



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 03-05-2025Judge Name Bert TimmermanBJCP ID & Rank  
noneEmail bert.timmerman@xs4all.nlCategory# 13Sub (a-f) CEntry #  
**Batch #45**Subcategory English porter  
(Spell out)

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

Position  
in flightEntry  
1of  
3Advanced 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 Steinie (swing-top)

### 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

|         |           |      |        |        |       |       |               |       |           |       |         |       |     |       |               |       |
|---------|-----------|------|--------|--------|-------|-------|---------------|-------|-----------|-------|---------|-------|-----|-------|---------------|-------|
| Color   | Yellow    | Gold | Amber  | Copper | Brown | Black | Inappropriate |       | Head      | White | Ivory   | Beige | Tan | Brown | Inappropriate |       |
| Clarity | Brilliant | Hazy | Opaque |        |       |       |               | Other | Retention | Quick | Lasting |       |     |       |               | Other |
| Other   |           |      |        |        |       |       |               |       | Texture   |       |         |       |     |       |               |       |

### Flavor

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

### Mouthfeel

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

### Overall

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

35

50