



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 31-07-2021Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) BSubcategory American Pale Ale
(Spell out)

Special Ingredients _____

Entry # Batch #9Position
in flight
Entry 1of 1Advanced 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 ☐ X ☐ ☐ _____

Hops ☐ X ☐ ☐ _____

Fermentation ☐ ☐ X ☐ _____

Other _____

4

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X ☐ ☐ ☐ ☐ ☐ _____

Clarity Brilliant Hazy Opaque ☐ Other _____

White Ivory Beige Tan Brown Inappropriate

Head X ☐ ☐ ☐ ☐ _____

Retention Quick Lasting ☒ Other _____

Other _____ Texture _____

1

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 ☐ X ☐ ☐ _____

Hops ☒ ☐ ☐ ☐ _____

Bitterness ☐ ☐ X ☒ _____

Fermentation ☐ X ☐ ☐ _____

Wheat. Subtle grainy notes

OK for style

Way too high for style

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 ☐ X ☐ ☐ _____

Hops ☐ X ☐ ☐ _____

Bitterness ☐ X ☐ ☐ _____

Fermentation ☐ X ☐ ☐ _____

Balance Hoppy X Malty ☐ _____

Finish/Aftertaste Dry X Sweet ☐ _____

Other _____

10

20

Mouthfeel

Thin M Full Inappropriate

Body ☐ X ☐ ☐ _____

Carbonation None L M H ☐ X ☐ ☐ _____

Warmth ☐ X ☐ ☐ _____

None L M H Inappropriate

Creaminess ☐ X ☐ ☐ _____

Astringency ☒ ☐ ☐ ☐ _____

Other _____

3

5

Overall

Classic Example ☐ ☐ ☐ X ☐ _____

Flawless ☐ ☐ ☐ X ☐ _____

Wonderful ☐ ☐ ☐ X ☐ _____

Not to Style

Significant Flaws

Lifeless

5

10

Feedback

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

A clear Pale Ale with no foam head whatsoever and low carbonation level. Clean and crisp taste. Hardly any hop taste or aroma discernible. Not an example for the style.

23

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