

## **BEER SCORESHEET**

AHA/BJCP Sanctioned Competition Program

## **HOMEBREW COMPETITION**

Structured Version

NATIONAL

| POGRAM                                |   | Structured version   |                         | Location <u>Uith</u>                   | noorn, NL          |            | Date 31                 | -07-2021                | W. WOLLA                            |
|---------------------------------------|---|--|-------------------------|--|--------------------|------------|-------------------------|-------------------------|-------------------------------------|
| Judge                                 |   | , ,  | Category# 18            | , ************************************ | Potob #0           |            | Position                | Advanced to MINI-BOS    |                                     |
|                                       | Timmerman   | :  | Sub (a-f) $\frac{B}{B}$ | Entry                                  | Batch #9           |            | in flight<br>Entry      |                         |                                     |
| BJCP ID none Rank                     |   |  | Subcategory             | American Pale                          | Ale                |            | 2                       | PLACE                   | <u> </u>                            |
| Email <u>bert.t</u>                   | immerman@xs4all.nl  | 1  | (spell out)             | lients                                 |                    |            | of 2                    |                         | ISUS SCORE                          |
| Non-BJCP Qualificat                   |   |  | ~                       | 22 ol 0                                | Ctoinio awing t    |            |                         |                         | e an average of<br>adividual scores |
| Cicerone $\square$                    | Rank brewer   |  | Bottle Inspection       | X ok 33 cl S                           | Steinie swing-t    | ор         |                         | _                       |                                     |
|                                       | Brewery The Thirsty Otter   |  | roma                    |  |                    |            |                         |                         |                                     |
| Industry □ □  Judging □               | Pescribe homebrewery Years one (1)  |  | IIOIIIa                 | None L M                               | Inappropriate<br>H |            |                         |                         |                                     |
| oddgiiig 🗆                            | rears = 1   |  | Malt                    |  |                    |            |                         |                         | _                                   |
|                                       |   |  | Hops                    | O X                                    |                    |            |                         |                         |                                     |
| Scoresheet Ir                         | nstructions   |  | •                       | $\circ$                                |                    |            |                         |                         | 4                                   |
| Use the scales to ir                  | ndicate the intensity of the pr<br>vided to describe the primary  |  | Fermentation            | O   X                                  | Ш Ш                |            |                         |                         |                                     |
| Add secondary att                     | ribute(s) intensity/description   | as appropriate.  | <b>O</b> ther           |  |                    |            |                         |                         | <u>—</u>                            |
| For "Fermentation                     | ", consider esters, phenols, e<br>propriate for style, mark the b   | and the second s |                         |  |                    |            |                         |                         |                                     |
| If character is abse                  | nt, mark the circle to the left.  | The state of the s | ppearance               | , -                                    | Inappropriate      |            |                         | Inappropriate           |                                     |
|                                       | of beer and key feedback for each section and total.  | improvement.   |                         | Yellow<br>Gold<br>Amber<br>Copper      | Black              |            | wille<br>Ivory<br>Beige | Brown                   |                                     |
| Review with other j                   | judge(s) and agree on conser  | nsus score.  | Color                   | X I I I                                | nggue Other        | Head ;     |                         | Lasting Other           | - 1                                 |
| Enter consensus so                    | core at top of sheet.   |  | Clarity                 | Brilliant Hazy O <sub>l</sub>          | paque Other        | Retention  | )uick                   | Lasting Other           | 3                                   |
|                                       |   |  | <b>O</b> ther           |  |                    | Texture    |                         |                         | _                                   |
| This example: not good, but too bitte | w to fill in a Scoresh<br>om the flavor section for a We<br>er for style.   | rissbier that is   | lavor Malt              | None L M                               | Inappropriate H    |            |                         |                         | _                                   |
| None L                                | M H Wheat. Subtle gra   | 20   | Hops                    | O                                      | . 🗖                |            |                         |                         |                                     |
| 0                                     | OK for style  |  |                         | $\circ$                                |                    |            |                         |                         |                                     |
|                                       | X Way too high for s  |  | Bitterness              | O   X                                  |                    |            |                         |                         | _ <sub>10</sub>                     |
| Fermentation                          | Banana. Low Clove.  | Hint of bubblegum  | Fermentation            | OT X                                   |                    |            |                         |                         | _ 20                                |
|                                       |   |  | Balance                 | Норру 🗙                                | Malty              |            |                         |                         |                                     |
|                                       |   | F  | inish/Aftertaste        | Dry X 1                                | Sweet              |            |                         |                         |                                     |
| laws for styl                         | e (mark L-M-H for all that a  |  |                         |  |                    |            |                         |                         | _                                   |
|                                       | Metallic  |  | Other                   |  |                    |            |                         |                         | <u> </u>                            |
| Acetaldehyde<br>Alcoholic / Hot       | Musty   |  | lauthfaal               |  |                    |            |                         |                         |                                     |
| Astringent                            | Oxidized  | <u> </u>   | louthfeel               |  | Inappropriate      |            | None L                  | Inappropri<br>M H       | ate                                 |
| Brettanomyces                         | Plastic   |  | Body                    | Thin M                                 | Full               | Creamines  |                         | M H                     | 3                                   |
| Diacetyl                              | Solvent / Fusel   |  | •                       | None L M                               | <u> </u>           |            | 0                       |                         | 5                                   |
| DMS                                   | Sour / Acidic   |  | Carbonation             | O <sub>1</sub> X                       |                    | Astringenc | <b>/</b> ⊗⊥             |                         |                                     |
| Estery                                | Smoky   |  | Warmth                  | O X                                    |                    | 0the       | r                       |                         | _                                   |
| Grassy                                | Spicy   |  |                         |  |                    |            |                         |                         |                                     |
| Light-Struck                          | Sulfur  | 0  | verall                  | Classic Exampl                         | le ı ı             | , , x      | ı N                     | ot to Style             |                                     |
| Medicinal                             | Vegetal   |  |                         | Flawles                                |                    | X          |                         | gnificant Flaws         | _                                   |
|                                       |   |  |                         | Wonderfu                               | ul L               | X          | Li Li                   | feless                  | 5                                   |
|                                       |   |  | Feedback                |  |                    | • •        |                         | suggestions to the brew | er. 10                              |
|                                       |   |  |                         |  | Ale with no foa    |            |                         |                         | _                                   |
| Excellent 3 Very Good 3               | 5-50 World-class example of style. 8-44 Exemplifies style well, requires m 0-37 Generally within style parameters   | s, minor flaws.  |                         | aroma discer                           |                    |            | •                       | ny hop taste or         | _                                   |
| Good 2 Fair 1 Problematic             | <ul> <li>1-29 Misses the mark on style and/or n</li> <li>4-20 Off flavors/aromas or major style</li> <li>0-13 Major off flavors and aromas dom</li> </ul> | deficiencies.  |                         |  |                    |            |                         |                         | _                                   |