



BJCP Judge Descriptors & Evaluation Vocabulary

Aroma, Flavour, Bitterness & Mouthfeel Intensity Levels

Use these to qualify sensory characteristics:

- None
- Very Low
- Low
- Moderate
- Medium-High
- High
- Very High
- Overpowering (typically undesirable)

Key Sensory Descriptor Examples

Don't forget to add the intensity of the descriptors and how it works in balance with the other descriptors you identify:

Aroma & Flavour

- Malt: bready (crust, brown/white, sweet brioche crust), biscuit, caramel, toasty, nutty, chocolatey, roasted malt (coffee, chocolate)
- Hops: floral, citrus, pine, spice, herbal, earthy, tropical
- Yeast: fruity (apple, banana), phenolic (clove, pepper), sulphur, bubblegum (good in some styles of wheat beer made with a certain yeast and mash rest)
- Other: buttery (diacetyl), cooked corn (DMS), papery (oxidation), alcohol (solvent)

Appearance

- *Colour*: straw, gold, amber, copper, brown, black
- *Clarity*: brilliant, clear, hazy, cloudy, opaque
- *Head*: white, off-white, tan; persistent, fleeting, creamy, foamy

Mouthfeel

- Body: light, medium, full

- Carbonation (usually described as an intensity): low, moderate, high, spritzzy
- Texture: creamy, smooth, slick, dry, warming, astringent

Off-Flavours: Identification & Fixes

Off-Flavour	Sensory Clue	Fixes / Best Practices
Diacetyl	Buttery, slick mouthfeel	Proper diacetyl rest / complete fermentation / VDK test before crash chilling
DMS	Cooked corn	Ensure a vigorous boil with rapid chilling / avoid covering the kettle during the boil
Acetaldehyde	Green apple, grassy	Pre-cursor to alcohol production. Allow full fermentation (ensure the beer is on the yeast long enough to finish and clean up pre-cursors) / reduce oxygen exposure.
Oxidation	Papery, stale, sherry	Avoid oxygen after fermentation / store cool.
Astringency	Dry, puckering, tannic	Watch pH / avoid over-sparging / adjust grain crush
Phenolic	Plastic, Band-Aid/sticking plaster	Sanitize well / avoid chlorine in water / maintain fermentation temperatures avoid over heating early in fermentation or pitching in to hot wort.
Sour (unintended)	Vinegar, sour milk	Strict sanitation / temperature control
Alcoholic	Hot, solventy	Ferment at controlled temps / pitch sufficient yeast cells
Lightstruck	Skunky	Use brown bottles / keep out of sunlight
Acetic	Vinegar	Ensure beer is properly stored / maintain good sanitation / look at packaging process, avoid oxygen exposure post packaging allowing spoilage microorganisms access to your beer / present beer fresher