, texture, retention of head, any lacing or legs? \_\_\_\_\_

How head formed, can it be roused again? \_\_\_\_\_

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

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

[level] [descriptor], [level] [descriptor] malts. \_\_\_\_\_

[level] [descriptor], [level] [descriptor] hop flavor & bitterness \_\_\_\_\_

[level] [descriptor], [level] [descriptor] esters/yeast/ferm \_\_\_\_\_

[level] [descriptor], [level] [descriptor] other flavors/flaws \_\_\_\_\_

How is balance initially, and does it change? Describe

balance as it moves into the finish and aftertaste \_\_\_\_\_

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

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

Try to give more than [level] body, [level] carbonation, etc.

Look for ways these items compound each other, and items

in Flavor. Creaminess adds body, hops give astringency,

carbonation cuts body and flavors more quickly.

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

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

Positive comment on the beer / drinkability. Say nothing derogatory. \_\_\_\_\_

Every style gap or quality issue cited above should be offered feedback

to improve it. Offer style feedback **and** process/tech feedback. Suggest

other categories where it may score higher. The lower the score, the

more feedback required. Don't assume AG, extract or ingredients \_\_\_\_\_

**This is the longest section - use it all.**

Total \_\_\_\_\_/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
<b>Problematic</b>	(0 - 13):	Major off flavors and aromas dominate

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