

Judge

Name

BJCP ID

& Rank

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Medicinal

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

HOMEBREW

MATIONAL



Structured Version Uithoorn, NL 12-04-2025 Location Position MINI-BOS Category# 11 Batch #24 **Bert Timmerman** in flight В Entry Sub (a-f) 6 none Subcategory Best Bitter PLACE 9 **CONSENSUS SCORE** bert.timmerman@xs4all.nl Special Ingredients may not be an average of judge's individual scores Non-BJCP Qualifications 33 cl Steinie swing-top X OK Bottle Inspection brewer Rank Cicerone □ Pro Brewer □ Brewery The Thirsty Otter Industry

Describe homebrewery Aroma Inappropriate Years five (5) Judging Hops 6 Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute. 12 Use the space provided to describe the primary attribute. **Other** 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. **Appearance** If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Brown Ē Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Color 0ther Enter consensus score at top of sheet. Clarity Retention **Other** Texture **Example: How to fill in a Scoresheet** This example is from the flavor section for a Weissbier that is Flavor Inappropriate good, but too bitter for style. Malt 13 Hops OK for style **Bitterness** ___X___X Way too high for style 14 Banana, Low Clove, Hint of bubblegum Fermentation 20 Maltu **Balance** Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) 0ther Metallic Acetaldehyde Alcoholic / Hot Musty Mouthfeel Inappropriate Inappropriate **Oxidized** Full **Brettanomyces** Plastic Body Solvent / Fusel Carbonation **Astringency** Sour / Acidic Smoky **Other** Warmth Spicy Sulfur Overall Classic Example Not to Style Vegetal X **Flawless** Significant Flaws 6 Wonderful , X, , Lifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Feedback An almost chestnut bitter with a good foam layer which stays for some time. Good carbonation. Mild on hops, sweet, malty. Outstanding World-class example of style. Clean, crisp, good mouthfeel. Excellent 38-44 Exemplifies style well, requires minor fine-tuning. 30-37 Very Good Generally within style parameters, minor flaws. Good 21-29 Misses the mark on style and/or minor flaws. 14-20 Off flavors/aromas or major style deficiencies. Fair 0-13 Major off flavors and aromas dominate **Problematic**