



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 01-05-2025Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 13Sub (a-f) CEntry #
Batch #44Subcategory English porter
(Spell out)

Special Ingredients _____

Position
in flightEntry 1of 8Advanced 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 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	None L	M	H	Inappropriate	13
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Banana. Low Clove. Hint of bubblegum

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	

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

Bottle Inspection ☒ OK 33 cl Long Neck

Aroma

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other					

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color					<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Clarity	<input checked="" type="radio"/>	Brilliant	Hazy	Opaque			Other	
Other								
	White	Ivory	Beige	Tan	Brown	Inappropriate		
Head	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Other	
Retention		Quick		Lasting				
Texture								<u>Fine bubbles</u>

Flavor

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>Missing the Biscuit and Caramel flavours</u>
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Bitterness	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Balance		Hoppy	<input checked="" type="radio"/>	Malty	
Finish/Aftertaste		Dry	<input checked="" type="radio"/>	Sweet	
Other					<u>Strong</u>

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Carbonation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Warmth	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>	
	None L	M	H	Inappropriate	
Creaminess	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Astringency	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other					

Overall

Classic Example	<input checked="" type="radio"/>					Not to Style
Flawless		<input checked="" type="radio"/>				Significant Flaws
Wonderful			<input checked="" type="radio"/>			Lifeless

Feedback

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

A robust English porter, strong chocolate flavours, could improve with less chocolate malt as not to blanket the biscuit and caramel malts.

Judge Total

37

50