

# Deconstructing the BJCP Beer Scoresheet

Every element of a BJCP score sheet should be filled out to the best of your ability. Your ability to successfully provide feedback will depend on your knowledge of beer styles, beer flaws, the processes and ingredients that go into brewing beer and your skill in accurately identifying flavors. There is a process you can follow to help improve your feedback to the entrant and ensure you complete a quality scoresheet. The process is suggested by the scoresheet itself and can be followed by judges of all levels to help them provide quality feedback to the best of their ability.

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

Judge BJCP ID \_\_\_\_\_

Judge Email \_\_\_\_\_

*Use Avery label # 5160*

**BJCP Rank or Status:**

<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"/> Honorary GM	<input type="checkbox"/> Mead Judge
<input type="checkbox"/> Provisional Judge	<input type="checkbox"/> Rank Pending	

**Non-BJCP Qualifications:**

<input type="checkbox"/> Professional Brewer	<input type="checkbox"/> Beer Sommelier	<input type="checkbox"/> Non-BJCP
<input type="checkbox"/> Certified Cicerone	<input type="checkbox"/> Master Cicerone	
<input type="checkbox"/> Sensory Training	<input type="checkbox"/> Other _____	

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

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

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

## Judge information

Important for two reasons:

- 1) Identifies you to the competition organizer and to the BJCP.
- 2) Indicates your level of qualification to the entrant.

Should always be filled out, although supplying your e-mail address is considered optional. Be truthful about your rank, it reflects on the competition.

## Entry Information, Category / Subcategory and Special Ingredients

Entry number is **critically** important. It enables the return of the score sheet to the entrant. Category information shows you are judging the entry in the category the entrant intended. Special Ingredients are **critical** when judging certain categories and can be helpful noting a variation within a style.

## Bottle inspection

Lets you anticipate beer flaws and can prove to an entrant you are actually judging their beer. Variations from appropriate entry standards should be noted as well as physical characteristics of the entry.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Note absence or presence of **malt** aroma. If present, quantify the **level** (low, medium, high), the **character** (I.E. sweet, roasty, caramel, etc.) and provide a **sensory modifier** (I.E. biscuity, toasty, grainy). Note whether malt aroma is appropriate (or not) to style and in what ways. Note absence or presence of **hop** aroma. If present, quantify the **level** (low, medium, high), the **character** (I.E. citrus, resinous, earthy, etc.) and provide a **sensory modifier** (I.E. orange, piny, herbal). Note whether hop aroma is appropriate (or not) to style and in what ways. Note absence or presence of esters. If present, quantify the **level** (low, medium, high), the **character** (I.E. fruity, floral, solvent, etc.) and provide a **sensory modifier** (I.E. apple, lavender, rose). Note whether ester aroma is appropriate (or not) to style and in what ways. Note absence or presence of other aromas. If present, quantify the **level** (low, medium, high), the **character** (I.E. diacetyl, alcohol, oxidation, etc.) and provide a **sensory modifier** (I.E. buttery, spicy, cardboard). Note whether other aroma(s) is/are appropriate (or not) to style and in what ways.

## Appearance (as appropriate for style)

\_\_\_\_\_ / 3

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

Note the **color** of the beer. Quantify it using a descriptive **color name** (I.E. straw, yellow, gold, brown, etc.) and a **modifier** (I.E. ruby highlights) if possible. Note whether the color is appropriate (or not) to style and in what ways. Note the **clarity** of the beer. Quantify it using a **level** (brilliant, hazy, opaque, etc.) and a **modifier** if appropriate. Note whether the clarity is appropriate (or not) to style and in what ways. Note the **head** on the beer, if present.. Quantify the depth of the foam's initial stand (large, medium, small). Describe the **color** of the foam (I.E. white, off-white, tan). Describe the **texture** of the foam (I.E. coarse, fine, creamy). Monitor the foam for persistence over time and any additional characteristics, such as lacing while continuing to judge other aspects. Note **retention** and whether the head is appropriate (or not) to style and in what ways.

## Flavor (as appropriate for style)

\_\_\_\_\_ /20

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

Note absence or presence of **malt** flavors. If present, quantify the **level** (low, medium, high), the **character** (I.E. sweet, roasty, caramel, etc.) and provide a **sensory modifier** (I.E. dark fruit, bready, grainy). Note whether malt flavor is appropriate (or not) to style and in what ways. Note absence or presence of **hop** flavor. If present, quantify the **level** (low, medium, high), the **character** (I.E. citrus, resinous, earthy, etc.) and provide a **sensory modifier** (I.E. orange, piny, herbal). Note whether hop flavor is appropriate (or not) to style and in what ways. Assess the **fermentation characteristics** (I.E. attenuation, residual sweetness, esters, phenolics, sourness) of the beer. Characterize it according to the style of the beer, whether or not is is appropriate and the presence (or absence) of any fermentation flaws. Assess the **balance** of the beer between malt sweetness, hop bitterness and other flavor components as appropriate for style. Quantify the balance by specifying a **level** (low, medium, high) of each component and note whether or not the balance is appropriate to the style. Describe the **finish** and/or **aftertaste** of the beer. Quantify the **duration** (long, short) **intensity** (strong, weak) and **character** (malty, hoppy, roasty) of the aftertaste. Note absence or presence of **other flavors**. If present, quantify the **level** (low, medium, high), the **character** (I.E. diacetyl, alcohol, oxidation, etc.) and provide a **sensory modifier** (I.E. buttery, spicy, cardboard). Note whether other flavors(s) is/are appropriate (or not) to style and in what ways.

## Mouthfeel (as appropriate for style)

\_\_\_\_\_ / 5

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

Note the **body** of the beer. Quantify the body by providing a **weight** (light, medium, heavy) and whether or not the body is appropriate to the style. Note the **carbonation** of the beer. Quantify the carbonation by providing a **level** (low, medium, high) and a **descriptor**, if merited (refreshing, burning, lifeless, flat, etc.) and whether or not the carbonation level is appropriate to the style. Assess the alcohol level of the beer and any **warming** sensation alcohol may create. Quantify the warming using a **level** (low, medium, high) and any **palate sensations** it might cause (burning, harshness, etc.) and whether or not that is appropriate to the style. Note whether or not the beer is **creamy** and whether or not that is appropriate to the style. Note whether or not the beer is **astringent**. If it is, characterize its **origin** (hops, grain, alcohol) **level** (low, medium, high) and whether or not that is appropriate to the style. Note any other palate sensations . Identify them and use levels to with descriptors to describe them and note whether or not that is appropriate to the style.

## Overall Impression

\_\_\_\_\_ /10

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

Summarize your impression of the beer in terms of the quality of the beer, whether or not it is appropriate to style and how enjoyable it is to drink. **Review your comments from the rest of the scoresheet and offer action-based solutions to any problems you have noted, with an emphasis on constructive criticism.**

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

The checkbox sections of the scoresheet allow you to summarize your impressions in a concise manner. They should always be filled out and should reflect the content of the written assessment you've made.

**Stylistic Accuracy, Technical Merit** and **Intangibles** all provide a 5 level range for the summary. A beer scoring 25 overall might be assumed to have only middle boxes checked, but it may have fared better in Intangibles than in Stylistic Accuracy, allowing the judge to express that problem here while remaining true to the overall score.

**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, coinny, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, 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 bready, sulfury or yeast-like aroma or flavor.

**Descriptor Definitions** allow the judge to indicate to the entrant what they have detected during their evaluation of the beer.

Cross checking how you described the beer in writing against this list of descriptors is the best way to ensure you have marked all the appropriate boxes. Conversely, if you check a box, you should be sure it is mentioned in your written comments. If desired, you may circle some of the descriptors to ensure the entrant understands exactly what you detected.

Note that these descriptors do not exclusively represent beer flaws. They may be checked for characteristics that are desired and appropriate in a given beer style.

The **Scoring Guide** serves as a cross-check to your overall score. When you have arrived at your final score, check two things. First, have you accurately scored the beer? Does your assessment mirror the score value description in the guide? Second, have you used appropriate language in your Overall evaluation? (I.E. did you say it was Very Good while scoring it as Excellent?) Consistency reassures entrants that you know what you're doing.

<b>SCORING GUIDE</b>	<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. Unpleasant.
	<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.