Beer Scoresheet

AHA/BJCP Sanctioned Competition Program

Structured Version

Location **Uithoorn, NL**   Date **24-06-2023**

Judge Name Bert Timmerman

BJCP ID & Rank none

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Non-BJCP Qualifications

Cicerone ☐   Rank **brewer**
Pro Brewer ☐   Brewery **The Thirsty Otter**
Industry ☐   Describe **homebrewery**
Judging ☐   Years **three (3)**

Category# **11**   Entry # **Batch #32**
Sub (a-f) **A**
Subcategory (Spell out) **Ordinary Bitter**
Special Ingredients _____

Position in flight   Entry **1**   of **2**

Advanced to **MINI-BOS**   **PLACE**

CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection ☒ OK   **33 cl Steinie**

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
If character is absent, mark the circle to the left.
Provide summary of beer and key feedback for improvement.
Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor — **13** / 20

	None L M H	Inappropriate	
Malt	X	☐	Wheat. Subtle grainy notes
Hops	⊗	☐	OK for style
Bitterness	X	☒	Way too high for style
Fermentation	X	☐	Banana. Low Clove. Hint of bubblegum

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 minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate.

Aroma — 6 / 12

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

Appearance — 2 / 3

Color: Yellow, **Gold** (X), Amber, Copper, Brown, Black — Inappropriate ☐ — Other
Clarity: **Brilliant** (X), Hazy, Opaque — ☐
Head: **White** (X), Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other
Retention: **Quick** (X), Lasting — ☐
Texture

Flavor — 12 / 20

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

Mouthfeel — 4 / 5

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

Overall — 6 / 10

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.

A clear Ordinary bitter with a small foam layer which dissolves rather quick. Moderate carbonation. Mild on hops, sweet, faint hit of berries. Clean, crisp, refreshing.

Judge Total 30 / 50

Additional resources can be found at these sites: https://www.bjcp.org   http://www.homebrewersassociation.org