



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 20-12-2020Judge Name Bert TimmermanBJCP ID & Rank noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) BSubcategory American Pale Ale  
(Spell out)

Special Ingredients \_\_\_\_\_

Entry # Batch #5Position in flight  
Entry 1of 14Advanced 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 zero (0)

Bottle Inspection ☒ OK 33 cl Steinie swing-top**Aroma**

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐

Hops ☐ ☐ ☒ ☐

Fermentation ☐ ☒ ☐ ☐

Other \_\_\_\_\_

6

12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ ☐ ☐ ☐ ☐ ☐ ☐

Clarity ☒ ☐ ☐ ☐ ☐ ☐ ☐

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head ☒ ☐ ☐ ☐ ☐ ☐

Retention ☒ ☐ ☐ ☐ ☐ ☐

Texture \_\_\_\_\_

2

3

**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	

**Flavor**

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐

Hops ☐ ☐ ☒ ☐

Bitterness ☐ ☐ ☒ ☐

Fermentation ☐ ☐ ☒ ☐

Balance ☒ ☐ ☐ ☐

Finish/Aftertaste ☒ ☐ ☐ ☐

Other \_\_\_\_\_

7

20

**Mouthfeel**

Thin M Full Inappropriate

Body ☒ ☐ ☐ ☐

Carbonation ☐ ☒ ☐ ☐

Warmth ☐ ☒ ☐ ☐

None L M H Inappropriate

Creaminess ☐ ☒ ☐ ☐

Astringency ☐ ☒ ☐ ☐

Other \_\_\_\_\_

3

5

**Overall**

Classic Example ☐ ☐ ☒ ☐ ☐

Flawless ☐ ☐ ☒ ☐ ☐

Wonderful ☐ ☐ ☒ ☐ ☐

Not to Style  
Significant Flaws  
Lifeless

6

10

**Feedback**

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

A clear looking Pale Ale which pours a white head which dissolves quickly, moderate carbonation and fresh mouthfeel.

Citrusy and piney hop flavours.

Malt flavor is almost absent and hardly detectable.

May need longer fermentation.

24

50

**Judge Total**

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