



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 02-07-2021Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale
(Spell out)

Special Ingredients _____

Entry # Batch #10

Position in flight

Entry 1of 14

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of
judge's individual scores**Non-BJCP Qualifications**

Cicerone ☐ Rank brewer
 Pro Brewer ☐ Brewery The Thirsty Otter
 Industry ☐ Describe homebrewery
 Judging ☐ Years zero (0)

Bottle Inspection ☒ OK 33 cl Steinie swing-top**Aroma**

None L M H Inappropriate

Malt ☐ X ☐ ☐ _____

Hops ☐ ☐ X ☐ _____

Fermentation ☐ ☐ X ☐ _____

Other _____

6

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X ☐ ☐ ☐ ☐ ☐ _____

Clarity X ☐ ☐ ☐ ☐ ☐ _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head X ☐ ☐ ☐ ☐ _____

Retention X ☐ ☐ ☐ ☐ _____

Texture _____

2

3

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

None L M H Inappropriate

Malt ☐ X ☐ ☐ _____

Hops X ☐ ☐ ☐ _____

Bitterness ☐ ☐ X ☐ ☒ _____

Fermentation ☐ X ☐ ☐ _____

Wheat. Subtle grainy notes

OK for style

Way too high for style

Banana, Low Clove, Hint of bubblegum

13

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 | |

Flavor

None L M H Inappropriate

Malt ☐ X ☐ ☐ _____

Hops ☐ ☐ X ☐ _____

Bitterness ☐ ☐ X ☐ _____

Fermentation ☐ X ☐ ☐ _____

Balance Hoppy X ☐ Malty ☐ _____

Finish/Aftertaste Dry X ☐ Sweet ☐ _____

Other _____

12

20

Mouthfeel

Thin M Full Inappropriate

Body ☐ X ☐ ☐ _____

Carbonation None L M H Inappropriate

X ☐ ☐ ☐ _____

Warmth ☐ X ☐ _____

None L M H Inappropriate

Creaminess ☐ X ☐ ☐ _____

Astringency X ☐ ☐ ☐ _____

Other _____

4

5

Overall

Classic Example ☐ X ☐ ☐ _____

Flawless ☐ ☐ X ☐ _____

Wonderful ☐ ☐ X ☐ _____

Not to Style Significant Flaws

Lifeless

6

10

Feedback

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

A clear Blonde Ale with a small foam layer which dissolves rather quick. Low carbonation. Mild on hops, sweet, citrus. Clean, crisp.

30

50

Judge Total

| | | | |
|---------------|-------------|-------|---|
| 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 |