



SJPC Scoring Guidelines

The goal of the Sjporr Challenge is to promote brewing, build community, educate fellow home brewers and encourage fun and the responsible drinking of beer. When scoring you fellow competitors' beers, please do so in this same spirit. We encourage honest feedback, but in a respectful and polite manner. Consider each participant as a friend that want your honest opinion, providing them any insights that you may have to improve on their brewing process.

When judging beers, particularly styles that you are not familiar with, you may use the *2015 BJCP Beer Style Guidelines* as a reference to educate yourself. Never hold fellow competitors to strict compliance with BJCP guidelines. The Sjporr Challenge (SJPC) encourages brewing with creativity and the development of new styles of beer.

(The 2015 BJCP Style Guidelines are available for at the bottom of the ABOUT section of our website at sjporrchallenge.org.)

SJPC Points Guideline (Final Score)

Outstanding:	37 - 40	World-class Level Beer
Excellent:	30 - 36	Commercial Level Beer, just missing the X-Factor.
Very Good:	22 - 29	Well crafted. Minor changes to reach commercial level.
Good:	14 - 21	Drinkable Homebrew. Minor flaws in design or brewing techniques.
Fair:	9 - 13	Off aromas or flavors. Unpleasant to drink.
Problematic:	5 - 8	Major off flavors and aromas dominate. Hard to drink.

SJPC Category Reference

Appearance

Head Appearance: Thin, Ring, 1-Finger, Foamy, Fluffy, Rocky, Mousse-like

Carbonation (Visual): None, Low, Medium, Fast rising bubbles

Clarity: Brilliant, Clear, Slight haze, Hazy, Opaque

Head Retention: None, Poor, Moderate, Good

Aroma

Hops: Citrus, Tropical, Fruity, Floral, Herbal, Stone fruit, Earthy, Spicy, Pine, Resinous, etc.

Malt: Grainy, Biscuit, Bready, Toast, Caramel, Roast, Chocolate, Coffee, Toffee, etc.

Esters: Anise, Apple, Banana, Honey, Juicy Fruit gum, Pear, Pineapple, Strawberry, etc.

Phenol: Clove, Medicine, Pepper, Tannins, etc.

<https://beerandbrewing.com/esters-versus-phenols/>

Flavour

Flavor: Citrus, Tropical, Fruity, Floral, Herbal, Earthy, Funky, Sour, Spicy, Woody, Resinous, etc.

Hop Bitterness: Mild, Moderate, Aggressive, Harsh

Malt: Grainy, Biscuit, Bready, Toast, Caramel, Roast, Chocolate, Coffee, Toffee, etc.

Esters: Anise, Apple, Banana, Honey, Juicy Fruit gum, Pear, Pineapple, Strawberry, etc.

Mouthfeel

Carbonation: None, Low, Medium, High, Fine, Lively, Excessive

Sensation: Drying, Soft, Mouth-coating, Sticky, Creamy, Chewy, etc.

Body: Light, medium, full

Overall Impression

Drinkability: Balanced, Sweet, Bitter, Full flavored, Bland, Enjoyable

Craftsmanship: Let the participant know if the beer was well or poorly designed and executed. Describe any perceived flaws in design or execution. Were there any off flavors caused by improper fermentation, bottling, etc. This is the friendly educational section where you have a change to help a fellow home brewer.

Overall Experience: What did you enjoy about the beer? Did it underwhelm you or blow you away?