



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 02-06-2022Judge Name Bert TimmermanBJCP ID & Rank noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale
(Spell out)

Special Ingredients _____

Entry # Batch #16

Position in flight

Entry 2of 7

Advanced 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 two (2)

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

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	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection ☒ OK 33 cl

Aroma

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐ ☐

Hops ☐ ☒ ☐ ☐ ☐

Fermentation ☐ ☒ ☐ ☐ ☐

Other Light malty aroma

5 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☐ ☒ ☐ ☐ ☐ ☐ ☐

Clarity ☐ ☒ ☐ ☐ ☐ ☐ ☐

Other _____

White Ivory Beige Tan Brown Inappropriate

Head ☒ ☐ ☐ ☐ ☐ ☐

Retention ☐ ☒ ☐ ☐ ☐ ☐

Texture _____

2 ₃

Flavor

None L M H Inappropriate

Malt ☐ ☐ ☒ ☐ ☐

Hops ☐ ☒ ☐ ☐ ☐

Bitterness ☐ ☒ ☐ ☐ ☐

Fermentation ☐ ☒ ☐ ☐ ☐

Balance ☐ ☐ ☒ ☐ ☐

Finish/Aftertaste ☐ ☒ ☐ ☐ ☐

Other Mainly malt flavors

8 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 ☐ ☐ ☐ ☐ ☐

3 ₁₀

Feedback

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

A cloudy golden coloured Blonde Ale with good lacing.
Lots of carbonation, thin mouthfeel and dry flavour.
Hardly any hop flavours or aroma.

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

Judge Total

20

50