

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Location

Special Ingredients Coriander

Category#

Sub (a-f)

Structured Version

NATIONAL **HOMEBREW** COMPETITION Uithoorn, NL 06-03-2025 Date Position MINI-BOS Batch #42 in flight Entry Subcategory Ukrainian Golden Ale PLACE of 3 **CONSENSUS SCORE** may not be an average of

Judge Name	Bert Timmerman
BJCP ID & Rank	none
Email	bert.timmerman@xs4all.nl
Non DICD A	valifications

Non-BJCP Qualifications		
Cicerone □ Ra	nk	brewer
Pro Brewer ☐ Brewe	ery	The Thirsty Otter
Industry 🗆 Describ	be	homebrewery
Judging ☐ Yea	ars	Five (5)

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			Ina	ppropriate	13
	None L	М	Н		20
Malt	α	X_\perp			Wheat. Subtle grainy notes
Hops	X				OK for style
Bitterness	_ـــ		X	×	Way too high for style
Fermentation	\circ	Χı			Banana. Low Clove. Hint of bubblegum

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

Metallic
Musty
Oxidized
Plastic
Solvent / Fusel
Sour / Acidic
Smoky
Spicy
Sulfur
Vegetal

e	Outstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
Вu	Good	21-29	Misses the mark on style and/or minor flaws.
Scori	Fair	14-20	Off flavors/aromas or major style deficiencies.
Sc	Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection	Judge's individual 33 cl Vichy, partly filled	dual scores
Aroma	Inappropriate	
Malt	None L M H	
Hops	O1X	6
Fermentation	OT X	12
Other		
Appearance	lumber copy of the fellow with the fellow of	
Color	Brilliant Hazy Opaque Other Quick Lasting Other	2
Clarity Other	Under carbonated Texture Fine bubbles	3
Other	lexture	
Flavor		
Tiuroi	Inappropriate None L M H	
Malt	O	
Hops	O1 X	
Bitterness	O1x	
Fermentation	O X	15_
Balance	Hoppy Molty D	20
Finish/Aftertaste	Dry Sweet	
Other	Grainy, biscuity	
otner		
Mouthfeel		
Modelifeer	Inappropriate Inappropriate Thin M Full None L M H	
Body	Creaminess V	4
Carbonation	None L M H Astringency Number L	5
Warmth	Other	
Overall		
	Classic Example	
	Flawless Significant Flaws Wonderful Significant Flaws Lifeless	5
Feedback	Provide comments on style, recipe, process, and drinking pleasure, Include helpful suggestions to the brewer.	10

Light on hops, sweet, malty, grainy, biscuity.

quickly. Low carbonation.

Clean, crisp.

A clear Ukrainian Golden Ale with a thin foam layer which dissolves