



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud **Paul Keefer**
 National
 Jud **BJCP ID# G0477**
 paulkeefe@earthlink.net
 Jud

Category # 23 Subcategory (a-f) _____ Entry # 4

Subcategory (spell out) SESSION

Special Ingredients: _____

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| ☐ Apprentice | ☐ Recognized | ☐ Certified |
| ☐ National | ☐ Master | ☐ Grand Master |
| ☐ Honorary Master | ☐ Honorary GM | ☐ Mead Judge |
| ☐ Provisional Judge | ☐ Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| ☐ Professional Brewer | ☐ Beer Sommelier | ☐ Non-BJCP |
| ☐ Certified Cicerone | ☐ Master Cicerone | |
| ☐ Sensory Training | ☐ Other _____ | |

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 – Aromas 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

LEMON & PINE RESIN HOP AROMA

MODERATELY TOASTY WITH A Hint of

Caramel

NO DIACETYL AD PMS

Appearance (as appropriate for style) 3 /3

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

AMBER/GOLDEN

SLIGHT HAZE (HOP HAZE?)

CREAMY WHITE HEAD WITH GOOD

RETENTION

Flavor (as appropriate for style) 11 /20

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

FIRM TOASTY MALT LEMON ORANGE

PINE HOP FLAVOR MEDIUM BITTERNESS

BALANCE TOWARD BITTERNESS CLEAN

& WELL CONDITIONED FIRM DRY

FINISH & LINGERING HOP BITTERNESS

WITH A PINE RESIN AFTERTASTE

Mouthfeel (as appropriate for style) 3 /5

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

MEDIUM LIGHT BODY

MODERATE CARBONATION LOW WARMTH

MODERATELY CREAMY

SLIGHT HOP ASTRINGENCY

Overall Impression 6 /10

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

THIS IS A CLEAN & WELL MADE BEER

MALT QUALITY IS QUITE PLEASANT

FERMENTATION IS CLEAN WITH A

PLEASANT LOW FRUITINESS THE HOP FLAVOR

IS QUITE PLEASANT ALSO - BITTERNESS

LEVEL IS HIGH AND ASTRINGENTLY

OVERPOWERING

Total 29 /50

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

Classic Example	☐	☒	☐	☐	Not to Style
Flawless	☐	☒	☐	☐	Significant Flaws
Wonderful	☐	☒	☐	☐	Lifeless



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Judge
Bob Riksheim
Certified
BJCP ID# G0817
briks@onebox.com
Judge Email

Category # 23 Subcategory (a-f) _____ Entry # 4

Subcategory (spell out) WEST COAST SESSION ALE
Special Ingredients: _____

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

Comments SLIGHTLY LOW FILL

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

SOFT MALT AROMA IN NOSE FOLLOWED BY
MODERATE CITRUS WITH A TOUCH OF CAT BOX.

Appearance (as appropriate for style) 2 /3

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

CLEAR WARM GOLDEN COLOR GOOD SIZED OFF-WHITE
HEAD LASTS A LONG TIME, FINISHING IN A LAYER
OF TINY BUBBLES.

Flavor (as appropriate for style) 12 /20

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

BALANCE LEANS TOWARDS MALT, HOP BITTERNESS
IS CLEAN BUT TOO SUBDUED. HOP FLAVOR LASTS
INTO FINISH, AFTERTASTE IS MILD, HOP FLAVOR
IS CLEAN BUT A BIT SMALL.

Mouthfeel (as appropriate for style) 3 /5

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

MEDIUM + BODY, MEDIUM CARBONATION, VERY
CREAMY MOUTHFEEL. FINISH IS LONG AND
MODERATELY DRY WITH A BIT OF HOT EDGE AT
END.

Overall Impression 6 /10

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

A GOOD BEER, BUT NEEDING MORE BALANCE,
CRISPNESS AND FOCUS. MORE ATTENUATION WOULD
IMPROVE MOUTHFEEL, AND EMPHASIZE THE
HOP FLAVOR AND BITTERNESS MORE.

Total 30 /50

SCORING GUIDE

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Classic Example	☐	Stylistic Accuracy	☒	Not to Style	☐
Flawless	☐	Technical Merit	☒	Significant Flaws	☐
Wonderful	☐	Inapplicable	☒	Lifeless	☐



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Judge Name (print) Justin Unverich

Category # 23

Subcategory (a-f) _____

Entry #

4

Judge BJCP ID N/A

Subcategory (spell out) California Session Beer

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☒ Honorary GM ☐ Mead Judge
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Comments Be sure to state a beer style next time.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Slight malt sweetness mixed with some pine and a soft fruity
aroma coming from somewhere

6 /12

Appearance (as appropriate for style)

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

Nice clear pale color, good head retention, creamy head

2 /3

Flavor (as appropriate for style)

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

Very bitter up front, dominates all other flavors and
leaves a astringent, bitter and almost mineral aftertaste

12 /20

Mouthfeel (as appropriate for style)

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

Very light and thin mouth feel. Tail bit watery, carb does
not come through very well.

2 /5

Overall Impression

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

Has bitterness over powers the rest of the beer. Sweetness
in the aroma and hopiness doesn't present itself in
the final product

5 /10

Total

27 /50

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