

## **BEER SCORESHEET**

AHA/BJCP Sanctioned Competition Program

## **HOMEBREW COMPETITION**

Structured Version

NATIONAL 15-09-2023

POGRAM		Structured versi	On	Location <u>Uith</u>	oorn, NL		Date <u>15</u> -	09-2023	NOIL NOIL
Judge			Category# 1	2 #[	Batch #34		Position	Advanced to MINI-BOS	
	ert Timmerman	i	Sub (a-f) $\frac{A}{2}$	Entry 5	Datch #34		in flight Entry		
BJCP ID   & Rank	one		Subcategory	British Golden A	Ale		1	PLACE	
Email <u>be</u>	ert.timmerman@xs4all.nl		(Spell out)	dients			of 2		ISUS SCORE
` Non-BJCP Qualif	ications	/	`						e an average of adividual scores
Cicerone	] Rank brewer		Bottle Inspection	X ok 33 cl L	ochmund swir	ng-top			
Pro Brewer □	Brewery The Thirsty Otter	<u> </u>	Aroma						
Industry ∟ Judging □	Describe homebrewery  Years three (3)		Alvilla	None L M	Inappropriate H				
Judging L	ledis <u>(0)</u>		Malt						_
			Hops	O     X					
coresheet	t Instructions		•	0					_ 7
Use the scales	to indicate the intensity of the pr		Fermentation	O X	_ Ц				_ 12
	provided to describe the primary attribute(s) intensity/description		Other						_
	tion", consider esters, phenols, enappropriate for style, mark the b		_						
If character is a	bsent, mark the circle to the left.		Appearance	<b>)</b>	Inappropriate			Inappropriate	
	ary of beer and key feedback for or each section and total.	improvement.		Yellow Gold Amber Copper Brown	Black	:	wnite Ivory Beige Tan	Brown	
Review with oth	her judge(s) and agree on conser	nsus score.	Color	X   A	Other	_ Head		asting Other	<b>–</b> 2
Enter consensu	is score at top of sheet.		Clarity	Brilliant Hazy Op	oaque Other	Retention	Quick X	asting Other	3
			Other			Texture			_
This example is good, but too l	<b>How to fill in a Scoresl</b> s from the flavor section for a We bitter for style.	eissbier that is	Flavor	None L M	Inappropriate				
Flavor None L	M H	13	Malt	OT X					_
0	X Wheat. Subtle gro	ainy notes	Hops	OT X	_				_
Hops ⊗⊥_ Bitterness ○⊥_	X X Way too high for s	tyle	Bitterness	O K	_ 0				
Fermentation	X <sub>1</sub> Banana. Low Clove.	Hint of bubblegum	Fermentation	<u> </u>					_ 15
			Balance	Hoppy X I	Malty				20
				Dru Si	weet				_
love for a	<b></b>	1.	Finish/Aftertaste	X X					_
	tyle (mark L-M-H for all that a	pply)	Other						_
Acetaldehyde	Metallic								
Alcoholic / Hot Astringent	Musty Oxidized		Mouthfeel		Inappropriate			Inappropri	ute
Brettanomyces			Body	Thin M	Full	Croomino	None L	M H	4
Diacetyl	Solvent / Fusel		•	None L M		Creamines	O		4
DMS	Sour / Acidic		Carbonation	OT X		Astringenc	y <u></u>		5
Estery	Smoky		Warmth	○		<b>O</b> the	r		_
Grassy	Spicy		4						
Light-Struck	Sulfur		<b>Overall</b>	Classic Example	Δ Ι Ι	<b>κ</b> ι	ı Not	to Style	
Medicinal	Vegetal			Flawles		X I		nificant Flaws	_
				Wonderfu		ıX ı		eless	7 _
			Feedback		style, recipe, process, ar	• .			
					Golden Ale w		•		_
0utstanding		6		rather short. No refreshing.	vioderate carbo	onation. Ho	ppy, Malty,	rruity, clean,	
Excellent Very Good	' ' '	•		Tontooning.					<del>_</del>
Good	21-29 Misses the mark on style and/or r	ninor flaws.							_
Fair Problematic	, ,								

35

**Judge Total**