

Judge

Name

**BJCP ID** 

& Rank

**Bert Timmerman** 

bert.timmerman@xs4all.nl

Rank Pro Brewer □ Brewery The Thirsty Otter

Industry 

Describe homebrewery

brewer

Years three (3)

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.

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.

none

Scoresheet Instructions

Non-BJCP Qualifications

Cicerone □

Judging

## BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

## HOMEBREW

MATIONAL



Structured Version

COMPETITION Uithoorn, NL Location Date **Position** MINI-BOS Category# Batch #37 in flight Entry Sub (a-f) PLACE Kornøl Subcategory 3 **CONSENSUS SCORE** Special Ingredients Juniper berries may not be an average of judge's individual scores 33 cl Steinie X OK Bottle Inspection Aroma Inappropriate Malt Hops 6 Fermentation 12 **Other** Like a sour **Appearance** Brown Black Тa Color 0ther Lasting Opaque Clarity Retention 3 **Other** Texture Flavor Inappropriate Malt Hops **Bitterness** 12 Fermentation 20 Malty **Balance** Finish/Aftertaste Tart and strong Juniper **Other** Mouthfeel Inappropriate Inappropriate Full Body **Astringency** Carbonation **Other** Warmth Overall Classic Example Not to Style X **Flawless** Significant Flaws 6 Wonderful Lifeless XΙ Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Feedback A hazy raw ale with a small foam layer which dissolves rather quick. Low carbonation. Low on hops, sweet, crisp. Strong Juniper flavor.

Enter conse	ensus score	at top o	f sheet.	
This examp	e: How to ble is from to bitter for	he flavor	in a Scoresheet	; r that is
lavor		Inappropria	te	13
Malt	None L M	H	Wheat. Subtle grainy note	es
	<b>X</b>		OK for style	
Bitterness	× X X		Way too high for style	
Fermentation	·		Banana. Low Clove. Hint of bubblegur	
	_		Mulfore Habert cond.)	
laws fo	or style		M-H for all that apply)	
laws fo	or style		Metallic	
Acetaldehy	or style vde Hot		Metallic Musty	
Acetaldehy Alcoholic / Astringent	or style vde Hot		Metallic Musty Oxidized	
Acetaldehy Alcoholic / Astringent Brettanom	or style vde Hot		Metallic Musty Oxidized Plastic	
Acetaldehy Alcoholic / Astringent Brettanom Diacetyl	or style vde Hot		Metallic Musty Oxidized Plastic Solvent / Fusel	
Acetaldehy Alcoholic / Astringent Brettanom Diacetyl DMS	or style vde Hot		Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic	
Acetaldehy Alcoholic / Astringent Brettanom Diacetyl	or style vde Hot		Metallic Musty Oxidized Plastic Solvent / Fusel	
Acetaldehy Alcoholic / Astringent Brettanom Diacetyl DMS	or style vde Hot		Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic	
Acetaldehy Alcoholic / Astringent Brettanom Diacetyl DMS Estery	or style  /de  Hot  yces		Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	

World-class example of style.

Exemplifies style well, requires minor fine-tuning.

Generally within style parameters, minor flaws.

Misses the mark on style and/or minor flaws.

Off flavors/aromas or major style deficiencies.

Major off flavors and aromas dominate

Outstanding

Excellent

Very Good

**Problematic** 

Good

Fair

30-37

21-29

14-20