



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 12-01-2023Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 11Sub (a-f) ASubcategory Ordinary Bitter
(Spell out)

Special Ingredients _____

Entry #
Batch #26Position
in flight
Entry 1
of 2Advanced 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 two (2)

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	None L	M	H	Inappropriate	13
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	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

Bottle Inspection ☒ OK 33 cl Steinie

Aroma

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other					

6

12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color				<input checked="" type="radio"/>			<input type="checkbox"/>	
Clarity	Brilliant	Hazy	Opaque		Other			
Other								
	White	Ivory	Beige	Tan	Brown	Inappropriate		
Head	<input checked="" type="radio"/>					<input type="checkbox"/>		
Retention	Quick			Lasting		Other		
Texture								

2

3

Flavor

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>	
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Balance	Hoppy	<input checked="" type="radio"/>	Malty	<input type="checkbox"/>	
Finish/Aftertaste	Dry	<input checked="" type="radio"/>	Sweet	<input type="checkbox"/>	
Other					

14

20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Carbonation	None L	M	H		
Warmth	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
	None L	M	H	Inappropriate	
Creaminess	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Astringency	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other					

4

5

Overall

Classic Example	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Not to Style
Flawless	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Significant Flaws
Wonderful	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Lifeless

6

10

Feedback

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

An almost chestnut bitter with a good foam layer which stays for some time. Good carbonation. Mild on hops, sweet, malty.
Clean, crisp, good mouthfeel.

32

50

Judge Total