

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

HOMEBREW COMPETITION

33

Judge Total

Structured Version

NATIONAL 26-01-2025

POGRAM	Structur	rea version	Location Uithoorn, NL	Date	MOITA
Judge Name Bert Time	merman	Category# Sub (a-f)	* Batch #41	Position in flight Entry	
BJCP ID & Rank		Subcategory	Ukrainian Golden Ale	1 PLACE	
I	erman@xs4all.nl	(Spell out)	dients Coriander	of 9 CONSENSUS S	
Non-BJCP Qualifications		· `		may not be an avei judge's individual	
Cicerone □ R	ank brewer	Bottle Inspection	X ok 33 cl Steinie		
	very The Thirsty Otter	Avomo			
	ribe homebrewery Five (5)	Aroma	Inappropriate		
Judging □ Ye	ears Tive (5)	Malt	None L M H		
		Hops	O1X	[
Scoresheet Instructions		Fermentation			6
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.		nte. Othor	O X		12
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.		Appearance	Brilliant Hazy Opaque Other Rete	Inoppropriate Inoppropriat	3
This example is from the good, but too bitter for Flavor Malt OL X Hops & L M Hops & L X Bitterness OL X	Kappropriate H	3 Malt Hops	O1 X		15
Fermentation A	Banana. Low Clove. Hint of bubbles	Fermentation Balance	Hoppy Malty		20
		Finish/Aftertaste	<u> </u>		
	mark L-M-H for all that apply)	Other .	Grainy, biscuity		
Acetaldehyde	Metallic	4			
Alcoholic / Hot Astringent	Musty Oxidized	Mouthfeel	Inappropriate	Inappropriate	
Brettanomyces	Plastic	Dadu	Thin M Full	None L M H	
Diacetyl	Solvent / Fusel	Body	None L M H	aminess O X D	4
DMS	Sour / Acidic	Carbonation	Astri	ingency 🔊 🗆 🗆 🗆	5
Estery	Smoky	Warmth	O	Other	
Grassy	Spicy				
Light-Struck	Sulfur	Overall			
Medicinal	Vegetal	Overall	Classic Example X	ŕ	
			Flawless X		5
		Feedback		Ale with a decent foam layer which	10
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.		dissolves rather slow. Low carbon Light on hops, sweet, malty, grain Clean, crisp.		