



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

6WBC

Location

Date



Judge Name ZBYNĚK KUBÍN
BJCP ID _____
& Rank _____
Email _____

Category# B Entry# 88
Sub (a-f) _____
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to
MINI-BOS
PLACE

FINAL SCORE
41

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, addity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

Malt ☒ None L M H ☐ Inappropriate
Hops ☒ None L M H ☐ Inappropriate
Fermentation Character ☒ None L M H ☐ Inappropriate
Other → TROCHU TRÁVOVÉ

10
12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____

Head Size ☒ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ Inappropriate
Color WHITE
White Ivory Beige Tan

3
3

Flavor

Malt ☒ None L M H ☐ Inappropriate
Hops ☒ None L M H ☐ Inappropriate
Bitterness ☒ None L M H ☐ Inappropriate
Fermentation Character ☒ None L M H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate
Other → LEHCE TRÁVOVÉ - PŘEEXTRAHOVANÉ
→ MALÍČKO SVÍRAVÉ

20
20

Mouthfeel

Body ☒ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L M H ☐ Inappropriate
Warmth ☒ None L M H ☐ Inappropriate
Creaminess ☒ None L M H ☐ Inappropriate
Astringency ☒ None L M H ☐ Inappropriate
Other _____

5
5

Overall

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

8
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VELMI DOBRÁ NAZŮ IPA - SKVĚLÉ
VYVÁŽENÁ, DOBRÁ VOĽBA CHMELU,
NA DH. V CHUTI I VŮNI LEHCE TRÁVOVOST
ČEKOVÉ ALE SUPER PIVO.

40
50

Judge Score

SURCHNÁKY



Judge
Name M/VER

BJCP ID
& Rank F4323

Email

Category# B Entry# 88
Sub (a-f) _____
Subcategory 21C - HAZY IPA
(Spell out)
Special Ingredients _____

Position in flight	
Advanced to MINI-BOS	
PLACE	

FINAL SCORE 41

The judge team has reviewed their individual scores and have agreed to this final score.

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Intensity: L M H

Malt ☐ ☒ ☐ ☐ Bready w/ subtle toasty notes

Hops ☐ ☐ ☒ ☐ Floral, earthy

Bitterness ☒ ☒ ☒ ☒ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
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Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
	Good	21-29	Misses the mark on style and/or moderate flaws
	Fair	14-20	Off flavors/aromas or major style deficiencies
	Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK _____

Aroma

	None/L	M	H	Inappropriate	
Malt	☐	☒	☐	☐	TROPICKÉ! OVOCE, ČESNEK
Hops	☐	☐	☒	☐	CIBULE
Fermentation Character	☐	☒	☐	☐	ESTERY
Other					

12

Appearance

ance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate

Clarity ☒ Brilliant ☒ Hozy ☐ Opaque ☐ Other

Other ☐ Less ☐ Lacing ☐ Particulate

Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate

Size ☐ Quick ☒ Lasting ☐

Retention ☒ White ☐ Ivory ☐ Beige ☐ Tan

Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3

Flavor

Flavor	None L	M	H	Inappropriate	
Malt	☐			☐	V CHUTI ORŤ OVOCE
Hops	☐			☐	(HLAVNĚ TROPICKÉ A CITRUSY)
Bitterness	☐			☐	A ŽLUTKA CIBULE
Fermentation Character	☐			☐	SLADKÉ, VODOVÉ
Balance	Hoppy		Malty	☐	
	Dry		Sweet	☐	
Finish/Aftertaste				☐	
Other				☐	

17

Mouthfeel

Footfeel		Inappropriate	
Body	Thin ☒ M ☐ Full ☐		
Carbamation	None L ☐ M ☒ H ☐		
Warmth	☒ ☐ ☐		
Footfeel		Inappropriate	
Creaminess	None L ☒ M ☐ H ☐		
Astringency	☒ ☐ ☐		
Other			

3

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

PERFECTNÍ! PRAČEK, ŽE TAK NABCHMELECE
PIVO NEBÍ! ZOXIDOVANÉ. ~~NA IPA ALE~~
~~STARŠÍ~~ P OSOBNĚ BYCH PĚDAL OHNĚ NA
HOŘKOST, ALE NA DRAHOU SÍDLANU DĚLÍŠ
PROKURÁŠKOVÉ.

41 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILAN
BJCP ID & Rank E4323
Email _____

Category# B Entry# 47
Sub (a-f) _____
Subcategory 21C - HAZY IPA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 40

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
VÝRAZNE' OVOCNÉ' TON
MANGO, MANDARINKY, JAHODY
PŘÍJEMNÉ ESTEROVÉ'

9
12

Appearance

Color ☒ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____
Head ☐ None ☒ Small ☒ Medium ☐ Large ☐ Inappropriate
Size ☐ None ☒ Small ☒ Medium ☐ Large ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ Other
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐ Other
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Other
V CHUTI DOMINANCE
CHMELE - VÝRAZNE'
OVOCNÉ, HLAVNĚ MANGO
A CITRUSY
LEHCE NAKYSLE'

17
20

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____

4
5

Overall

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

8
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VÝRAZNĚ PŘÍKLAD SILNĚJŠÍ NEIPA.
KRAŠNÁ PRÁCE S CHMELEH. NEROXIDOVANÉ, LOŽ
JE SKVĚLÁ PRÁCE. VÝRAZNĚJŠÍ ALKOHOL (LOŽ
U TĚTO SILNĚ OČEKÁVAT). TROCHU MĚ KUSÍ VÝRAZNĚJŠÍ
KYSELOST. KAŽDO PÁDNĚ KRAŠNÁ PRÁCE

Judge Score

41
50

Example:

Flavor
Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot	<u>L</u>	Musty	
Astringent	<u>L</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester	<u>L</u>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

GMBE

Location

Date



Judge Name ZDYNEX KEBIR
BJCP ID _____
& Rank _____
Email _____

Category# _____ Entry# 43
Sub (a-f) _____
Subcategory PAZY IPA
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 40

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other - PRÍJEMNÁ CHMELOVÁ VŇE, ALE TROCHU MŮŽE SPOLENÁ GUMA ČESNEK.

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
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Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other
Other Legs Lacing Particulate
Head ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☒ Lasting ☐ Retention
Color WHITE
White Ivory Beige Tan

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Hoppy ☒ Malt ☐ Malt
Balance ☒ Dry ☒ Sweet
Finish/Aftertaste ☒ Dry ☒ Sweet
Other

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate
Other

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

POVEDNÉ PIVO, VŮLIT LEPŠÍ CHMELY NA DH, NEDO DĚLAT DH KRATŠÍ S MENŠÍM MNOŽSTVÍM CHMELE. JINAK VELMI DOBRÉ, HODNĚ NAZÝ

Judge Score

37

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Skupen
BJCP ID & Rank E4320
Email _____

Category# 1821 Entry # 112
Sub (a-f) 5A
Subcategory _____
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 39

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
None L M H
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
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Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

None L M H Inappropriate
Malt ☐ Physicent, oocent, tropical, resin, rummy
Hops ☐
Fermentation Character ☐
Other _____

81 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☐
Clarity Brilliant Hazy Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size ☐
Retention Quick Lasting ☐
Color White Ivory Beige Tan

5 3

Flavor

None L M H Inappropriate
Malt ☐ Physicent, oocent, tropical, resin, rummy
Hops ☐
Bitterness ☐
Fermentation Character ☐
Balance Hoppy Maltly ☐
Finish/Aftertaste Dry Sweet ☐
Other _____

16 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body ☐
Carbonation None L M H ☐
Warmth ☐
Creaminess None L M H ☐
Astringency ☐
Other _____

5 5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

8 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Overall great: full beer - amazing hops - resin, fruit, tropical fruit, resin. Hops supports it - maybe a style should note. Thank you!

41 SC

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Adam Šilar
BJCP ID & Rank ES586 - RSCOGM30D
Email _____

Category# 21 Entry# 712
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 39

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

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Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ ok

Aroma

Malt X PRŮSKYŠIČOVÝ, VELMI LEHKÝ
Hops X ABDOMINÁLNÍ, MĚKČÍ, MĚSITÝ
Fermentation Character X POTENCIÁLNĚ NÁBĚH OXIDACE
Other _____

8
12

Appearance

Color X PRŮSKYŠIČOVÝ, LOTOS DO
Clarity X SLADKÁ / SÍRUPOVÁ, PŘÍJEMNÁ
Other _____
Legs Lacing Particulate _____
Head Size X ALKOHOLOVÁ LÍNKY (VELMI JEDNĚ)
Retention X WHITE
Color _____

3
3

Flavor

Malt _____
Hops _____
Bitterness _____
Fermentation Character _____
Balance _____
Finish/Aftertaste _____
Other _____

15
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body X THIN
Carbonation X M
Warmth X M
Creaminess X None
Astringency X None
Other _____

5
5

Overall

Classic Example X Not to Style
Flawless X Significant Flaws
Wonderful X Lifeless

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VELMI DUBNÁ KLASICKÁ MOST COAS,
LODNĚ ŠMERÁK DO BOROVICO / PRŮSKYŠIČOVÝ
PRVNÍ PIVO Z PLOČANU, POTENCIÁLNĚ NÁBĚH OXIDACE

38
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVA
BJCP ID _____
& Rank _____
Email _____

Category# 21 Entry# 112
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 39

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor _____
Bitterness _____
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
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Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____
tropické ovoce, příjemná chmelová vůně

10
12

Appearance

Color ☒ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head Size ☒ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ Inappropriate
Color _____
White Ivory Beige Tan

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate
Other _____
bylo by potřeba trošku více hořkosti na IPA ale jinak yborý

17
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☐ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☐ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____

4
5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

8
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

krajsný lehký ejl, mírně mašlový
ale jinak bez vad

42
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

GVB

Location

Date



Judge Name BYNKA KUBIN
BJCP ID & Rank _____
Email _____

Category# B Entry # 94
Sub (a-f) _____
Subcategory HAZY IPA
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 39

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate SILNÝ SLADOVÝ PROFIL
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate LAJULEY, TROPICKÉ
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate OVOCNÁ PASTERIZACE
Other ČISTÝ VŮNĚ

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head Size ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ _____
Color _____
White Ivory Beige Tan

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate SLADOVÉ, ŠTAVNATÉ, KRÉMOVÉ
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate → PŘÍJEMNÁ CHMĚLOVÁ CHUŤ.
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate JEMNÁ ADOŘAST, ČISTÝ PROFIL
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate - LEHCE SVÍRAVÉ
Balance ☒ Hoppy ☒ Malt ☐ _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ _____
Other _____

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

PARÁDNÍ, KRÉMOVÁ A ČISTÁ, DŽEROVÁ
HAZY IPA. SUPER V RŮMC STYL.
BŘESIVÁ, SUŠÍ. VE VÍMÍ LEHCE
PASTERIZAČNÍ DODĚD. ČISTÝ PROFIL.

Judge Score

39

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# B Entry # 94
Sub (a-f) _____
Subcategory 21C - HAZY IPA
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 39

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
None L M H Inappropriate
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ ok

Aroma

None L M H Inappropriate
Malt X VE VONI OVOCE - MERUNKY,
Hops X PŘEZRALE OVOCE
Fermentation Character X LEHCE FENOLY
Other KE KONCI NEDEFINOVATELNÉ AROMA

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color X
Clarity X
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size X
Retention Quick X Lasting _____
Color White Ivory Beige Tan

Flavor

None L M H Inappropriate
Malt X VÝRAZNÉ OVOCE - MERUNKY,
Hops X HANGO, MARAKUJA
Bitterness V PŘÍJEMNÁ HOŘKOST
Fermentation Character X LEHCE FENOLY
Balance X NEPŘÍJEMNÁ PACHUŤ
Finish/Aftertaste X EVOKUJÍCÍ OXIDACI
Other _____

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	<u>LL</u>
Alcoholic / Hot	<u>L</u>	Musty	
Astringent	<u>L</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester	<u>M</u>	Smoky	
Grassy	<u>L</u>	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body X
Carbonation X
Warmth X
Creaminess X
Astringency V
Other _____

Overall

Classic Example X Not to Style _____
Flawless X Significant Flaws _____
Wonderful X Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

KRA'SNA' PRAČE S CHMELY. PŘÍJEMNÁ'
HOŘKOST. V CHUTI I VONI NEPŘÍJEMNÁ'
PACHUŤ EVOKUJÍCÍ OXIDACI.
MOŽNĚ ZPŮSOBENO PASTERACÍ'

Judge Score

36



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVA
BJCP ID & Rank _____
Email _____

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt ☒ L ☒ M ☐ H ☐ Inappropriate
Bready w/ subtle toasty notes

Hops ☐ L ☒ M ☐ H ☐ Inappropriate
Floral, earthy

Bitterness ☒ L ☒ M ☐ H ☐ Inappropriate
Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
	Good	21-29	Misses the mark on style and/or moderate flaws
	Fair	14-20	Off flavors/aromas or major style deficiencies
	Problematic	0-13	Major off flavors and aromas dominate

Category# 18 Entry # 108
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 38

The judge team has reviewed their individual scores and have agreed to this final score

Bottle Inspection ☐ OK _____

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____

prijemná chmelová vůně

10
12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____

Head Size ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ Inappropriate
Color _____
White Ivory Beige Tan

3
3

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malt ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☒ Sweet ☐ Inappropriate
Other _____

lehká trpkost a nízká tělo

16
20

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____

4
5

Overall

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

8
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

výborný vyznění ejl, zřejmě byl
lehce tělo aby bylo pivo vyzněním
lehká trpkost

41
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM JILAR
BJCP ID & Rank ESS86 - RECOGNIZED
Email _____

Category# 10 Entry# 108
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 38

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____
KVETIMONÁ VÍNŮ, LEHCE UŠNÍ OVOCE,
SLADKOSTI SUSTENKOVOST

7 12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ Inappropriate
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3 3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate
Other _____
LEHCE SUSTENKY ŽALISNA
YŠŠÍ HOŘKOST, TON ČERNIC
BORVÍ

20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☐ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____

4 5

Overall

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

10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

JE TRCHU DO SOSCION IPA, ŽE JEMÁ MOŘKOSTI,
TAKY MŮŽE BÝT OTRCHU MĚŠÍ, MOHO BY BÝT
O MŮŽE MŮŽE VIC DRY HOPI, ALE NEČEKÁVĚ PŘÍJEMNÉ
PIVO, PIVO SE DŮBŘE, VADY VRAŽENÍ NEJOU
MOHO SMĚT CAMEL NA CAMELON A PŘÍJEMNÉ

36 50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition BWBC 2025



Judge Name ZRYNEK KUDIN
BJCP ID
& Rank
Email

Category# B Entry# 110
Sub (a-f)
Subcategory
(Spell out)
Special Ingredients

Position in flight 1
Advanced to MINI-BOS
PLACE

FINAL SCORE 39

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level
Pro Where?
Industry Describe
Judging Years

Example:

Flavor

Malt	None	L	M	H	Inappropriate	
	☐	☒	☐	☐	☐	Bready w/ subtle toasty notes
Hops	☐	☐	☒	☐	☐	Floral, earthy
Bitterness	☐	☒	☐	☐	☒	Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Bottle Inspection ☒ OK

Malt	None	L	M	H	Inappropriate	
	☐	☒	☐	☐	☐	CLEAN AROMA,
Hops	☐	☐	☒	☐	☐	TROPICAL HOPS CLEAN AROMA
Fermentation Character	☐	☒	☐	☐	☐	VERY SMOOTH
Other	☐	☐	☐	☐	☐	↳ TROCH TRAVATÉ, JAROVÉ

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
	☒	☐	☐	☐	☐	☐	☐	
Clarity	Brilliant	Hazy	Opaque	Other				
	☒	☒	☐	☐				
Other	Legs Lacing Particulate							

Head	None	Small	Med	Large	Inappropriate	
Size	☐	☒	☐	☐	☐	
Retention	Quick	Long				
	☐	☒	☐	☐	☐	
Color	White	Ivory	Beige	Tan		
	☒	☐	☐	☐	☐	

Flavor

Malt	None	L	M	H	Inappropriate	
	☐	☒	☐	☐	☐	HIGH BITTERNESS
Hops	☐	☐	☒	☐	☐	↳ AŽ TERKE
Bitterness	☐	☒	☒	☐	☐	↳ ULPÝVAJÍCÍ
Fermentation Character	☐	☒	☐	☐	☐	
Balance	Hoppy	Malty				
	☒	☐	☐	☐	☐	NA NEALKO VYROVNANÉ
Finish/Aftertaste	Dry	Sweet				
	☒	☐	☐	☐	☐	
Other						

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body	Thin	M	Full	Inappropriate	
	☐	☒	☐	☐	
Carbonation	None	L	M	H	
	☐	☒	☐	☐	
Warmth	☒	☐	☐	☐	

Creaminess	None	L	M	H	Inappropriate	
	☐	☒	☐	☐	☐	
Astringency	☐	☒	☐	☐	☐	
Other						

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Score

39



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323 - CERTIFIED
Email _____

Category# B Entry# 110
Sub (a-f) _____
Subcategory NON-ALCOHOLIC NEIPA
(Spell out) LOW
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 39

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>NH</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Other SLADKA LIPA, KRAŠNA
UTRUST, BAKNE JEDNOZNAČNÉ
NA STRANU ČISTOTE

9 10
12

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Other Legs Lacing Particulate

Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☐ Lasting ☐
Retention ☒ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ Hoppy ☐ Malty ☐
Balance ☐ Dry ☐ Sweet ☐
Finish/Aftertaste ☐ Dry ☐ Sweet ☐
Other _____

15
20

Mouthfeel

Body ☒ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☐ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☐ M ☐ H ☐ Inappropriate

Creaminess ☒ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☐ M ☒ H ☐ Inappropriate
Other _____

44
5

Overall

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

87
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VELMI POVEDENÝ TĚKLOD NÍZKO ALKOHOLOVÉHO
KRAŠNÁ PRÁČE S CHUTKOVÝMI AROMA CHUTKOU
PÍTELNOST BOHUŽEL SNIŽUJE NEPŘÍJEMNÁ
HOŘKOST

Judge Score

39
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ZBYNEK KUBIN
BJCP ID _____
& Rank _____
Email _____

Category# B Entry # 26
Sub (a-f) _____
Subcategory 21 A
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 38

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Malt X ČISTÝ SLADOVÝ ZÁKLAD
Hops X JEMNÝ PROSEK CHMELE
Fermentation Character X - ČISTO
Other → PASTERIZAČNÍ AROMA

Appearance

Color X BRILLIANT
Clarity X HAZY
Other _____
Head Size X SMALL
Retention X QUICK
Color WHITE

Flavor

Malt X VÝŠÍ, LEHCE SVÍROVÁ
Hops X AULPÍVAJÍCÍ HOŘKOST.
Bitterness X LA V RÁMCI ZNAK
Fermentation Character X - ČISTÝ KVAENÝ
Balance X PROFIC.
Finish/Aftertaste X SUŠÍ PÍVO
Other → MÍRNĚ VÝŠÍ SVÍROVÁ

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
Brettanomyces	Plastic
Diacetyl	Solvent / Fusel
DMS	Sour / Acidic
Estery	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

Mouthfeel

Body X THIN
Carbonation X LOW
Warmth X WARM
Creaminess X SMALL
Astringency X SMALL
Other _____

Overall

Classic Example X
Flawless X
Wonderful X
Not to Style
Significant Flaws
Lifeless

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VELMI DOBRÉ PIVO VE STYLU - WEST COAST
VÝŠÍ HOŘKOST, LEHCE SVÍROVÁ
ČISTOTĚ ROZPORENE.

Judge Score

38



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# _____
Sub (a-f) _____
Subcategory 21A - AMERICAN IPA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 38

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Example:

Flavor

Malt ☒ L ☐ M ☐ H ☐ Inappropriate
Bready w/ subtle toasty notes
Hops ☐ L ☒ M ☐ H ☐ Inappropriate
Floral, earthy
Bitterness ☒ L ☐ M ☐ H ☐ Inappropriate
Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>M</u>	Oxidized	<u>L</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	<u>L</u>	Spicy	
Light-Struck		Sulfur	<u>M</u>
Medicinal		Vegetal	

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, minor flaws
	Good	21-29	Misses the mark on style and/or moderate flaws
	Fair	14-20	Off flavors/aromas or major style deficiencies
	Problematic	0-13	Major off flavors and aromas dominate

Aroma

Malt ☒ L ☐ M ☐ H ☐ Inappropriate
Hops ☐ L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ L ☐ M ☐ H ☐ Inappropriate
Other _____

VE VONI CITIT OXIDACE
CIDUCE (VYRAZNA' SI'RA)
DOMINANTNI' CHMEL

7
12

Appearance

Color ☒ L ☐ M ☐ H ☐ Inappropriate
Clarity ☒ L ☐ M ☐ H ☐ Inappropriate
Other _____

Head Size ☒ L ☐ M ☐ H ☐ Inappropriate
Retention ☒ L ☐ M ☐ H ☐ Inappropriate
Color ☒ L ☐ M ☐ H ☐ Inappropriate

Legs Lacing Particulate
White Ivory Beige Tan

3
3

Flavor

Malt ☒ L ☐ M ☐ H ☐ Inappropriate
Hops ☐ L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ L ☐ M ☐ H ☐ Inappropriate
Balance ☒ L ☐ M ☐ H ☐ Inappropriate
Finish/Aftertaste ☒ L ☐ M ☐ H ☐ Inappropriate
Other _____

PO SVA DOMINANTNI' CHMELOVA'
CHUT - PRISKYDICE, CITRUS
(GREKOVA' KORA).
VYRAZNA' SI'RA.

13
20

Mouthfeel

Body ☒ L ☐ M ☐ H ☐ Inappropriate
Carbonation ☒ L ☐ M ☐ H ☐ Inappropriate
Warmth ☒ L ☐ M ☐ H ☐ Inappropriate

Creaminess ☒ L ☐ M ☐ H ☐ Inappropriate
Astringency ☒ L ☐ M ☐ H ☐ Inappropriate
Other _____

4
5

Overall

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

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

PEKNE DO SVOHA ODKLASENE' VYRAZNY'
CHMEL A NEPRIJEMNE VYSTUPUJICI'
SI'RA

34
50

Judge Score



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Spencer
BJCP ID & Rank E4320
Email _____

Category# 18 Entry# 102
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 38

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____
Spicy chocolate aroma - tropical over, vino add.

10 12

Example:

Flavor
Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Breadly Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other _____
Head ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☐ Lasting ☐ Inappropriate
Retention _____
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

3 3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malty ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Inappropriate
Other _____
Spicy chocolate - tropical over ce
kimi spedi'na APA new chul
podpitan podomni do kabele

15 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☐ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☐ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☐ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____

4 5

Overall

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

8 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Rekogn sa krali'pivo. Paradi'no radu'ne, vol'nel
cis'ich m'bnul dok a slo'vne - m'bnul
fal'pne ch'bn by m'bnul n'ic m'bnul m'bnul.
L'ch'le m'bnul m'bnul be k'bnul - k'bnul ch'bnul m'bnul.

90 90

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name ADAM SILAR
BJCP ID & Rank E5586 - RECOGNIZED
Email _____

Category# 1 Entry # _____
Sub (a-f) e
Subcategory _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt ☒ None ☒ M ☐ H ☐ Inappropriate
Bready w/ subtle toasty notes

Hops ☐ None ☒ M ☐ H ☐ Inappropriate
Floral, earthy

Bitterness ☒ None ☒ M ☒ H ☐ Inappropriate
Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Malt ☐ None ☒ M ☐ H ☐ Inappropriate
Hops ☐ None ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None ☐ M ☐ H ☐ Inappropriate
Other _____

LOW CO MALT, DMS (LOW), KUKURICE, NA SLADSTO

89
12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Other _____

Head Size ☒ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ Inappropriate
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☐ None ☒ M ☐ H ☐ Inappropriate
Hops ☐ None ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None ☐ M ☐ H ☐ Inappropriate
Balance ☐ Happy ☒ Malty ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☒ Sweet ☐ Inappropriate
Other _____

PITOLNA, LAKKO NA SLADOST, KUKURICE, CRISPT, OBLINE

15
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☐ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☐ None ☒ M ☐ H ☐ Inappropriate
Warmth ☐ None ☒ M ☐ H ☐ Inappropriate
Creaminess ☐ None ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None ☐ M ☐ H ☐ Inappropriate
Other _____

4
5

Overall

Classic Example ☒ _____
Flawless ☒ _____
Wonderful ☒ _____

Not to Style
Significant Flaws
Lifeless

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

V RAMCI STYLU DANA REPRODUKCE, DMS, MZENA LOW CO PIS, LOW DMS, ALE PITOLNA, KUKURICE, SLADNA V BALANCE
NAJMA SLEZIT SLADKOST

38
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVA
BJCP ID & Rank 1
Email

Category# 1 Entry # 115
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Example:

Flavor

Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
	Good 21-29	Misses the mark on style and/or moderate flaws
	Fair 14-20	Off flavors/aromas or major style deficiencies
	Problematic 0-13	Major off flavors and aromas dominate

Aroma

Malt ☒ None L M H ☐ Inappropriate
Hops ☒ None L M H ☐ Inappropriate
Fermentation Character ☒ None L M H ☐ Inappropriate
Other _____

príjemná kukuřičná
none

10
12

Appearance

Color ☒ Yellow Gold Amber Copper Brown Black ☐ Inappropriate
Clarity ☒ Brilliant Hazy Opaque ☐ Other
Other _____

Head Size ☒ None Small Med Large ☐ Inappropriate
Retention ☒ Quick Lasting ☐ Inappropriate
Color _____ White Ivory Beige Tan

3
3

Flavor

Malt ☒ None L M H ☐ Inappropriate
Hops ☒ None L M H ☐ Inappropriate
Bitterness ☒ None L M H ☐ Inappropriate
Fermentation Character ☒ Hoppy Maltly ☐ Inappropriate
Balance ☒ Dry Sweet ☐ Inappropriate
Finish/Aftertaste ☒ Dry Sweet ☐ Inappropriate
Other _____

14
20

Mouthfeel

Body ☒ Thin M Full ☐ Inappropriate
Carbonation ☒ None L M H ☐ Inappropriate
Warmth ☒ None L M H ☐ Inappropriate
Creaminess ☒ None L M H ☐ Inappropriate
Astringency ☒ None L M H ☐ Inappropriate
Other _____

3
5

Overall

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

7
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

lehké DMS, dobrá ukažka cream
ale ve stylu, lehké nedostky
- ubrat sladkosti

37
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM ŠILAR
BJCP ID & Rank E 5586
Email _____

Category# 18 Entry # 84
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 37

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt ☒ None ☒ L ☐ M ☐ H ☐ Inappropriate
Bready w/ subtle toasty notes
Hops ☐ None ☒ L ☒ M ☐ H ☐ Inappropriate
Floral, earthy
Bitterness ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate
Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
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Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Malt ☐ None ☒ L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None ☐ L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None ☐ L ☐ M ☐ H ☐ Inappropriate
Other _____

HRDZOVÉ VÍNO, ČIHLA ČESNÁK, SLADÝ V PODSTATĚ JAKO MĚKČÍ CITÍ, PŮSOBÍ FRESH

8 12

Appearance

Color ☒ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____

Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☐ Lasting ☐ Other _____
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3 3

Flavor

Malt ☐ None ☒ L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None ☐ L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None ☐ L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malty ☐ Other _____
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Other _____

PŮJŠKOVÉ OVOCNÉ, KRAVY, KOSÍ OVOC, POKROVĚNÉ SUCHO, STŘEDNÍ HOŘKOST, ČISTÝ KVASNÝ CHARAKTER

15 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☒ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None ☒ L ☐ M ☐ H ☐ Inappropriate
Warmth ☒ None ☐ L ☐ M ☐ H ☐ Inappropriate
Creaminess ☒ None ☐ L ☐ M ☐ H ☐ Inappropriate
Astringency ☒ None ☐ L ☐ M ☐ H ☐ Inappropriate
Other _____

4 5

Overall

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

6 7

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

LEHÁ ZELVINA (ČESNÁK, ČIBULE), ALE PŮSOBÍ, ŽE SPÍŠ
Ž CHMELU, MĚ DMS, JINAK HLEDEJ VÝSLEDNĚ OVOCNÝ,
KRAVY PŮSOBÍ, NA APA PŮSOBÍ, TAVENÍ ŽIVĚT
PLNĚJŠÍ TĚLO, ŽE DOST SUCHO
POVEDENÍ!

37 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVÁ
BJCP ID -
& Rank -
Email -

Category# 18 Entry # 84
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 37

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Other _____

7
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate _____
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate _____
Size ☒ Quick ☒ Lasting ☐ Other _____
Retention ☒ White ☒ Ivory ☒ Beige ☒ Tan _____
Color _____

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Balance ☒ Hoppy ☒ Malt ☐ Other _____
Finish/Aftertaste ☒ Dry ☒ Sweet _____
Other _____

15
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate _____
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Other _____

3
5

Overall

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

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

lepe bych zvolila chmel, působí
rušivě a trochu jako DMS vada
zvolila bych tělo - chybí plnost,
zkusit použít slad pale ale

35
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Stefan
BJCP ID & Rank E4320
Email _____

Category# 18 Entry # 84
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to
MINI-BOS
PLACE

FINAL SCORE 37

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

None	L	M	H	Inappropriate
☐	☒	☐	☐	☐
Bready w/ subtle toasty notes				
☐	☐	☒	☐	☐
Floral, earthy				
☐	☒	☐	☐	☒
Too low for style				

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Bottle Inspection ☐ OK

None	L	M	H	Inappropriate
☐	☐	☐	☐	☐
Malt				
☐	☐	☐	☐	☐
Hops				
☐	☐	☐	☐	☐
Fermentation Character				
☐	☐	☐	☐	☐
Other				

Tropide'oce - penaracija,
melom, margo, sadila' u hle i teplo
to

Appearance

Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
☒	☐	☐	☐	☐	☐	☐
Color						
☐	☐	☐	☐	☐	☐	☐
Clarity						
☐	☐	☐	☐	☐	☐	☐
Other						

Legs Lacing Particulate _____

None	Small	Med	Large	Inappropriate
☐	☐	☐	☐	☐
Head				
☐	☐	☐	☐	☐
Size				
☐	☐	☐	☐	☐
Retention				
☐	☐	☐	☐	☐
Color				
☐	☐	☐	☐	☐
White Ivory Beige Tan				

Flavor

None	L	M	H	Inappropriate
☐	☐	☐	☐	☐
Malt				
☐	☐	☐	☐	☐
Hops				
☐	☐	☐	☐	☐
Bitterness				
☐	☐	☐	☐	☐
Fermentation Character				
☐	☐	☐	☐	☐
Balance				
☐	☐	☐	☐	☐
Finish/Aftertaste				
☐	☐	☐	☐	☐
Other				

Vjrazaj chul - česnek, cibula,
maracuja.
Medi projev
Sladko
APA nic podgorat chul.

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
Brettanomyces	Plastic
Diacetyl	Solvent / Fusel
DMS	Sour / Acidic
Estery	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

Mouthfeel

Thin	M	Full	Inappropriate
☐	☐	☐	☐
Body			
☐	☐	☐	☐
Carbonation			
☐	☐	☐	☐
Warmth			

None	L	M	H	Inappropriate
☐	☐	☐	☐	☐
Creaminess				
☐	☐	☐	☐	☐
Astringency				
☐	☐	☐	☐	☐
Other				

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Na mi shukla pchudone solichu' pivo. V APA by hok
hik pchodone pchodone pchodone pchodone pchodone
pchodone pchodone pchodone pchodone pchodone

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Score

40



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# B Entry # 113
Sub (a-f) _____
Subcategory 2C - HAZY IPA
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 36

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None ☒ L ☐ M ☐ H ☐ Inappropriate _____
Hops ☐ None ☒ L ☒ M ☐ H ☐ Inappropriate _____
Fermentation Character ☐ None ☒ L ☒ M ☐ H ☐ Inappropriate _____
Other LEHKE OBILI, VE
DOPOLNJE AROMA CMELE
-TROPICKÉ OVOCE (PAPAJA, MANGO)
ČEREP

8
12

Appearance

Color ☒ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate _____
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other Legs Lacing Particulate
Head ☐ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate _____
Size ☒ Quick ☒ Lasting ☐ Other _____
Retention ☒ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☒ None ☒ L ☐ M ☐ H ☐ Inappropriate _____
Hops ☐ None ☒ L ☒ M ☐ H ☐ Inappropriate _____
Bitterness ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate _____
Fermentation Character ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate _____
Balance ☒ Hoppy ☒ Malty ☐ Other _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Other _____
Other ČUŤ! OPĚT DOPOLNJE
CHARKOVA' SLOŤKA - PŘEPEVŠÍ
PAPAJA, MANGO, MANGUZA.
DOPLNĚO ŠŤADOVOU
LIAROU
VEHCE VYSTUPUJE ALKOHOL

15
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate _____
Carbonation ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate _____
Warmth ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate _____
Creaminess ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate _____
Astringency ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate _____
Other _____

4
5

Overall

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

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

PŘÍJEMNÁ NEOXIDOVANÁ NEIPA. VÍDANÁ
OBILNÁ SLOŤKA (LEHCE VÍCE NEŽ BY
MĚLO). PŘÍVAŠTVO VÍCE DO SUCHA

37
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name ZEINKE KUC
BJCP ID _____
& Rank _____
Email _____

Category# _____ Entry # 113
Sub (a-f) _____
Subcategory HAZY IPA
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 36

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Bottle Inspection ☐ ok _____
Malt ☒ VÝRAZNÉ CITUSOVÁ -
Hops ☒ AZ GREPOVÁ VONĚ.
Fermentation Character ☒ ŽALIA
Other SM

9
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☒ Med ☒ Large
Size ☒ Quick ☒ Lasting
Retention NAJED
Color White Ivory Beige Tan

3
3

Flavor

Malt ☒ None L ☒ M ☒ H
Hops ☒ None L ☒ M ☒ H
Bitterness ☒ None L ☒ M ☒ H
Fermentation Character ☒ Hoppy ☒ Malty
Balance ☒ Dry ☒ Sweet
Finish/Aftertaste → PŘEJÍVÁ SILNÁ IPA
Other _____

15
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☒ M ☒ Full
Carbonation ☒ None L ☒ M ☒ H
Warmth ☒ None L ☒ M ☒ H
Creaminess ☒ None L ☒ M ☒ H
Astringency ☒ None L ☒ M ☒ H
Other _____

4
5

Overall

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

8
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VELMI DOBRÁ A VELMI SILNÁ HAZY IPA
→ JASNÝ PROJEV VÝŠÍHO MNOŽTVÍ ALKOHOLU
→ PŘEJÍVÉ, PLNÉ, CHŮVÉ VÝRAZNÉ.
ŽÁDNÁ VADY, ČISTÝ PROJEV.
DODAC PIVO.

39
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Phong
BJCP ID & Rank E9320
Email _____

Category# 1c Entry # 115
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Other _____
Vf tannin, bitter, like chili!
like shens shod, not shod
akachin, like chili

7
12

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☐ Lasting ☐ Other _____
Retention _____
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malty ☐ Other _____
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Other _____
chilly, bitter, like chili, like
shod, like chili - malt
by the like shod
by the like shod

15
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>M</u>	Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☐ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Warmth ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Creaminess ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None ☐ L ☐ M ☐ H ☐ Inappropriate
Other _____

5
5

Overall

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

3
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Like my experience with beer to style - perfect!
like my experience with beer to style - perfect!
like my experience with beer to style - perfect!

35
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Shawna
BJCP ID & Rank E4320
Email _____

Category# 21 Entry # 13
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position In flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

None	L	M	H	Inappropriate
☐	☒	☐	☐	☐
Bready w/ subtle toasty notes				
☐	☐	☒	☐	☐
Floral, earthy				
☐	☒	☐	☒	☐
Too low for style				

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
	Good	21-29	Misses the mark on style and/or moderate flaws
	Fair	14-20	Off flavors/aromas or major style deficiencies
	Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate

Malt ☐ ☐ ☐ ☐ Leher zerket, tropische duose, vlna hle

Hops ☐ ☐ ☐ ☐ leher sed - obly

Fermentation Character ☐ ☐ ☐ ☐

Other _____

P 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☐ ☐ ☐ ☐ ☐ ☐ ☐ Other _____

Clarity ☐ ☐ ☐ ☐ ☐

Other _____

Legs Lacing Particulate _____

Head None Small Med Large Inappropriate

Size ☐ ☐ ☐ ☐ ☐

Retention Quick Lasting ☐

Color White Ivory Beige Tan

3 3

Flavor

None L M H Inappropriate

Malt ☐ ☐ ☐ ☐ Dobry zrak - chel - sed - do chel, ale sed to porym

Hops ☐ ☐ ☐ ☐

Bitterness ☐ ☐ ☐ ☐

Fermentation Character ☐ ☐ ☐ ☐

Balance Hoppy Malty ☐

Finish/Aftertaste Dry Sweet ☐

Other _____

13 20

Mouthfeel

Thin M Full Inappropriate

Body ☐ ☐ ☐ ☐

Carbonation None L M H ☐ ☐ ☐ ☐

Warmth ☐ ☐ ☐ ☐

Creaminess None L M H ☐ ☐ ☐ ☐

Astringency ☐ ☐ ☐ ☐

Other _____

5 5

Overall

Classic Example ☒ Not to Style _____

Flawless ☒ Significant Flaws _____

Wonderful ☒ Lifeless _____

7 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Dobry zrak - chel - sed - do chel, ale sed to porym
leher zerket, tropische duose, vlna hle
leher sed - obly

36 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM ŠILAR
BJCP ID & Rank E 5586 - RECOGNIZED
Email _____

Category# 21 Entry# 13
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt ☒ X ☐ Bready w/ subtle toasty notes
Hops ☒ X ☐ Floral, earthy
Bitterness ☒ X ☐ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ X ☐ Inappropriate ☐ BYLINNÉ TĚM, LONKÍ SŮSTAVAROST,
OSRŮŽKY, ČISTÝ KVASNÝ PROFIL
Hops ☒ X ☐
Fermentation Character ☒ X ☐
Other _____

7
12

Appearance

Color ☒ X ☐ Inappropriate ☐
Clarity ☒ X ☐
Other _____
Legs Lacing Particulate _____
Head Size ☒ X ☐ Inappropriate ☐
Retention ☒ X ☐
Color ☒ X ☐ White Ivory Beige Tan

3
3

Flavor

Malt ☒ X ☐ Inappropriate ☐ LEKÁ "LEŠO BERANOS", LONKOS MĚTA,
SLADKOST DO SUBSTANCIA, ČISTÁ
Hops ☒ X ☐
Bitterness ☒ X ☐
Fermentation Character ☒ X ☐
Balance ☒ X ☐ Hoppy Maltly
Finish/Aftertaste ☒ X ☐ Dry Sweet
Other _____

12
20

Mouthfeel

Body ☒ X ☐ Inappropriate ☐
Carbonation ☒ X ☐
Warmth ☒ X ☐
Creaminess ☒ X ☐ Inappropriate ☐
Astringency ☒ X ☐
Other _____

5
5

Overall

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

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

BEŽE VAD, ČISTÉ, DOBŘE VYBALANCOVANÉ, CHUTLOVÉ
MĚKČÍ DO PRŮPLACNÉHO CHUTNOSTI, MĚKČÍ AŽ SĚ NA DŮ
MOPU AŽ DO MALINKÉ PRŮPLACNOSTI

34
50

Judge Score



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name _____
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 13
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Other _____

Appearance

Color ☒ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate _____
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate _____
Size ☒ Quick ☐ Lasting _____
Retention _____
Color _____
White Ivory Beige Tan

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Balance ☒ Hoppy ☒ Malt ☐ Other _____
Finish/Aftertaste ☒ Dry ☒ Sweet _____
Other _____

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate _____
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Other _____

Overall

Classic Example _____
Flawless _____
Wonderful _____
Not to Style _____
Significant Flaws _____
Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

odlehčit tělo, nadměřit, více dý hop
vice prokvasit

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Score

34



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name Stoica Toma
BJCP ID & Rank E4320
Email _____

Category# _____ Entry# 55
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Outstanding	4.5-5.0	World-class example of style
Excellent	3.8-4.4	Exemplifies style well, requires minor fine-tuning
Very Good	3.0-3.7	Generally within style parameters, minor flaws
Good	2.1-2.9	Misses the mark on style and/or moderate flaws
Fair	1.4-2.0	Off flavors/aromas or major style deficiencies
Problematic	0-1.3	Major off flavors and aromas dominate

Bottle Inspection ☐ OK

Aroma

Malt leche chela
Hops leche chela - tropical over
Fermentation Character maraluz, Ely melon,
Other citrus

10
12

Appearance

Color Yellow
Clarity Brilliant
Other Legs Lacing Particulate

Head None
Size Small
Retention Quick
Color White

3
3

Flavor

Malt Tropical over - chela
Hops maraluz
Bitterness Truncated - pre-extracted chela
Fermentation Character Hoppy
Balance Dry
Finish/Aftertaste Sweet
Other _____

13
20

Mouthfeel

Body Thin
Carbonation None
Warmth Thin

Creaminess None
Astringency None
Other _____

9
5

Overall

Classic Example _____
Flawless _____
Wonderful _____

Not to Style _____
Significant Flaws _____
Lifeless _____

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Alte Stuleli aroma - velni pvedenie. Vchaki sus'gar
travnata chel - pre-extrahav' chel - dromail
Soh max. 3dy (v toato moshni an i mak 2 dy.)
Dopornal soh i mic pami crio chely. Nozma jati
wia pirdal shay pro mni delo.

35
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC 2025



Location _____

Date _____

Judge Name MARIE STANLOVA
BJCP ID _____
& Rank _____
Email _____

Category# 21 Entry# 35
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ ok _____

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate _____
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate _____
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate _____
Other _____
příjemné, citrusové

10
12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate _____
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs/Lacing/Particulate _____
Head Size ☒ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate _____
Retention ☒ Quick ☐ Lasting ☐ Other _____
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan _____

3
3

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate _____
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate _____
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate _____
Fermentation Character ☒ Hoppy ☐ Malty ☐ Other _____
Balance ☒ Dry ☐ Sweet ☐ Other _____
Finish/Aftertaste _____
Other _____
lehce trpké a štiplavé

15
20 13

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>M</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	<u>L</u>	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☒ Thin ☐ M ☐ Full ☐ Inappropriate _____
Carbonation ☒ None L ☐ M ☐ H ☐ Inappropriate _____
Warmth ☒ None L ☐ M ☐ H ☐ Inappropriate _____
Creaminess ☒ None L ☐ M ☐ H ☐ Inappropriate _____
Astringency ☒ None L ☐ M ☐ H ☐ Inappropriate _____
Other _____

3
5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

8
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

pohladit dry hop - možná zkrátit
citron lehce gýš alkohol
lehce zvýšené tělo s chmelem
→ zvýšila bych plnost

37
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM ŠILAR
BJCP ID & Rank ESS86 - RECOGNIZED
Email _____

Category# 21 Entry # 35
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE
35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

None L	M	H	Inappropriate
☒	☐	☐	☐
Bready w/ subtle toasty notes			
☐	☒	☐	☐
Floral, earthy			
☒	☐	☐	☐
Too low for style			

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Bottle Inspection ☐ OK

None L	M	H	Inappropriate
☐	☒	☐	☐
Malt <u>TRADITION OVOCE</u>			
☐	☒	☐	☐
Hops <u>CITRUS, LEHKE VANILKA</u>			
☒	☐	☐	☐
Fermentation Character <u>LEHKE KVASNICE</u>			
Other _____			

90
12

Appearance

Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
☒	☐	☐	☐	☐	☐	☐
Color <u>TRADITION OVOCE</u>						
☐	☐	☒	☐	☐	☐	☐
Clarity <u>CITRUS, LEHKE VANILKA</u>						
☐	☐	☐	☒	☐	☐	☐
Other <u>LEHKE KVASNICE</u>						

Legs Lacing Particulate _____

None	Small	Med	Large	Inappropriate
☐	☒	☐	☐	☐
Head Size <u>TRADITION OVOCE</u>				
☐	☒	☐	☐	☐
Retention <u>CITRUS, LEHKE VANILKA</u>				
☒	☐	☐	☐	☐
Color <u>LEHKE KVASNICE</u>				

3
3

Flavor

None L	M	H	Inappropriate
☐	☒	☐	☐
Malt <u>TRADITION OVOCE</u>			
☐	☒	☐	☐
Hops <u>CITRUS, LEHKE VANILKA</u>			
☐	☒	☐	☐
Bitterness <u>LEHKE KVASNICE</u>			
☒	☐	☐	☐
Fermentation Character <u>TRADITION OVOCE</u>			
☒	☐	☐	☐
Balance <u>CITRUS, LEHKE VANILKA</u>			
☒	☐	☐	☐
Finish/Aftertaste <u>LEHKE KVASNICE</u>			
Other _____			

11
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>M</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy	<u>M</u>	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin	M	Full	Inappropriate
☐	☒	☐	☐
Body <u>TRADITION OVOCE</u>			
☐	☒	☐	☐
Carbonation <u>CITRUS, LEHKE VANILKA</u>			
☒	☐	☐	☐
Warmth <u>LEHKE KVASNICE</u>			

None L	M	H	Inappropriate
☐	☒	☐	☐
Creaminess <u>TRADITION OVOCE</u>			
☐	☒	☐	☐
Astringency <u>CITRUS, LEHKE VANILKA</u>			
Other _____			

3
5

Overall

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

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VE VŮNI PARÁMÍ, CHUŤ PRVNÍ JAPITÍ TAKŽE,
PIČNOST SMĚLUJE, PRAVĚ SVĚŽOST BEŽNÉHO CHARAKTERU
JAK ALE V RÁMCI STYL V POŘÁDKU
ZAPRACOVAT NA EXTRAHOVÁNÍ CHUŤ

10
10

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# B Entry# 83
Sub (a-f) _____
Subcategory 18B - APA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 32

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate MANDARINLY, MATA
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate ACETALDEHYD, LEHKA' KISELOST
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate _____
Other _____

7
12

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☐ Lasting ☐ Inappropriate
Retention _____
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate CHUT' KORESPONDUJE S VU'NI'
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate PRIJEMNE' CHMELOVA' TON
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate DOPADNE' O ACETALDEHYD.
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate V CHUTI VYPADNE'
Balance ☐ Hoppy ☐ Malty ☐ Inappropriate MANDARINLY A MATA
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Inappropriate LEHKA' KISELOST
Other KE KONCI ULPIVAJICI' HOVKOST -

12
20

Mouthfeel

Body ☐ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☐ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☐ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____

4
5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

6
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

CELKEN SLUSNE PIVO. PEKNA' UMINKA'NA'
PRACE S CHMELEM, ALE VELMI PIVU
SKODI' VYKAZAT' O ACETALDEHYD A LEHKA
VYKAZNEŠI' KISELOST. DALE PITELNOST
SNIEŽKE ULPIVAJICI' HOVKOST
(POZOR U DH - PŘEXTRAHOVANY' CHMEL)

Judge Score

32
50

Example:

Flavor ☐ None L ☐ M ☐ H ☐ Inappropriate
Malt ☐ None L ☐ M ☐ H ☐ Inappropriate Bready w/ subtle toasty notes
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate Floral, earthy
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	<u>L</u>
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

POZN.: ACETALDEHYD JSEM CI'TILA PEDINY' S
ZA TO MEBLY RODY SRAZENY



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name _____
BJCP ID & Rank _____
Email _____

Category# B Entry# 83
Sub (a-f) _____
Subcategory 18B
Special Ingredients _____

Position in flight 6
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 32

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____

SLADKÉ ALE ZÁROVEŇ VÝRAZNĚ PRYSKYŘIČNÉ

AŽ JAROVÉ, V AROMA

PŘEEXTRAKOVANÝ CHMEL

→ PĚŤLÍŠ DLOUHÝ A INTENZIVNÍ DŮ

8
12

Appearance

Color ☒ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____

Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☐ Lasting ☐ Other _____
Retention ☒ Quick ☐ Lasting ☐ Other _____
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐ Other _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Other _____

VYŠŠÍ A PLNĚ SLADKÉ

TRČO

→ HOŘKOST JE UL PÍKAVO

→ SVĚŽE AŽ TRPKÉ

10
20

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☐ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☒ M ☐ H ☐ Inappropriate

Creaminess ☐ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☒ M ☒ H ☐ Inappropriate
Other _____

3
5

Overall

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

8
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

PĚŤLÍŠ DROBNĚ CHMELNĚ NA DŮ
→ PŘEEXTRAKOVANÝ CHMEL ⇒ SVĚŽE
JINAK BY TO BYLO PŘÍJEMNĚ
PLNĚ PIVO. - BEZ VÝRAŽKY
VAD.

30
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



Judge Name MARIE STANLOVA

BJCP ID & Rank —

Email —

Category# 21 Entry # 30
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight	
Advanced to MINI-BOS	
PLACE	

FINAL SCORE
37

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
 Pro Where? _____
 Industry Describe _____
 Judging Years _____

Example:

Flavor

Malt ☐ Low ☒ X ☐ H

Hops ☐ Low ☒ X ☐ H

Bitterness ☐ Low ☒ X ☐ H

Bready w/ subtle toasty notes

Floral, earthy

Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty beer, such as fruit, spice, addity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
	Good	21-29	Misses the mark on style and/or moderate flaws
	Fair	14-20	Off flavors/aromas or major style deficiencies
	Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK _____

Aroma

	None	L	M	H	Inappropriate	
Malt	☐		☒		☐	absence chomeln
Hops	☐		☒		☐	
Fermentation Character	☐		☒		☐	
Other						

12 6

Appearance

ance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____

Clarity ☒ Legs Lacing Particulate

Other _____

Head

None Small Med Large Inappropriate

Size ☐ Quick ☒ Lasting ☐

Retention ☒ White Ivory Beige Tan

Color _____

3

Flavor

Flavor	None L	M	H	Inappropriate
Malt	☐	☒	☐	☐
Hops	☐	☒	☐	☐
Bitterness	☐	☒	☐	☐
Fermentation Character	☐	☒	☐	☐
Balance	☐	☒	☐	☐
Finish/Aftertaste	☐	☒	☐	☐
Other	☐	☐	☐	☐

krasne suchie, chyb
 chmeľovosť

13

Mouthfeel

mouthfeel

	Thin	M	Full	Inappropriate
Body	☒			☐
Carbonation	None L	M	H	☐
Warmth			☒	☐

mouthfeel

	None L	M	H	Inappropriate
Creaminess	☒			☐
Astringency		☒		☐
Other				☐

5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

doladit dny hop jinak parádni Brut IPA
skvěle a suché až lehce do vína

33

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM JILAR
BJCP ID & Rank E5526 - REC06M200
Email _____

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ L ☐ M ☐ H ☐ Inappropriate
Bready w/ subtle toasty notes
Hops ☐ L ☒ M ☐ H ☐ Inappropriate
Floral, earthy
Bitterness ☒ L ☐ M ☐ H ☐ Inappropriate
Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot	L	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	L
Ester	L	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	6-13	Major off flavors and aromas dominate

Category# 21 Entry # 30
Sub (a-f) C
Subcategory BRUT IPA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 31

The judge team has reviewed their individual scores and have agreed to this final score

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ L ☐ M ☐ H ☐ Inappropriate
Hops ☐ L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ L ☐ M ☐ H ☐ Inappropriate
Other _____
VINNÁ TÓNY, KŮSTINOVÁ TÓNY
LEHCE ALKOHOL A ODLOKANÍ
NA NĚHÝ, NĚMÁK KAKAO TON
ESTERY

5
12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☒ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☐ Lasting ☐
Retention ☒ Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3

Flavor

Malt ☒ L ☐ M ☐ H ☐ Inappropriate
Hops ☐ L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malty ☐
Finish/Aftertaste ☒ Dry ☐ Sweet ☐
Other _____
VELKÝ MALTÁŘSKÝ
VELMI LEHCE MALTÁŘSKÝ
LEHCE ALKOHOL A LINKA
SUCHO

11
20

Mouthfeel

Body ☒ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ L ☒ M ☐ H ☐ Inappropriate
Warmth ☐ L ☒ M ☐ H ☐ Inappropriate
Creaminess ☒ L ☐ M ☐ H ☐ Inappropriate
Astringency ☒ L ☐ M ☐ H ☐ Inappropriate
Other _____

4
5

Overall

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

5
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

MAJLO BY BYT, VÍČ MACHÉLOVÉ, MÁŠ SKUSOST
SKVOČA - ODPOVÍDÁ STYL, LEHCE ALKOHOL A LINKA
V RÁMCI STYLU OK, VŠE VELMI MALÉ NÍŽE KYSLOST
DOPORUČIL BYCH VÍČ CHMELU I NA DRY HOP

28
50

Judge Score



Date _____

FINAL SCORE 31

51
1/2



FINAL
SCORE

31

8

3

12

3

46

Povele pive, ale pivele n'ic do Americi / PA - n'ic
 pivele n'ic. D'atolo g' to pivele pivele n'ic se Americi IPA
 Raportul g'ch p'ing / PA n'ic chilo l'ra d'g' h'p,
 n'ic pivele a n'ic pivele n'ic h'p

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Adam Silar
BJCP ID & Rank E5586 - RECOGNIZED
Email _____

Category# 21 Entry# 98
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 31

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	<u>L</u>
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other OVOC

NA HAY IP A BY AROMA POMHO DIT VYRAVNAJ
VOLNI LONCH ACETALDEHYD, TROPICKO

Appearance

Color ☒ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____

Head Size ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐
Finish/Aftertaste ☒ Dry ☐ Sweet ☐
Other _____

NA HAY IP A POMERNE PRIZOJE
TBLO, TROPICKO OVOC, LONCH
PLASTOVE DRAHUVNI, KTORE KAZI
CELKOVU PITELNOST

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

HLEKÁ BOUHA, VYRAVNAJ SMEROM DO AMERICAN IPA,
STILOVO TEDI NA HAYO AŽ ZA HAYOU, JINAK,
VOLNI LONCH ACETALDEHYD A LONCHÉ PLASTOVÉ DRAHUVNÍ,
ČASTO NE VYKONÁVAJ PRÍJEMNÉ TONÉ TROPICKÉHO OVOC
ZVŠEH ZADRŽANÍ DO STYL A DIT PROR NA SANITACI

Judge Score

26



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANLOVA
BJCP ID & Rank _____
Email _____

Category# 21 Entry # 98
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

Position In flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 31

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☐
Hops ☐ ☒ ☐
Fermentation Character ☒ ☐ ☐
Other _____

poněrně málo chmelového
aroma

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☒ ☒ ☐
Clarity ☒ ☒ ☐ ☐ ☐ ☐
Other _____
Legs Lacing Particulate _____

Head None Small Med Large Inappropriate
Size ☐ ☐ ☒ ☐
Retention Quick Lasting ☒ ☐
Color White Ivory Beige Tan

3

Flavor

None L M H Inappropriate
Malt ☐ ☒ ☐
Hops ☐ ☒ ☐
Bitterness ☒ ☐ ☐
Fermentation Character ☒ ☐ ☐
Balance ☒ ☐ ☐
Finish/Aftertaste Dry ☒ Sweet ☐
Other _____

přiliž suché tělo

13

Example:

Flavor
Bready w/ subtle toasty notes
Floral, earthy
Too low for style

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body ☒ ☐ ☐
Carbonation None L M H ☒ ☐ ☐
Warmth ☒ ☐ ☐

None L M H Inappropriate
Creaminess ☐ ☒ ☐
Astringency ☒ ☐ ☐
Other _____

4

Overall

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

7

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

přidat více těla a chmele na dg hop

34

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWDC



Location _____

Date _____

Judge Name ZBYNĚK KUBÍN
BJCP ID & Rank _____
Email _____

Category# _____ Entry# 58
Sub (a-f) _____
Subcategory HAZY IPA
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 30

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor _____
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Malt X SLADAVÝ LEHKÝ ZÁKLAD
Hops X -VÝRAZENÝ PROJEV CHUPE NA DŮ
Fermentation Character X → TROCHA ZATUČLÉ
Other _____

Appearance

Color X SLADAVÝ
Clarity X HAZY
Other _____
Head Size X WHITE
Retention X WHITE
Color WHITE

Flavor

Malt X PLNÉ SLADOVÉ TĚLO
Hops X → PŘEEXTRAHOVANÉ - TRPKÉ
Bitterness X - MOČKOST AKORÁT
Fermentation Character X - KYSLKĚJŠÍ (ÚPRAVA VODY?)
Balance X HOPEY
Finish/Aftertaste X DRY
Other _____

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body X THIN
Carbonation X M
Warmth X WARM
Creaminess X M
Astringency X M
Other _____

Overall

Classic Example X Not to Style _____
Flawless X Significant Flaws _____
Wonderful X Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

ŠKODA VYŠŠÍ TRPKOSTI A SVÍRAVOSTI, KYSELOSTI
→ JINAK BY ŠLO O VÝBORNÉ PIVO.
TAKTO JE N VELM DABŘÍ.
→ ZKRÁTIT DŮ.

Judge Score

33

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

	None L	M	H	Inappropriate
Malt	☒			
Hops		☒		
Bitterness	☒			

Bready w/ subtle toasty notes
Floral, earthy
Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	☒
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	☒
Medicinal		Vegetal	

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, minor flaws
	Good	23-29	Misses the mark on style and/or moderate flaws
	Fair	14-20	Off flavors/aromas or major style deficiencies
	Problematic	0-13	Major off flavors and aromas dominate

Category# B Entry# 55
Sub (a-f) _____
Subcategory 21C - HAZY IPA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

The judge team has reviewed their individual scores and have agreed to this final score

Bottle Inspection ☐ OK _____

Aroma

	None L	M	H	Inappropriate
Malt	☒			
Hops		☒		
Fermentation Character		☒		
Other				

TROPICKE' OVOCE
KYSELOST, CITRUSY
SLAD LEMCE NA POZADI
SIPA

8
12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	☒						
Clarity	☒						
Other							

Legs Lacing Particulate _____

	None	Small	Med	Large	Inappropriate
Head			☒		
Size			☒		
Retention			☒		
Color	☒				

White Ivory Beige Tan

3
3

Flavor

	None L	M	H	Inappropriate
Malt	☒			
Hops		☒		
Bitterness	☒			
Fermentation Character		☒		
Balance	☒			
Finish/Aftertaste	☒			
Other				

CHUT SLADOK KYSELA'
VYRAJNE' OVOCE' TONY
OBILNA' CHUT

12
20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	☒			
Carbonation	☒			
Warmth	☒			

	None L	M	H	Inappropriate
Creaminess		☒		
Astringency		☒		
Other				

3
5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

PRIZEMNA' NEIPA, KTEROU SRA'EI'
VYRAZNESSI' KYSELOST A ULPI'VASICI'
HOJIKOST (TRI'SLOUINDVA')

6
10

Judge Score

32
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name Skorija T.
BJCP ID & Rank E9520 Cmt.
Email _____

Category# 21 Entry# 46 RLG
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 50

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ OK

Aroma

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____
Citrusy, grape, leather midtone'
tropical voice

4 12

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____
Head ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☐ Quick ☐ Lasting ☐ Inappropriate
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

8 3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malty ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Inappropriate
Other _____
Citrusy, grape, -chard, leather
hoppy, grape, -chard, leather
leather midtone'
leather, grape, -chard, leather
leather, grape, -chard, leather

11 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	☒	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☐ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☐ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☐ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____

3 5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

4 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Bele sechleni pivo, ale nusi ni tam mi: clonni blon
reputaion pa pivo - zeli bel se je do 2 braonci.
Moje na to je da je chlenim sahren bel bel dno:ci
to hiki am:lat a c:kon 1:1 nebo 2:1.
Trav:stati je sp:steha

31 50

nebo to:st

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM ŠILAR
BJCP ID & Rank ESS86 - RECOGNIZED
Email _____

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

None L M H Inappropriate

Malt ☒ X ☐ Bready w/ subtle toasty notes

Hops ☒ X ☐ Floral, earthy

Bitterness ☒ X ☐ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	L	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Category# 21 Entry # 76
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Bottle Inspection ☐ OK _____

Aroma

None L M H Inappropriate

Malt ☒ X ☐ KOKOS, CITRUSOVÁ KÚRA

Hops ☒ X ☐ MAJTA BIALE

Fermentation Character ☒ X ☐ ČISTÝ KRAJNÝ PROFIL

Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ X ☐ Other

Clarity ☒ X ☐ Other

Other _____

Head None Small Med Large Inappropriate

Size ☒ X ☐ Other

Retention Quick Lasting

Color ☒ X ☐ Other

White Ivory Beige Tan

Flavor

None L M H Inappropriate

Malt ☒ X ☐ NASLADNOST POMALITÍ, LEHCE

Hops ☒ X ☐ ULPÍVAJÍCÍ HOŘKOST

Bitterness ☒ X ☐ MAJTA LEHCE MIDLAVOST

Fermentation Character ☒ X ☐ ČISTÝ - GOST, CITRUSOVÁ KÚRA

Balance ☒ X ☐ Other

Finish/Aftertaste ☒ X ☐ Other

Other _____

Mouthfeel

Thin M Full Inappropriate

Body ☒ X ☐ Other

Carbonation None L M H Inappropriate

Warmth ☒ X ☐ Other

Creaminess None L M H Inappropriate

Astringency ☒ X ☐ Other

Other _____

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VÁNOVÝ VŮMÍ SABRO, VELMI POKROVĚNÉ A DRA
BT STYLUS SKRIBL, ČUŤ LEHCE KRAJNÍ MIDLAVOST
A POMALITÍ ULPÍVAJÍCÍ HOŘKOST

Judge Score

FINAL SCORE 30

The judge team has reviewed their individual scores and have agreed to this final score

8 12

3 3

20

3 5

5 10

29 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVÁ
BJCP ID & Rank -
Email -

Category# 21 Entry # 76
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
lehce agresivní aroma

9 8
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☐ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☒ Lasting ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ Inappropriate
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other _____
trpká, sušavá chuť chmele

9 11
20

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>M</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☐ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____

3
5

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

nejspíš moc slabý dle hop -
velmi intenzivní aroma a sušavá
hořkost

5
10

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Score

30
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

GWBC 2025

Location

Date



Judge Name ZDNEK KUBA
BJCP ID _____
& Rank _____
Email _____

Category# B Entry # 51
Sub (a-f) _____
Subcategory 18B
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐
Hops ☐ ☒ ☒ ☐
Fermentation Character ☒ ☐ ☐ ☐
Other _____
VÝRAZNÝ, AŽ PŘEEXTRAKT
VANÝ PROFIL CHMELE
→ ANANAS, PRYSKYŘICE

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☒ ☒ ☐ ☐
Clarity ☒ ☒ ☒ ☐ ☐ ☐ ☐
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size ☒ ☒ ☒ ☐ ☐
Retention Quick ☒ Lasting ☐
Color WHITE
White Ivory Beige Tan

3
3

Flavor

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐
Hops ☐ ☒ ☒ ☐
Bitterness ☐ ☒ ☒ ☐
Fermentation Character ☒ ☐ ☐ ☐
Balance Hoppy ☒ Malty ☐
Finish/Aftertaste Dry ☒ Sweet ☐
Other _____
JENNÉ TĚLO
VÝRAZNĚ DH, HOP FORWARD
VÝŠÍ AŽ UL PÍVAJÍCÍ
ČISTĚ ODKVAŠENÁ
HOP FORWARD
→ PO NAPITÍ TRPKÉ AŽ KYSEKAVÉ

10
20

Mouthfeel

Thin M Full Inappropriate
Body ☒ ☒ ☐
Carbonation None L M H Inappropriate
Warmth ☒ ☒ ☐
Creaminess None L M H Inappropriate
Astringency ☐ ☒ ☒ ☐
Other _____

3
5

Overall

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

6
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VÝRAZNĚ CHMELENÁ APA S JASNÝM
CHMELENÝM AROMA → ANANAS + TRÁVY
→ CHMELE NA DH PRAVDĚPODOBNĚ
MOC → TRPKÝ PROFIL, SVÍRAJE
CELKOVĚ CELKEM PÁSN.

29
50

Judge Score

Example:

Flavor
Box L M H Inappropriate
Malt ☒ ☒ ☒ ☐ Bready w/ subtle toasty notes
Hops ☐ ☒ ☒ ☐ Floral, earthy
Bitterness ☒ ☒ ☒ ☐ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# B Entry# 51
Sub (a-f) _____
Subcategory 18B - APA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ OK

Aroma

Malt X None L M H Inappropriate
Hops X
Fermentation Character X
Other CITRUSOVÉ' AROMA, VINNÉ TÓN
JEHLICNATE TÓN, NA POZADI'
SLADOVÁ' LÁKA, OXIDACE
UTŠI' ALKOHOLY. KISELOST

78
12

Appearance

Color X Yellow Gold Amber Copper Brown Black Inappropriate
Clarity X Brilliant Hazy Opaque Other
Other Legs Lacing Particulate
Head Size X None Small Med Large Inappropriate
Retention X Quick Lasting
Color X White Ivory Beige Tan

3
3

Flavor

Malt X None L M H Inappropriate
Hops X
Bitterness X
Fermentation Character X
Balance X Hoppy Malty
Finish/Aftertaste X Dry Sweet
Other V CHUTI VÍRAZNI' CHMELE
(OJTRUST, HROZWT)
A PŘEKU DOKOVICE.
KISELE' SČADOVÁ' LÁKA.
PŘÍ'LIŠNÁ' HOŘKOST (PŘEEXTRAKOVANÍ' CHMELE)

12
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body X Thin M Full Inappropriate
Carbonation X None L M H
Warmth X
Creaminess X None L M H Inappropriate
Astringency X
Other

3
5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

6
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

PO NALTI' VELMI VÝRAZNÉ VŮNĚ PO JEHLICNANECH
A UTŠI' ALKOHOLY. S POSTUPNĚM ČASU
VŮNĚ A PIVO BYLO POSTUPNĚ LEPŠÍ. POZOR
NA SPRÁVU VODY. PIVO BYLO KISELEJŠÍ NEŽ
JE PRO STYL UHADNĚ. POZOR
NA MNOŽSTVÍ CHMELE NA DŮ A DOBRU KVALITU
S PIVEM. HOŘKOST BYLA UPŘÍVAŠI' SŮVĚŽI'CI'
PÍTELNOST

31
50

Judge Score



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version

Competition

GWRC 2025



Location

Date

Judge Name BRITNEK KUBIK
BJCP ID & Rank _____
Email _____

Category# B Entry# 103
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight 7
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 29

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other ☒ None L ☒ M ☐ H ☐ Inappropriate
LEHCE SLADOVÉ ZÁKLAD
→ PAK NASTOUPÍ SMR
→ V AROMA SMRKOVÉ
VÝHONKY JEMNÉ A UMĚŘENÉ, PŘESTO
ZNATELNĚ - VONÍ DOBRĚ
- NENÍ CITIT CHRST!

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other
Other ☒ Legs Lacing Particulate
Head ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ Other
Color ☒ White ☒ Ivory ☒ Beige ☐ Tan

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☒ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐ Other
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Other
VELMI HOŘKÉ A SILNĚ
ULPÍVAJÍCÍ - TRPKÉ
→ V CHUTI NEVYVÁŽENÉ
→ V CHUTI SMRK ZANIKÁ
POUZE HOŘKÉ AŽ SVÍRAK

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☒ M ☒ H ☐ Inappropriate
Other _____

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

JESEM FANDA SMRKOVÝCH PIV, VE
VŮNI VELMI DOBRÉ, V CHUTI PAK
VÝRAZNĚ NEVYVÁŽENÉ → PŘILÍŠ
HOŘKÉ, AŽ SVÍRAK, PRISKYŘICNÉ.
→ MOC SMRKU, MOC DLOUHO
Judge Score 38

WBC BY ALÉ NEMĚLO BÝT
ZARÁČENO V TĚTO KATEGORII!



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ L ☒ M ☐ H ☐ Inappropriate
Bready w/ subtle toasty notes
Hops ☒ L ☒ M ☐ H ☐ Inappropriate
Floral, earthy
Bitterness ☒ L ☒ M ☐ H ☐ Inappropriate
Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Category# B Entry# 103
Sub (a-f) _____
Subcategory HERBAL BEER: BASE
Special Ingredients 18B - APA

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE
29

The judge team has reviewed their individual scores and have agreed to this final score

Bottle Inspection ☐ OK _____

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____
CITRUSY, ŽEHLICNANT
CHMEL MAJHO VÝRAZNÝ
MENTOL

7
12

Appearance

Color ☐ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☒ Lasting ☐ Inappropriate
Retention _____
Color _____
White Ivory Beige Tan

3
3

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☒ Malty ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☒ Sweet ☐ Inappropriate
Other _____
VÝRAZNÁ CITRUSOVÁ,
ŽEHLICNANOVÁ
NA POZADÍ PŘÍJEMNÁ
SLADKOVÁ LÍNKA
LEHCE KŘEPEL
~~BALANCE LEHCE NA STŘEDU~~

12
20

Mouthfeel

Body ☐ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____

3
5

Overall

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

6
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VÝDAŘENÁ PRAČE SE SHAKEN. DOPA'VA'
PŘÍJOMNÝ MENTOLOVÝ CHUŤ A NEPŘEHLEŠUJE
ZBYTEK ZBYTEČNĚ ŠAROTNÉ PIVO. PRO SOKK
ALE APA UŽNÍ IDEÁLNÍ STYL. PIVO
POSTRA'DA' VÝRAZNĚŠÍ' VŮNÍ, CHUŤ
CHUTKÉ.

31
50

Judge Score

HOŘKOST ZE VÝRAZNĚŠÍ' A NEPŘÍJEMNĚ
ULPÍVAJÍCÍ'.
(18B)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWDC



Location

Date

Judge Name EDYNEK KUBIK
BJCP ID _____
& Rank _____
Email _____

Category# 3 Entry # 39
Sub (a-f) _____
Subcategory NEIPA 15
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 29
29

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate ZAJIMAVÉ AROMA KOMBINACÍ
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate ANANAS + GREP
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate → ČISTÝ PROJEV
Other _____

Example:

Flavor
Malt ☒ None L ☒ M ☐ H ☐ Inappropriate Bready w/ subtle toasty notes
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate Floral, earthy
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate
Head ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☒ Lasting
Retention ☒ Color WHITE
White Ivory Beige Tan

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate PLNÉ TĚLO
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate ČISTÝ CHMELOVÝ PROJEV
Bitterness ☒ None L ☒ M ☒ H ☐ Inappropriate VYŠŠÍ HOŘKOST - GREP
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate ČISTÉ
Balance ☒ Hoppy ☒ Malty ☐ Inappropriate DOBŘE VYVÁŽENÉ
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate → KŘEČIVÝ SLADŠÍ DOJEV
Other _____

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____

Overall

Classic Example ☒ Not to Style
Flawless ☒ Significant Flaws
Wonderful ☒ Lifeless
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

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, minor flaws
Good	23-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

VELKÉ VÝBORNÉ PIVO S VELMÍ NEPŘÍKLADNÝM
AROMA, KTERÉ JE ALE VELICE
PŘÍJEMNÉ. DOBŘE ZVOLENÉ CHMELOVÉ
VYVÁŽENÉ, HOŘ DOBŘE. - HOŘ MOŽNĚ
AŽMIMO HAZY IPA STYL. Judge Score 36

→ PROTO BODOVÁ ZTRÁTA
V KONSENZU.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# B Entry # 39
Sub (a-f) _____
Subcategory (Spell out) 21C HAZY IPA
Special Ingredients _____

Position In flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 29
7 3

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☒ M ☒ H ☐ Inappropriate
Other _____

VÝRAZNA VÍNE MANDARINEX,
KOKOFU, LEHCE CEDR
LEHCE VÝRAZNE FENOLY

7
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other
Other _____

Head ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☒ Lasting ☐
Retention ☒ White ☒ Ivory ☒ Beige ☒ Tan
Color _____

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☒ M ☒ H ☐ Inappropriate
Balance ☐ Dry ☒ Sweet
Finish/Aftertaste ☐ Dry ☒ Sweet
Other _____

V CHUTI ORAĎ PŔÍJEMNÉ
HOŘKÉ OVOCE, KOKOS, MANDARINIS
ŽUTÍ MĚLKOU
KE KONCI ULPIVADICI
TRÍSLOVINOUA' HOŘKOST

13
20

Mouthfeel

Body ☐ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☐ M ☐ H ☐ Inappropriate
Warmth ☐ _____
Creaminess ☐ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☒ M ☒ H ☐ Inappropriate
Other _____

3
5

Overall

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

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

DOBRA PRAČE - NEZOXIDOVÁ NEIPA.
POZOR PŘI DH - PŘEEXTRAHOVANI ČHUTEL
VELMI MNOHO ULPIVADICI' HOŘKOST LUKMATIT
ČAS CHUTKE NA PIVU, PŘI PADNE SNIŽIT
TEPLOTU.
VE VŮNI I CHUTI PŔSOB! RŔŠIVÉ FENOLY.

Judge Score 33
50



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# B Entry# 118
Sub (a-f) _____
Subcategory C SESSION COLD IPA
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 26

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____
CITRUSOVÉ AROMA, SÍRA, ČESNEK

7
12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____
Head ☐ None ☐ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☐ None ☐ Small ☒ Med ☐ Large ☐ Inappropriate
Retention ☐ Quick ☒ Lasting ☐ Other
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malty ☐ Other
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Other
CHUŤ PŘEKVAPIVĚ VŮBEC NEKORESPONDUJE S VŮNÍ
VELMI VÝRAZNĚ JEHLICNATÉ TONŮ, PŘISŤOČKÉ, MENTOL
VÝRAZNĚ NARŮSTAJÍCÍ HOŘKOST

6
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Esters	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☒ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ Thin ☐ M ☐ Full ☐ Inappropriate
Creaminess ☒ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____

2
5

Overall

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

3
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VŮNĚ PŘÍJEMNÁ, A - ČISTÁ, ALE CHUŤOVĚ
ZOČLA OPLÍŠNĚ - NĚJAKÝ BYLINNÝ PŘÍDAVEK
(JEHLICÍ, PEPAČK) A PÍTELNOST
RUŠÍ NEPŘÍJEMNĚ VLIVAJÍCÍ HOŘKOST

21
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition BKBC



Location _____

Date _____

Judge Name ZBYNEK KUBIN
BJCP ID _____
& Rank _____
Email _____

Category# B Entry# 118
Sub (a-f) _____
Subcategory SESSION COLD IPA
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 26

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok

Aroma

Malt X Inappropriate
Hops X
Fermentation Character X
Other _____
CELBY NETRADIČNÍ AROMA

8
12

Appearance

Color X Inappropriate
Clarity X
Other _____
Head Size X Inappropriate
Retention X
Color JAŠTE
White Ivory Beige Tan

3
3

Flavor

Malt X Inappropriate
Hops X
Bitterness X
Fermentation Character X
Balance X Hoppy X Malty
Finish/Aftertaste X Dry X Sweet
Other _____
ZVLÁŠTNÍ CHUŤ, PŘIPOMÍNÁ PŘÍDAVEK NĚJAKÉHO JELLIČI / DYLINEK? VÝRAZNĚ HOŘKÉ AŽ ULPIVÁNÍ

10
20

Mouthfeel

Body X Inappropriate
Carbonation X
Warmth X
Creaminess X
Astringency X
Other _____

3
5

Overall

Classic Example X Not to Style
Flawless X Significant Flaws
Wonderful X Lifeless

5
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VELMI ZAJÍMAVÉ, NETRADIČNÍ A V RÁMCI STYL SE SNADNĚMĚ, ŽE NĚJAK OCHUCENÉ PIVO - GREP, SMRČ, PLYNĚNÍ. MÁM VELMI CHUTNÁ, ALE MIMO STYL!

Judge Score

29
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Kooper
BJCP ID & Rank E431
Email _____

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot	L	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	L	Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Category# 21 Entry # 42
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Bottle Inspection ☐ OK 5

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate grainy chisel - cit rugg, 2 kiff melon
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate Alcohol like
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☒ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____
Head ☐ None ☐ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☐ Lasting
Retention ☐ White ☐ Ivory ☐ Beige ☐ Tan

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate Low DMS - bready.
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate 2 kiff melon - chisel
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate Balance - chisel - 8 kiff like chisel
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate like melon like good rugg
Balance ☒ Hoppy ☐ Malty ☐ Inappropriate Balance to good rugg do chisel,
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate like rugg!
Other _____

Mouthfeel

Body ☐ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Bobt pivo, de pivo n'ic DEIPA, de cit rugg, 2 kiff melon
se me me! Vchik n'ic do chisel. Mouthfeel - 8 kiff melon
Balance - chisel - 8 kiff like chisel
like melon like good rugg
Balance to good rugg do chisel,
like rugg!

Judge Score

FINAL SCORE 25

The judge team has reviewed their individual scores and have agreed to this final score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name ADAM JILAR
BJCP ID & Rank ESS86 - RECOGNIZED
Email _____

Category# 21 Entry # 42
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 25

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot	L	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester	M	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK

Aroma

Malt ☒ M ☒ H ☐ Inappropriate
Hops ☒ M ☒ H ☐ Inappropriate
Fermentation Character ☒ M ☒ H ☐ Inappropriate
Other _____
SUSPENSE, TROPICAL OROCHI, BERRY FENOL A ESTORY

5 12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head Size ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ Inappropriate
Color ☒ White ☒ Ivory ☒ Beige ☒ Tan

2 3

Flavor

Malt ☒ M ☒ H ☐ Inappropriate
Hops ☒ M ☒ H ☐ Inappropriate
Bitterness ☒ M ☒ H ☐ Inappropriate
Fermentation Character ☒ M ☒ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other _____
STILKONI KOKOST, SLADKOST STILKONI SO SUSPENSEMI TONY, DUSKOST ESTORY TONY - NA UPRAVU CISTI KVASNY PROFIL, VYSI AKOHOLO

8 20

Mouthfeel

Body ☒ Thin ☒ M ☒ Full ☐ Inappropriate
Carbonation ☒ None ☒ M ☒ H ☐ Inappropriate
Warmth ☒ M ☒ H ☐ Inappropriate
Creaminess ☒ None ☒ M ☒ H ☐ Inappropriate
Astringency ☒ M ☒ H ☐ Inappropriate
Other _____

4 5

Overall

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

4 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

NA TRANS AMERICAN IPA A HAZY IPA,
LOHKE PROBLEM S VYSIMI AKOHOLO A ESTORY
NAB MIRU VAPORU VESTYL, NA AMERICAN IPA
PRILIS HAZY,
VRADIT TROPOTY KVASNY, ZVADIT STILOVE ZAROVNI

23 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVÁ
BJCP ID _____
& Rank _____
Email _____

Category# 21 Entry # 42
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 25

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ Bready w/ subtle toasty notes
Hops ☐ ☒ ☐ ☐ Floral, earthy
Bitterness ☒ ☒ ☒ ☐ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	9-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK _____

Aroma

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ zeleninová vůně
Hops ☐ ☒ ☐ ☐ _____
Fermentation Character ☐ ☒ ☐ ☐ _____
Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☐ ☐ ☐ ☐ _____
Clarity ☒ ☒ ☒ ☐ ☐ ☐ ☐ _____
Other _____
Legs Lacing Particulate _____

Head None Small Med Large Inappropriate
Size ☒ ☒ ☒ ☐ _____
Retention Quick Lasting ☐ ☐ _____
Color White Ivory Beige Tan _____

2
3

Flavor

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ trpká, ostrá hořkost
Hops ☐ ☒ ☐ ☐ _____
Bitterness ☐ ☒ ☐ ☐ _____
Fermentation Character ☒ ☐ ☐ ☐ _____
Balance Hoppy Malty ☒ ☐ _____
Finish/Aftertaste Dry Sweet ☒ ☐ _____
Other _____

10
20

Mouthfeel

Thin M Full Inappropriate
Body ☒ ☐ ☐ _____
Carbonation None L M H Inappropriate
Warmth ☐ ☒ ☐ _____

None L M H Inappropriate
Creaminess ☐ ☒ ☐ _____
Astringency ☐ ☒ ☐ _____
Other _____

3
5

Overall

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

6
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

přidala bych více těla na vyrovnání
hořkosti
opatrně s chmelčením a obj. hopen

26
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition 6WBC



Location _____

Date _____

Judge Name EDYNEK KUBIN
BJCP ID _____
& Rank _____
Email _____

Category# B Entry# 81
Sub (a-f) _____
Subcategory 18 B
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 24

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ OK

Aroma

Malt X JEKNA SLADOVÁ VÍNE
Hops X → VELKÝ PŘÍJEMNÝ
Fermentation Character X CHMELOVÝ PRŮJEV
Other → VÝŠÍ ESTERY - AŽ ISOAMILACETÁT
→ LENCE DIACETYL OXIDACE → BANÁNY

Appearance

Color X BRILLIANT
Clarity X HOZY
Other _____
Head Size X SMALL
Retention X QUICK
Color WHITE

Flavor

Malt X SLADOVÉ, ALE S
Hops X VLÍVAJÍCÍ HOŘKOSTÍ
Bitterness X → TRPČÍ
Fermentation Character X → V CHUTI SLABÉ
Balance X OXIDOVANÉ A DIACETYL
Finish/Aftertaste X → PRŮJEV TMAVŠÍCH SLADU
Other _____

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body X THIN
Carbonation X M
Warmth X M
Creaminess X M
Astringency X M
Other _____

Overall

Classic Example X Not to Style
Flawless X Significant Flaws
Wonderful X Lifeless

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer

→ V RÁMCI STYLU TMAVŠÍ APA
TRCHU KARAMELOVÁ, PLNÁ, MOŘKÁ
→ V CHUTI TRCHU DIACETYL, ESTERY
A OXIDACE. CELKOVĚ DOBRÉ PIVO.
S MÍRNÝMI VADAMI.

Judge Score

23



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILNER
BJCP ID & Rank E 4323
Email _____

Category# B Entry # 81
Sub (a-f) _____
Subcategory 1PB - APA
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 24

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ OXIDACE, KARAMEL,
Hops ☐ ☒ ☐ ☐ CHLEBAVA, ICURICA
Fermentation Character ☒ ☐ ☐ ☐ JEMNA, KISELOST
Other _____

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☐ ☐ ☐ ☐ Other
Clarity ☒ ☒ ☐ ☐ ☐ ☐ ☐ Other
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size ☐ ☒ ☐ ☐ ☐ ☐ ☐ Other
Retention Quick Lasting ☒ ☐ ☐ ☐ ☐ ☐ ☐ Other
Color ☒ ☐ ☐ ☐ ☐ ☐ ☐ Other

3
3

Flavor

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ ☐ ☐ ☐ Other
Hops ☐ ☒ ☐ ☐ ☐ ☐ ☐ Other
Bitterness ☐ ☐ ☐ ☐ ☐ ☐ ☐ Other
Fermentation Character ☐ ☐ ☐ ☐ ☐ ☐ ☐ Other
Balance Hoppy Malty ☐ ☐ ☐ ☐ ☐ ☐ ☐ Other
Finish/Aftertaste Dry Sweet ☐ ☐ ☐ ☐ ☐ ☐ ☐ Other

8
20

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	<u>M</u>
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	<u>L</u>
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body ☐ ☒ ☐ ☐ ☐ ☐ ☐ Other
Carbonation None L M H ☒ ☐ ☐ ☐ ☐ ☐ ☐ Other
Warmth ☒ ☐ ☐ ☐ ☐ ☐ ☐ Other

3
5

Overall

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

4
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VYPAVA' KVALE OXIDACE, KTERA' HODNE
SVLEUSE KVALITU PIVA. ZAKLADNI' RECEPT
VYPADA' DOBRE. MOC OHLAVI'N VODNOU
VHODNOU SLADIVOST.

24
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

GNBC



Location

Date

Judge Name ZBYNEK KUDIN
BJCP ID _____
& Rank _____
Email _____

Category# B Entry # 114
Sub (a-f) _____
Subcategory 18B
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 23

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt ☒ ☐ ☐ Bready w/ subtle toasty notes
Hops ☒ ☐ ☐ Floral, earthy
Bitterness ☒ ☒ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Bottle Inspection ☒ OK

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ ☐ ☐ ☐ Inappropriate
Fermentation Character ☒ ☐ ☐ Inappropriate
Other AROMA VICK SLADOVÉ, CHMĚLOVÁ VONĚ, UPOZADĚNÍ, VE VŮPI ČESNEK, CIBULE, LAHCE DMS

6
12

Appearance

Color ☒ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other Legs Lacing Particulate

Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☒ Lasting ☐
Retention WHITE
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ ☒ ☐ ☐ Inappropriate
Bitterness ☐ ☒ ☐ ☐ Inappropriate
Fermentation Character ☒ ☐ ☐ Inappropriate
Balance ☒ Hoppy ☐ Malt ☐
Finish/Aftertaste ☐ Dry ☐ Sweet
Other PŘÍJEMNÝ SLOŽNÝ ZÁKLAD, CHMĚLY, PRAVDĚPODOBNĚ EVROPSKÉ - BEZ KLASIKY, APA VONĚ, SPÍŠĚ ČESNEK, TRÁVA, - OXIDACE, - VYSOKÁ AŽ ULPIVADÍCÍ HOŘKOST.

3
20

Mouthfeel

Body ☐ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☐ ☒ ☐ Inappropriate

Creaminess ☐ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☐ ☒ ☐ Inappropriate
Other _____

3
5

Overall

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

4
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

ŽÁDNÉ ZÁSADNÍ CHYBY, ALE CHMĚLENÍ JE NEVÝRAZNĚ PRO APA. JINAK DOBRÉ, VÝRAZNĚ HOŘKÝ ALE. → LAHCE DMS, OXIDACE.

25
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# 12 Entry# 114
Sub (a-f) _____
Subcategory 1PB - APA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 23

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, addity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ ok _____

Aroma

Malt X VE VONI SLADOVA' LINKA
Hops X DOPLNEVA' LEHCE CITRUSY
Fermentation Character X VYJAZNA' ORALNOST ZE CITIT
Other S POSTUPNYM OHRAVDNIOM A DMS

Appearance

Color X 3
Clarity X
Other _____
Head Size X
Retention X
Color X

Flavor

Malt X VTRAVNA' OBILNA' CHUT
Hops X PRIJEMNY' BALANC SLADICHNEL
Bitterness X LEHCE VE PROSPECH
Fermentation Character X CHOMELU
Balance X NEPATRNE' PRAZENOST
Finish/Aftertaste X
Other _____

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>L</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>M</u>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	<u>L</u>

Mouthfeel

Body X
Carbonation X
Warmth X
Creaminess X
Astringency X
Other _____

Overall

Classic Example X Not to Style
Flawless X Significant Flaws
Wonderful X Lifeless

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

TAKOVA' OLDSCHOOL APA S PRIJEMNOU
SLADOVU LINKOU. DOPORUCIL BYCH PRIPAT
AROMATICKÉ' CHMEL V POZDNI' FAZI, CHOMLOVAN
WHIBLPOUL A NA PH.

Judge Score

22

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MADIE STANKOVA
BJCP ID —
& Rank —
Email —

Category# 18 Entry # 92
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 24

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK _____

Aroma

Example:

Flavor
Ess. L M H
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, addity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
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Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque
Other _____
Legs Lacing Particulate _____
Head Size ☒ None ☒ Small ☒ Med ☒ Large
Retention ☒ Quick ☒ Lasting
Color ☒ White ☒ Ivory ☒ Beige ☒ Tan

Flavor

Malt ☒ None L M H
Hops ☒ Bitterness ☒
Fermentation Character ☒ Hoppy ☒ Malty
Balance ☒ Dry ☒ Sweet
Finish/Aftertaste ☒ Other _____

Mouthfeel

Body ☒ Thin ☒ M ☒ Full
Carbonation ☒ None L M H
Warmth ☒ Creaminess ☒ Astringency ☒

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	H	Oxidized	L
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	M
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Score

20



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Bo Repa
BJCP ID & Rank E4520 Cnl.
Email _____

Category# 12
Sub (a-f) A
Entry # 92
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 23

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

	None	L	M	H	Inappropriate
Malt	☐	☒	☐	☐	☐
Hops	☐	☐	☒	☐	☐
Bitterness	☐	☒	☐	☒	☐

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Bottle Inspection ☐ OK _____

	None	L	M	H	Inappropriate
Malt	☐	☐	☐	☐	☐
Hops	☐	☐	☐	☐	☐
Fermentation Character	☐	☐	☐	☐	☐
Other	☐	☐	☐	☐	☐

leke pizle, chleboni kore
obreni, leke pizdore!

92
12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	☐	☐	☐	☐	☐	☐	☐
Clarity	☐	☐	☐	☐	☐	☐	☐
Other	☐	☐	☐	☐	☐	☐	☐

Legs Lacing Particulate _____

	None	Small	Med	Large	Inappropriate
Head	☐	☐	☐	☐	☐
Size	☐	☐	☐	☐	☐
Retention	☐	☐	☐	☐	☐
Color	☐	☐	☐	☐	☐

White Ivory Beige Tan

3
3

Flavor

	None	L	M	H	Inappropriate
Malt	☐	☐	☐	☐	☐
Hops	☐	☐	☐	☐	☐
Bitterness	☐	☐	☐	☐	☐
Fermentation Character	☐	☐	☐	☐	☐
Balance	☐	☐	☐	☐	☐
Finish/Aftertaste	☐	☐	☐	☐	☐
Other	☐	☐	☐	☐	☐

leke pizle, obreni, chleboni
plavoz leke, leke xironi

20
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

	Thin	M	Full	Inappropriate
Body	☐	☒	☐	☐
Carbonation	☐	☒	☐	☐
Warmth	☐	☒	☐	☐

	None	L	M	H	Inappropriate
Creaminess	☐	☐	☐	☐	☐
Astringency	☐	☐	☐	☐	☐
Other	☐	☐	☐	☐	☐

5
5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

leke pizle, obreni, chleboni
plavoz leke, leke xironi
leke pizle, obreni, chleboni
plavoz leke, leke xironi

5
10

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Score

23
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name ADAM SILAR
BJCP ID & Rank E 5586 - REGION 125D
Email _____

Category# 18 Entry# 92
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 22

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	<u>M</u>
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	<u>L</u>
Medicinal	Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok

Aroma

Malt X LEHKO OBILOV
Hops X BLINNE ROMA
Fermentation Character X LEHKO SULFAN
Other _____

5
12

Appearance

Color X Head X
Clarity X Size X
Other _____ Retention X
Legs Lacing Particulate _____ Color X
White Ivory Beige Tan

3
3

Flavor

Malt X LEHKO TOLO, STROJNY KYSLOST
Hops X BLINNE,
Bitterness X STROJNY
Fermentation Character _____
Balance X Hoppy _____ Malty _____
Finish/Aftertaste X Dry _____ Sweet _____
Other _____

6
20

Mouthfeel

Body X Creaminess X
Carbonation X Astringency X
Warmth X Other _____

3
5

Overall

Classic Example X Not to Style _____
Flawless X Significant Flaws _____
Wonderful X Lifeless _____

4
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

CELKOVY DOBRM KAZI KYSLOSTA LEHKO
SIRMA VONE, VUTLEDIVE JS PIVO V POŘADKU,
TRHO NBYT VJS UVODENYCH VAD, TAK JS ODPOVÍDÁLO
STYLU
JS TRHO DÁVAT SI VĚTŠÍ POZOR NA KONTAMINACI

21
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Eric Ploppm Tond
BJCP ID & Rank E-4320 Cert.
Email _____

Category# 12 Entry# 88
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 21

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

	None L	M	H	Inappropriate
Malt	☒			☐
Hops	☒			☐
Bitterness	☒			☐

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
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Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ ok _____

Aroma

	None L	M	H	Inappropriate
Malt	☐			☐
Hops	☐			☐
Fermentation Character	☐			☐
Other				

Caramel - w/ rosy, sweet edge
Chlorophyll, earthy
like rosy oil

6 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	☐						☐
Clarity	☐						☐
Other							

Legs Lacing Particulate _____

	None	Small	Med	Large	Inappropriate
Head Size	☐				☐
Retention	☐				☐
Color	☐				☐

White Ivory Beige Tan

3 3

Flavor

	None L	M	H	Inappropriate
Malt	☐			☐
Hops	☐			☐
Bitterness	☐			☐
Fermentation Character	☐			☐
Balance	☐			☐
Finish/Aftertaste	☐			☐
Other				

Caramel, sweet, light
Chlorophyll, earthy
like dark - spicy, slightly sweet

40 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

	Thin	M	Full	Inappropriate
Body	☐			☐
Carbonation	☐			☐
Warmth	☐			☐

	None L	M	H	Inappropriate
Creaminess	☐			☐
Astringency	☐			☐
Other				

5 5

Overall

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

5 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Improve w/ more malt, less hops, less sweet
like dark - spicy, slightly sweet
Chlorophyll, earthy
like dark - spicy, slightly sweet

Judge Score

50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVA
BJCP ID & Rank _____
Email _____

Category# 18 Entry # 80
Sub (a-f) 3
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 21

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
None L M H
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
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Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

None L M H Inappropriate
Malt X je citit karamel a
Hops X temer zdy chmel
Fermentation Character X
Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color X Other _____
Clarity X Brilliant Hazy Opaque
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size X Med
Retention Quick Lasting
Color White Ivory Beige Tan

3
3

Flavor

None L M H Inappropriate
Malt X vyssi horkost az trpkost
Hops X kombinovani se sladovost
Bitterness X -> nevazene
Fermentation Character X
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

11
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body X M
Carbonation None L M H
Warmth X M
Creaminess None L M H
Astringency X M
Other _____

3
5

Overall

Classic Example _____
Flawless _____
Wonderful _____
Not to Style _____
Significant Flaws _____
Lifeless _____

6
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

chce nevynovane karamelove telo s
horkost, dly chut i vane chmelu
upravit chmel - vice dry hop

29
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	7-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM SILAR
BJCP ID & Rank ES586 - C5C0GM30D
Email _____

Category# 18 Entry# 80
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 21

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
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Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle inspection ☐ ok

Aroma

Malt X LEGLO KARAMEL, UJENI OVOC,
Hops X OPAKNE, CHMELY NARLOSTO
Fermentation Character X MINIMALNA NA APA
Other _____

4
12

Appearance

Color X LEGLO KARAMEL, UJENI OVOC,
Clarity X OPAKNE, CHMELY NARLOSTO
Other _____
Legs Lacing Particulate _____
Head Size X MINIMALNA NA APA
Retention Quick X Lasting _____
Color X LEGLO KARAMEL, UJENI OVOC,
White Ivory Beige Tan

3
3

Flavor

Malt X TOUSTOVA, VUSICKA ORECHY, SYENY,
Hops X CHBI CHMELNY CHARAKTOR
Bitterness X MIMO HOIKOST
Fermentation Character X _____
Balance Hoppy X Malty _____
Finish/Aftertaste Dry X Sweet _____
Other _____

7
20

Mouthfeel

Body X TOUSTOVA, VUSICKA ORECHY, SYENY,
Carbonation X CHBI CHMELNY CHARAKTOR
Warmth X _____
Creaminess X _____
Astringency X _____
Other _____

3
5

Overall

Classic Example _____
Flawless X _____
Wonderful X _____
Not to Style _____
Significant Flaws _____
Lifeless _____

4
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VUSICKA MIMO NACHUSLONE, COZE NODPOVODI
STYLU, JINAK BEZ VAD, PIVO SE DUBO
NA APA UZITE PRIDAT CHMELNI NA AROMA,
PROTOJE TAKO MIMO STYL
SMACKA

21
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Skorpa
BJCP ID & Rank E452a
Email _____

Category# 21 Entry # 89
Sub (a-f) 1
Subcategory (Spell out) Red IPA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 20

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
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Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK

Aroma

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____
Uprazni sednice - karamel
baracki chmel - kyseline, borovicani

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____
Head ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☐ Lasting
Retention ☐ White ☐ Ivory ☐ Belge ☐ Tan

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malty
Finish/Aftertaste ☐ Dry ☐ Sweet
Other _____
Dobri gromice - slad x chmel
uprazni uprazni do slad, ali
chmel chmel - kyseline, borovicani

Mouthfeel

Body ☐ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☐ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☐ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Dobri RED IPA, ale perazni do slad, ali kyseline
bolj znano jako RED IPA Tak 38.

Judge Score

20



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name Adam Silke
BJCP ID & Rank ESS86 - Recognized
Email _____

Category# 21 Entry # 89
Sub (a-f) B
Subcategory Red IPA
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 20

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

	None L	M	H	Inappropriate
Malt	☒			☐
Hops	☒			☐
Bitterness	☒			☒

Bready w/ subtle toasty notes
Floral, earthy
Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate

Malt ☐ ☐ ☐ ☐

Hops ☐ ☐ ☐ ☐

Fermentation Character ☐ ☐ ☐ ☐

Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐

Clarity Brilliant Hazy Opaque ☐ Other _____

Other _____

Legs Lacing Particulate _____

Head None Small Med Large Inappropriate

Size ☐ ☐ ☐ ☐ ☐

Retention Quick Lasting ☐

Color White Ivory Beige Tan

Flavor

None L M H Inappropriate

Malt ☐ ☐ ☐ ☐

Hops ☐ ☐ ☐ ☐

Bitterness ☐ ☐ ☐ ☐

Fermentation Character ☐ ☐ ☐ ☐

Balance Hoppy Malty ☐ ☐

Finish/Aftertaste Dry Sweet ☐ ☐

Other _____

Mouthfeel

Thin M Full Inappropriate

Body ☐ ☐ ☐ ☐

Carbonation None L M H ☐ ☐ ☐ ☐

Warmth ☐ ☐ ☐ ☐

Creaminess None L M H Inappropriate

Astringency ☐ ☐ ☐ ☐

Other _____

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Red IPA - Malt, hops, yeast, water, and style
Good to drink, but needs a bit more
chocolate, and a bit more
IPA style, but needs a bit more
to be a good IPA.

Judge Score

20



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVA
BJCP ID & Rank -
Email -

Category# 21 Entry # 89
Sub (a-f) 3
Subcategory RED IPA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 20

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

Malt ☐ None L ☐ M ☒ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____

sladovost, orisky

Appearance

Color ☐ Yellow ☐ Gold ☒ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____

Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☒ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ Inappropriate
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

Flavor

Malt ☐ None L ☐ M ☒ H ☐ Inappropriate
Hops ☐ None L ☐ M ☒ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☒ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate
Other _____

prijemne karamelova oriskova telo s yssi hořkosti

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☐ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☐ M ☒ H ☐ Inappropriate
Warmth ☒ None L ☐ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

fajn RED IPA, bohužel není ve výsadych
kategoriat u soutěži tudíž snižene
bodnoceni
udělala bych plnější telo na yvažení
hořkosti

Judge Score

20

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

GWBC 2025

Location

Date



Judge Name ESTHER KUBIT
BJCP ID & Rank _____
Email _____

Category# MAB Entry# 100
Sub (a-f) _____
Subcategory (spell out) _____
Special Ingredients _____

Position in flight 2
Advanced to MINI-BOS
PLACE

FINAL SCORE 20

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐
Hops ☒ ☐ ☐ ☐
Fermentation Character ☐ ☒ ☒ ☐
Other _____

SLADOVÉ AROMA

MÁLO CITIT CHMEL

→ VÝRAZNĚ ESTEROVÉ

K DO STYLU 12A NEPATŘIVÉ

K KVASNICNĚ

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☐ ☐ ☐ ☐ ☐ ☐
Clarity ☒ ☐ ☐ ☐ ☐ ☐ ☐
Other _____
Legs Lacing Particulate _____

Head None Small Med Large Inappropriate
Size ☐ ☒ ☐ ☐ ☐
Retention Quick ☒ Lasting ☐
Color White Ivory Beige Tan

2
3

Flavor

None L M H Inappropriate
Malt ☐ ☐ ☒ ☐
Hops ☐ ☒ ☐ ☐
Bitterness ☐ ☐ ☐ ☐
Fermentation Character ☐ ☐ ☐ ☐
Balance Hoppy ☐ Malty ☐
Finish/Aftertaste Dry ☒ Sweet ☐
Other _____

→ TRPKÉ AĚ KYSELÉ

K NEJED JEMNĚ NA PITÍ!

8
20

Mouthfeel

Thin M Full Inappropriate
Body ☐ ☒ ☐ ☐
Carbonation None L M H ☒ ☐ ☐ ☐
Warmth ☐ ☒ ☐ ☐

None L M H Inappropriate
Creaminess ☐ ☒ ☐ ☐
Astringency ☐ ☐ ☒ ☒
Other _____

2
5

Overall

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

3
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Example:

Flavor
Malt ☒ ☐ ☐ ☐ Bready w/ subtle toasty notes
Hops ☐ ☒ ☐ ☐ Floral, earthy
Bitterness ☒ ☐ ☐ ☐ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	6-13	Major off flavors and aromas dominate

MIMO STYL VYPSANÝCH SOUTĚŽNÍCH
KATEGORIÍ, I MIMO STYL 12A
→ KVEIK KVASNICĚ DODALY PÍVU
VÝRAZNÝ KVASNICNÝ, NAKTSLY CHMEL
VÝRAZNĚ KVASNICNĚ

Judge Score

20
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# B Entry# 100
Sub (a-f) _____
Subcategory BRITISH GOLDEN - KWEIK
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 20

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Bready w/ subtle toasty notes
Floral, earthy
Too low for style

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ OK

Aroma

Malt None L M H
Hops None L M H
Fermentation Character None L M H
Other _____

Appearance

Color None L M H
Clarity None L M H
Other _____

Flavor

Malt None L M H
Hops None L M H
Bitterness None L M H
Fermentation Character None L M H
Balance None L M H
Finish/Aftertaste None L M H
Other _____

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
Brettanomyces	Plastic
Diacetyl	Solvent / Fusel
DMS	Sour / Acidic
Ester	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

Mouthfeel

Body None L M H
Carbonation None L M H
Warmth None L M H

Overall

Classic Example _____
Flawless _____
Wonderful _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Outstanding	4.5-5.0	World-class example of style
Excellent	3.8-4.4	Exemplifies style well, requires minor fine-tuning
Very Good	3.0-3.7	Generally within style parameters, minor flaws
Good	2.1-2.9	Misses the mark on style and/or moderate flaws
Fair	1.4-2.0	Off flavors/aromas or major style deficiencies
Problematic	0-1.3	Major off flavors and aromas dominate

CELKEN SLOVENE' KWEIK PIVO, KTERE
DE DOHUDEL VINO KATEGORII 11 BRITISH
GOLDEN NENI' VPSANI). OPRAVI BRITISH
GOLDEN PLENISI' TRLO A VELMI
MALO AROMATICE' CHAKLY.
DOVINUTE KUASNY' PROFIL

Judge Score

19 17



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM ILAR
BJCP ID & Rank ESS86 - REC06M88D
Email _____

Category# 18 Entry # 56
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 20

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☒ H ☒ Inappropriate
Other _____

KOZONINO, ESTONIA, SMIRNOV DO SAISON

4 12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____
Head Size ☒ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ Inappropriate
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3 3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Happy ☐ Malt ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Inappropriate
Other _____

6 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☐ Thin ☐ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☐ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☐ M ☐ H ☐ Inappropriate
Creaminess ☐ None L ☐ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____

3 5

Overall

Classic Example _____
Flawless _____
Wonderful _____
Not to Style _____
Significant Flaws _____
Lifeless _____

4 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

BEZMI FAJN PIVO, BOHOSL MIMO STYL, JEDNO Z NAJBOLSIH PIV V SLOVENIJI
BLOND ALE NA MIT CISTY KLASNY PROST
KUSIM, ZDA JDE O VADU NOGO JESTLI JB PIVO
SKUPNO SPATNO PIVO ZA ZARAZNO

20 50

Judge Score

Judge
Name Slater

BJCP ID
& Rank E9320

Email _____

Category# 18A
Sub (a-f) k
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight	
Advanced to MINI-BOS	
PLACE	

FINAL SCORE	26
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The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone	Level	_____
Pro	Where?	_____
Industry	Describe	_____
Judging	Years	_____

Example:

Flavor

	Low	Mid	High	
Malt	☐	☒	☐	Bready w/ subtle toasty notes
Hops	☐	☒	☐	Floral, earthy
Bitterness	☒	☐	☒	Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

	None L	M	H	Inappropriate
Malt	☐			☐
Hops	☐			☐
Fermentation Character	☐			☐
Other				

upon like brownie - chewy
 - papery
 like chocolate

12

Appearance

Color Yellow Gold Amber Copper Brown Black ☐ Inappropriate		Head None Small Med Large ☐ Inappropriate	
Clarity Brilliant Hazy Opaque ☐ Other _____		Size Quick Lasting ☐ _____	
Other _____		Retention _____	
Leas Lacina Particulate _____		Color White Ivory Beige Tan	

3

Flavor

Flavor	None	L	M	H	Inappropriate
Malt	☐				☐
Hops	☐				☐
Bitterness	☐				☐
Fermentation Character	☐				☐
Balance		Hoppy		Malty	☐
Finish/Aftertaste		Dry		Sweet	☐
Other					

2

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

mouthfeel

Thin M Full **Inappropriate**

Body ☐ ☐ ☐ ☐

Carbonation None L M H ☐

Warmth ☐ ☐ ☐ ☐

Creaminess None L M H ☐

Astringency ☐ ☐ ☐ ☐

Other _____

5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

7

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

[illegible]20

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVA
BJCP ID _____
& Rank _____
Email _____

Category# 18 Entry # 56
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 20

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	<u>H</u> Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
	Good	21-29	Misses the mark on style and/or moderate flaws
	Fair	14-20	Off flavors/aromas or major style deficiencies
	Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ hoden esterove
Hops ☒ az do cidern
Fermentation Character ☒
Other _____

Appearance

Color ☒ Yellow
Clarity ☒ Brilliant
Other _____
Legs Lacing Particulate _____

Flavor

Malt ☒
Hops ☒
Bitterness ☒
Fermentation Character ☒
Balance ☒
Finish/Aftertaste ☒
Other _____

Mouthfeel

Body ☒ Thin
Carbonation ☒ None L
Warmth ☒
Creaminess ☒
Astringency ☒
Other _____

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

nima styl - esterove, spatne zvoleny
top kwasnic?

Judge Score

20



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Korin T.
BJCP ID & Rank E4320
Email _____

Category# 18
Sub (a-f) B
Entry# 106
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 19

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

	None L	M	H	Inappropriate
Malt	☒			
Hops		☒		
Bitterness	☒			

Bready w/ subtle toasty notes _____
Floral, earthy _____
Too low for style _____

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, addity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	9-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok _____

Aroma

	None L	M	H	Inappropriate
Malt			☒	
Hops	☒			
Fermentation Character		☒		
Other				

lepranal, diethyl, lecher mangel
lecher chel - lecher chel -
lecher chel - lecher chel -
lecher chel - lecher chel -

12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color							
Clarity							
Other							

Legs Lacing Particulate _____

	None	Small	Med	Large	Inappropriate
Head					
Size					
Retention					
Color					

White Ivory Beige Tan

3

Flavor

	None L	M	H	Inappropriate
Malt				
Hops				
Bitterness				
Fermentation Character				
Balance				
Finish/Aftertaste				
Other				

lecher mangel, lecher mangel
lecher chel - lecher chel -
lecher chel - lecher chel -
lecher chel - lecher chel -

20

Mouthfeel

	Thin	M	Full	Inappropriate
Body				
Carbonation				
Warmth				

	None L	M	H	Inappropriate
Creaminess				
Astringency				
Other				

5

Overall

Classic Example _____
Flawless _____
Wonderful _____

Not to Style _____
Significant Flaws _____
Lifeless _____

5

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

lecher mangel, lecher mangel
lecher chel - lecher chel -
lecher chel - lecher chel -
lecher chel - lecher chel -
lecher chel - lecher chel -

20

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM ŠILAR
BJCP ID & Rank E5586 - RECOGNIZED
Email _____

Category# 18 Entry # 106
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 19

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection ☐ ok

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
FENOLY, KARAMOL, LEHKO
OKLACE, ABSOLUT CHMOLANO
AROMA

4
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☐ Lasting ☐
Retention ☒ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ Hoppy ☐ Malty
Balance ☐ Dry ☐ Sweet
Finish/Aftertaste _____
Other _____
NAKYSLOST, LEHKO MEDICINNA
TOASTY KARAMOL, HODKOST NESTI
ALE V ZAVRNU LEHKO ULTIMA

5
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	L
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	L

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____

2
5

Overall

Classic Example _____
Flawless _____
Wonderful _____
Not to Style _____
Significant Flaws _____
Lifeless _____

3
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

PIVO MA POUZE LEHKO VADY - JEDNA Z MICH JE
MEDICINLNOST, KTERA DOHUZE VELMI SVIZNE PITELNOST,
NEUVISTI PROBLEM JE ALE VELMI NIKKE CHMOLANI,
ZEMENA NA ARJTA, CIM JE PIVO MIMO STYL
DARUJUI ZVIM CHMOLANI A DAT VETI POUZ NA
SANTACI

Judge Score

19
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVÁ
BJCP ID —
& Rank —
Email —

Category# 18 Entry # 106
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 19

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Malt X oxidace prebiji vni
Hops X chmelu
Fermentation Character X
Other _____

4
12

Appearance

Color X oxidace
Clarity X
Other _____
Legs Lacing Particulate _____
Head None X Small Med Large
Size X
Retention Quick X Lasting
Color White Ivory Beige Tan

3
3

Flavor

Malt X bohuzel oxidace prebiji
Hops X vetsinu chuti chybi
Bitterness X chmel, jemna sladkovost
Fermentation Character X
Balance Hoppy X Malty
Finish/Aftertaste Dry X Sweet
Other _____

7
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>✓</u>	Oxidized	<u>M</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body Thin X M Full
Carbonation None L X M H
Warmth X
Creaminess X
Astringency X
Other _____

2
5

Overall

Classic Example X Not to Style
Flawless X Significant Flaws
Wonderful X Lifeless

3
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

pohladat staceni, lahrovani, uschovani
lahri
neprijemna trphost zpusobena oxidaci,
ktera zabiji vetsinu chuti i vane

19
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Adam JILAK
BJCP ID & Rank E 5586 - RECOGNIZED
Email _____

Category# 18 Entry # 86
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 79

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

None L	M	H	Inappropriate
☒	☐	☐	☐
Bready w/ subtle toasty notes			
☐	☒	☐	☐
Floral, earthy			
☒	☐	☐	☒
Too low for style			

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Bottle Inspection

☐ OK

Aroma

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐ NIŠE EXTRAJNO SLADOK, OBILNA
CHTEL VELMI MALO, V PODSTAVE
VIBEL

Hops ☒ ☐ ☐ ☒

Fermentation Character ☒ ☐ ☐ ☐

Other _____

3 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ ☐ ☐ ☐ ☐ ☐ ☐

Clarity ☒ ☐ ☐ ☐ ☐ ☐ ☐

Other _____

Legs Lacing Particulate _____

Head None Small Med Large Inappropriate

Size ☒ ☐ ☐ ☐

Retention Quick Lasting ☐ ☐

Color ☒ ☐ ☐ ☐ ☐

White Ivory Beige Tan

2 3

Flavor

None L M H Inappropriate

Malt ☐ ☐ ☒ ☐ SLADOK, OBILNA, Z CELA BEZ
CHTEL MERO JE TO TAK ZDA

Hops ☒ ☐ ☐ ☒

Bitterness ☒ ☐ ☐ ☐

Fermentation Character ☒ ☐ ☐ ☐

Balance Hoppy Malty ☐ ☒ ☐

Finish/Aftertaste Dry ☐ ☒ ☐ ☐

Other _____

25 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Thin M Full Inappropriate

Body ☐ ☒ ☐ ☐

Carbonation None L M H Inappropriate

☐ ☒ ☐ ☐

Warmth ☐ ☒ ☐ ☐

Creaminess None L M H Inappropriate

☐ ☒ ☐ ☐

Astringency ☒ ☐ ☐ ☐

Other _____

3 5

Overall

Classic Example _____ ☒ Not to Style _____

Flawless _____ ☒ Significant Flaws _____

Wonderful _____ ☒ Lifeless _____

3 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

NOMA ŽADNA VÍRAŽE VADY, NA SLADOKM ZAKLADĚ
SE VÍRAŽE DÁ STAVET, ALE AŽ POKUD JAKŽITAKOV
CAMELOHO AROMATU I HOPKOSTI, STYLOVĚ
TĚDY ZOLA MIMO
PRIDAT NA CAMELU, JAKŽITAKOV

76 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name MARIE STANKOVA
BJCP ID -
& Rank -
Email -

Category# 18 Entry # 86
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 19
20

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK

Aroma

Malt ☒ sladová, bez chmelové
Hops ☒ aroma
Fermentation Character ☒
Other _____

4
12

Appearance

Color ☒ Yellow
Clarity ☒ Brilliant
Other _____
Legs Lacing Particulate _____

Head Size ☒ Small
Retention ☒ Quick
Color White

2
3

Flavor

Malt ☒ M
Hops ☒ M
Bitterness ☒ M
Fermentation Character ☒ Happy
Balance ☒ Malty
Finish/Aftertaste ☒ Dry
Other _____

8
20

Mouthfeel

Body ☒ Thin
Carbonation ☒ None L
Warmth ☒ None L

Creaminess ☒ None L
Astringency ☒ None L
Other _____

2
5

Overall

Classic Example ☒ obilné, nedokvařené, zoxidované
Flawless ☒ pohladat kvárení a stačen
Wonderful ☒
Not to Style
Significant Flaws
Lifeless

3
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

obilné, nedokvařené, zoxidované
pohladat kvárení a stačen

Judge Score

19
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Shoupa
BJCP ID & Rank E4320
Email _____

Category# 18 Entry# 26
Sub (a-f) 1
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 19

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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, minor flaws
Good	24-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK

Aroma

Malt None L M H Inappropriate Hot, dark, bready, phenolic, oaky, smoky
Hops None L M H Inappropriate Absence chard
Fermentation Character None L M H Inappropriate
Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Other
Clarity Brilliant Hazy Opaque Other
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size None Small Med Large Inappropriate
Retention Quick Lasting Other
Color White Ivory Beige Tan

Flavor

Malt None L M H Inappropriate Absence chard. hot, dark, bready, phenolic
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation Character None L M H Inappropriate
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M H Inappropriate
Warmth None L M H Inappropriate
Creaminess None L M H Inappropriate
Astringency None L M H Inappropriate
Other _____

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Prigami, dark, bready, phenolic, oaky, smoky, chard.
Not in style parameters, all chard, Pro 188
behave finished, dry, a grassy, bready chard
in the end. Pro 188

Judge Score

19 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

GWBC

Location

Date



Judge Name ZDYNOR KUBIN
BJCP ID & Rank _____
Email _____

Category# B Entry # 121
Sub (a-f) _____
Subcategory 18B
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 18

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate
Other OXIDACE, AKE TALDOKYD

JEMNÝ PŮJEV CHARLÉ
VÝRAZNÝ DIACEYL
OXIDACE, AKE TALDOKYD

4
12

Appearance

Color ☐ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☒ Hazy ☐ Opaque ☐ Other
Other Legs Lacing Particulate

Head ☐ None ☐ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☒ Lasting
Retention ☐ White ☒ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☒ Malt ☐ Other
Finish/Aftertaste ☐ Dry ☒ Sweet

DIACEYL VÝRAZNÉ
OVLIVNUJE VEŠKERÁ
DALŠÍ CHUŤ!
ULPĚVAJÍCÍ CHŮVST 6
TRPKÉ

20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Esters	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body ☐ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☐ None L ☒ M ☐ H ☐ Inappropriate

Creaminess ☐ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____

2
5

Overall

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

3
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VEHLÉDOVÉ NÁDHERNÉ PIVO
PLNÉ DIACEYLU → US QS TO
NEKDY, UMÍ - KVASIT S NIMA
PŘI OPTIMÁLNÍ TEPLOTĚ A POČÍVAT
JE V IDEÁLNÍ KONDICI.

Judge Score

18
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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# B Entry# 121
Sub (a-f) _____
Subcategory 1PB - APA
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 18

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other VELMI VYKAZNY DIACETYL, PER DIACETYL PROHLUŠENÍ, DALŠÍ SLOŽK: CHMEL, TĚŽKÉ NECHUTNÝ

54
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other
Other Legs Lacing Particulate
Head ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Size ☒ Quick ☒ Lasting ☐
Retention ☒ White ☒ Ivory ☒ Beige ☒ Tan

3
3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malty
Finish/Aftertaste ☐ Dry ☐ Sweet
Other 1 V CHUTI POKINUSE DIACETYL. SLADOVA' SLOŽKA ZNATELNA. 2 CHMELU POUZE HOŘKOST. NAKYSLE'

5
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<u>H</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☒ None L ☒ M ☐ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate
Other

2
5

Overall

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

3
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VYHLÉDOUŠ KRA'SNÉ PIVO. BAREVA KRA'SNÉ POKLADOVA A PARADNÉ ČYRKÉ. KVALITU PIVA VELMI SVOJŠE VYKAZNY DIACETYL. KA APA POUŽITO VEHÍ MAŠO CHMELU U POZDNY' FA'ZI CHMELOUARU I NA PIA. POZOR NA KVALITU / KONDICI KVASNIC.

17
50

Judge Score

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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate