



2015

Judge's Name: .....  BJCP Judge

Entry Number

Category: ..... Style: .....

Judge Number

- Notes:
- **Beers must be judged against style guidelines; an entry is marked high in all places where it matches the guidelines.**
  - **Judges should circle appropriate terms and/or include further comments. Please provide constructive feedback.**
  - **1/2 point scores are acceptable. The spread between the total scores of the three judges must not exceed 7 points.**

**Bouquet/Aroma** (as appropriate for style)

**Malt** e.g. grainy, sweet, caramel, bready, rich, chocolate, toasty, roasty, burnt .....

**Hops** e.g. none, citrus, earthy, floral, fragrant, grassy, herbal, piney, spicy, woody .....

**Fermentation aromas** e.g. fruity, diacetyl (buttery), acetaldehyde (green apple), phenolic.....

**Other** e.g. clean, delicate, alcoholic, Brett, lactic, DMS, light-stuck, musty .....

Score/10

**Appearance** (as appropriate for style)

**Colour** e.g. straw, yellow, gold, amber, copper, brown, black .....

**Clarity** e.g. bright, clear, hazy, cloudy, opaque .....

**Head** e.g. retention, colour, size, texture .....

Score/5

**Flavour** (as appropriate for style).

**Malt** e.g. grainy, sweet, caramel, bready, rich, chocolate, toasty, roasty, burnt .....

**Hops** e.g. none, citrus, earthy, floral, fragrant, grassy, herbal, noble, piney, spicy, woody.....

**Fermentation flavours** e.g. esters (fruity), diacetyl, phenols, fusels .....

**Balance** e.g. sweet, evenly-balanced, bitter (low/med/high) .....

**Finish/Aftertaste** e.g. dry, bitter, sweet, sour, astringent, pleasant, fruity, lingering .....

**Other** e.g. alcohol, hot, harsh, acidic, slick, oxidised.....

Score/20

**Body** (as appropriate for style).

**Body** e.g. full, medium, light, thin, watery.....

**Mouthfeel** e.g. creamy, cloying, alcohol warmth, dry, astringent .....

**Carbonation** e.g. flat, low/medium/high .....

Score/5

**Overall Impression** (as appropriate for style).

**Stylistic Accuracy**  excellent  good  not to style .....

**Technical Merit**  flawless  minor flaws  major flaws .....

**Intangibles**  wonderful  lifeless .....

**Other** e.g. well crafted, good depth, fades quickly .....

**Suggested improvements** e.g. to recipe, brewing process .....

Score/10

**Scoring guide:**

- (46–50) SUPERB A world-class example of the style.
- (40–45) EXCELLENT Exemplifies style very well, but lacks some finesse.
- (33–39) VERY GOOD Generally within style, but needs a little attention.
- (25–32) GOOD Not quite to style and/or minor flaws.
- (16–24) FAIR Off flavours/aromas or major style deficiencies.

(0–15) POOR Major off flavours and aromas dominate.

**TOTAL SCORE/50**