

Beer Judge Certification Program

5115 Excelsior Blvd, #326 St. Louis Park, MN 55416

www.bjcp.org

		Descriptors (Check all the apply)			
Proctor Name:		☐ Acetaldehyde	□ Estery	□ Oxidized	□ Vegeta
Proctor Rank/ID #:		□ Alcoholic	□ Grassy	□ Phenolic	□ Yeasty
Exam City/State:		☐ Astringent	☐ Light-struck	□ Solvent	
Exam Date:		□ Diacetyl	☐ Metallic	□ Sour/Acidic	
			□ Musty	□ Sulfur	
EXAM BEER: 1 2 3 4 5 6 Subcategory (Spell out)	(circle one) Max. Score				
AROMA (as appropriate for style)	12	MOUTHFEEL (as a	ppropriate for style)	5	
Malt, hops, esters, and other aromatics	Body, carbonation, warmth, creaminess, astringency, other palate sensations				
	3	-	SSION inking pleasure, give sug		Ont
FLAVOR (as appropriate for style)	20		TOTA	L (50 possible points)
Malt, hops, fermentation/flavor characteristics, balan	ace, finish/aftertaste	Excellent (3 Very Good (3) Good (2) Fair (1)	5 - 50): World-class ex: 8 - 44): Exemplifies sty 0 - 37): Generally with 1 - 29): Misses the mar 4 - 20): Off flavors, aro - 13): Major off flavo	vle well, requires minor fin in style parameters, some i k on style and/or minor fla omas or major style deficie	minor flaws
		Classic Example Flawless Wonderful	Technical M □ □ □ □ Intangibl	□ □ Not to St Ierit □ □ Significa	