

Judge

Name

BJCP ID

& Rank

Bert Timmerman

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Years four (4)

Use the scales to indicate the intensity of the primary attribute.

Add secondary attribute(s) intensity/description as appropriate.

If character is inappropriate for style, mark the box to the right.

Provide summary of beer and key feedback for improvement.

Review with other judge(s) and agree on consensus score.

Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is

Flaws for style (mark L-M-H for all that apply)

___ X___ 🔀

OK for style

Metallic

Oxidized

Solvent / Fusel

Sour / Acidic

Plastic

Smoky

Spicy

Sulfur

Vegetal

World-class example of style.

Musty

Way too high for style

Banana, Low Clove, Hint of bubblegum

Use the space provided to describe the primary attribute.

For "Fermentation", consider esters, phenols, etc.

If character is absent, mark the circle to the left.

Assign scores for each section and total.

Enter consensus score at top of sheet.

good, but too bitter for style.

Acetaldehyde Alcoholic / Hot

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Outstanding

Excellent

38-44

Medicinal

Brettanomyces

Rank

Pro Brewer □ Brewery The Thirsty Otter Industry

Describe homebrewery

brewer

none

Scoresheet Instructions

Non-BJCP Qualifications

Cicerone □

Judging

BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

HOMEBREW

MATIONAL

Structured Version

Uithoorn, NL 01-06-2024 Location Position MINI-BOS Category# C1 Batch #12 in flight Entry Sub (a-f) 3 PLACE New World Cider Subcategory 16 **CONSENSUS SCORE** Special Ingredients may not be an average of judge's individual scores X OK Bottle Inspection Aroma Inappropriate Malt Hops 6 12 **Other Appearance** Brown Ē Color 0ther **O**paque Lasting Clarity Retention 💢 **Other** Texture Flavor Inappropriate Malt Hops **Bitterness** Г 12 Fermentation 20 Maltu **Balance** Finish/Aftertaste 0ther Mouthfeel Inappropriate Inappropriate Full Body Carbonation **Astringency Other** Warmth Overall Classic Example XΙ Not to Style ____X_____ Flawless Significant Flaws Wonderful | X | | Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Feedback A hazy/opaque looking Apple cider. Thin and dry mouthfeel. Tart flavour and strong hints of apple.

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 Major off flavors and aromas dominate **Problematic**

Exemplifies style well, requires minor fine-tuning.

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