



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 14-06-2020Judge Name Bert TimmermanBJCP ID & Rank  
noneEmail bert.timmerman@xs4all.nlCategory# 24Sub (a-f) ASubcategory Witbier  
(Spell out)Special Ingredients Orange PeelEntry #  
Batch #1Position  
in flight  
Entry 1of 1Advanced 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 ☐ ☒ ☐ ☐

Hops ☐ ☒ ☐ ☐

Fermentation ☒ ☐ ☐ ☐

Other \_\_\_\_\_

6

12

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ ☐ ☐ ☐ ☐ ☐ ☐

Clarity ☒ ☒ ☐ ☐ ☐ ☐ ☐

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head ☒ ☐ ☐ ☐ ☐ ☐ ☐

Retention ☒ ☐ ☐ ☐ ☐ ☐ ☐

Texture Medium sized bubbles, no lacing

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 ☐ ☒ ☐ ☐ Wheat. Subtle grainy notes

Hops ☒ ☐ ☐ ☐ OK for style

Bitterness ☐ ☐ ☒ ☒ Way too high for style

Fermentation ☐ ☒ ☐ ☐ 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	H
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	H

## Flavor

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐

Hops ☐ ☒ ☐ ☐

Bitterness ☐ ☒ ☐ ☐

Fermentation ☐ ☒ ☐ ☐

Balance ☐ Hoppy ☒ Malty ☐

Finish/Aftertaste ☒ Dry ☐ Sweet ☐

Other A bit too sour for the style

4

20

## Mouthfeel

Thin M Full Inappropriate

Body ☒ ☐ ☐

Carbonation ☐ ☒ ☐

Warmth ☐ ☒ ☐

None L M H Inappropriate

Creaminess ☐ ☒ ☐

Astringency ☐ ☒ ☐

Other \_\_\_\_\_

2

5

## Overall

Classic Example ☐ ☒ ☐ ☐

Flawless ☐ ☒ ☐ ☐

Wonderful ☐ ☒ ☐ ☐

Not to Style ☐ ☐ ☐ ☐

Significant Flaws ☐ ☐ ☐ ☐

Lifeless ☐ ☐ ☐ ☐

4

10

## Feedback

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

A nice looking witbier with a golden hazy colour. Pours a small white head which dissolves quickly.

Carbonation is moderate.

Not a very pronounced aroma.

Flavour is a bit high sour for the style.

Mouthfeel is below average.

18

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