

Judge

Name **BJCP ID**

& Rank

Bert Timmerman

bert.timmerman@xs4all.nl

Rank Pro Brewer □ Brewery The Thirsty Otter Industry □ Describe homebrewery Years three (3)

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

Brettanomyces

Astringent

Diacetyl DMS

Estery

Grassy

Light-Struck

Outstanding

Medicinal

brewer

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.

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

Provide summary of beer and key feedback for improvement.

Wheat. Subtle grainy

Way too high for style X Banana, Low Clove. Hint of bubblegum

OK for style

Metallic

Oxidized

Sour / Acidic

Plastic Solvent / Fusel

Smoky

Spicy

Sulfur

Vegetal

World-class example of style.

Musty

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

___X___X

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

none

Scoresheet Instructions

Non-BJCP Qualifications

Cicerone

Judging □

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

NATIONAL

Structured Version

13

n	Location Uithoorn, NL	Date 28-04	I-2023	Th. Noth 4th
Category# 21 Sub (a-f) B	<u></u>	Position in flight Entry	Advanced to MINI-BOS	
Subcategory (Spell out)	Specialtiy IPA	 of 4.2	PLACE	
Special Ingred	lients	i o 13	may not be an	
Bottle Inspection	⊠ 0K <u>33 cl</u>		judge's individ	
Aroma	Inappropriate None L M H			
Malt	O X			
Hops	○			8
Fermentation	OT X			12
Other	-			
Appearance	Inappropriate		Inappropriate	
	Yellow Gold Amber Copper Brown Black		Brown	
Color	Brilliant Hazy Opaque Other	Head X Las	ting Other	2
Clarity Other	come atirred up veget			3
otner	Some carrow up youer	Texture		
Flavor	Inappropriate None L M H			
Malt				
Hops	X			
Bitterness	Ŭ X □ □			
Fermentation	O X			10
Balance	Hoppy Malty			20
	Dry Sweet			
Finish/Aftertaste	L			
Other				
Mouthfeel	Inappropriate		Inappropriate	
Body	Thin M Full CI	None L M reaminessX		3
Carbonation	None I M H	stringency 🔊 🗆 🗆 🗆		5
		-		
Warmth		Other		
Overall				
- Oreitail		Not to	Style icant Flaws	_
		X Lifele		6
Feedback	Provide comments on style, recipe, process, and drin	king pleasure. Include helpful sugq	gestions to the brewer.	10
	A clear golden ale.			
	Hoppy, grapefruity yet not overly bitter. No malty flavours.			
	•			
	Lasting lacing bubbles.			

Excellent Exemplifies style well, requires minor fine-tuning. 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 Problematic Major off flavors and aromas dominate

29