

## **BEER SCORESHEET**

AHA/BJCP Sanctioned Competition Program

## **HOMEBREW**

NATIONAL



Structured Version

**COMPETITION** 12-04-2025

Use the space provided to describe the primary attribute.  Add secondary stributes with the properties of the space provided to describe the primary attribute.  For Fermentation*, consider eases, phenois, etc.  for fermentation*  Appearance  Appearan	POGRAM	Structured V	ersion	Location Uithoorn, NL Date 12-04-2025
Balance  Brail bert timmerman@sx44alinl  Breal bert timmerman@	·	nmerman		Batch #24 in flight
Special ligodelins   Special	BJCP ID	1	- Cao (a .)	<u> </u>
Special Ingredients	. & Rank ———		(Spell out)	of Q CONSENSUS SCORE
Scoresheet Instructions  Industry   December of Servey   Brewey	Email bert.timr	merman@xs4all.nl	Special Ingred	dients may not be an average of
The Renew   The Thirsty Otter   The Private   The Thirsty Otter		brower	Rottle Inspection	00 100 11 1
Inclusive   Describe   Demokstewery   Dudging   Yours   Swe   (5)   Malt   Describe   Demokstewery   Malt   Describe   De		Natik		
Scoresheet Instructions   Make   Ma			Aroma	
Sicoresheet Instructions  the the scales to indicate the intensity of the primary stribute.  Use the space provide to describe the primary attribute.  Use the space provide to describe the primary attribute.  For Frementation , consider seters, phenols, ex.  For Frementation of the consensus score and tool.  Assign scores for each section and tool.  For Frementation , consider seters, phenols, ex.  For Frementation of the set of the				
Secretary   Secr		edis		
Due the scales to indicate the intensity of the primary attribute.   Use the space provided to describe the primary attribute.   Add sacondary attributed intensity/description as appropriate.   Appearance   Appe			Hops	
Use the space provided to describe the primary structure.  Add secondary structure of the control of the primary structure.  Add secondary structure of the control of the primary structure.  Add secondary structure of the control of the primary structure.  Assign scope for each section and stotal.  Color Clarity  Other  Texture  Appearance  Appea			Fermentation	- 1 <b>Y</b> 1 🗖
Add secondary attributed internsty/description as appropriate for Fermentation , consider eaters, phenois, etc. (if character is inappropriate for style, mark the bot to the right. If character is about mark the crief to the left. Provide summary of beer and key deedback for improvement. Aspign score for each section and 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 Welesbier that is good, but too bitter for style.  Note:    Note:				
The presentation   The proposal properties for sayle, mark the book to the right. (In anactic is absent, mark the cricit or the left.)   The provides summary of beer and key feedback for improvement. Assign scores for each section and too consensus score. Enter consensus score at top of sheet.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of beer and key feedback for improvement.   The provides summary of the provides summary o	Add secondary attribu	ute(s) intensity/description as appropriate.	Other	
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.  **Color**  Clarity**  Other**  **Texture**  **Textur			1	
Review with other judge(s) and agree on consensus score.  Enter consensus score at top of sheet.  Clarity Other  Texture    Color Clarity   Other   Texture	If character is absent,	mark the circle to the left.	Appearance	
Review with other judge(s) and agree on consensus score.  Enter consensus score at top of sheet.  Clarity Other  Texture    Color Clarity   Other   Texture	Provide summary of beer and key feedback for improvement.			Sold Amber Amber Amber Amber Amber Amber Amber Amber Amber Ambrite Avory Steige Gan Stown
Example: How to fill in a Scoresheet This example is from the flavor section for a Weesbier that is good, but too birter for style.    Nati	Review with other judge(s) and agree on consensus score.			Head X
Other Texture    Carbonation	Enter consensus score	at top of sheet.	Clarity	Brilliant Hazy Opaque Diller Quick Lasting Other
Flavor    Second   Se			•	
Bitterness	This example is from t good, but too bitter for Flavor	the flavor section for a Weissbier that is prestyle.	Malt	None L M H
Fermentation	~		Rittornoss	-
Flaws for style (mark L-M-H for all that apply)  Acetaldehyde   Metallic   Mouthfeel    Alcoholic / Hot   Musty    Astringent   Oxidized    Brettanomyces   Plastic    Diacetyl   Solvent / Fusel    DimS   Sour / Acidic    Estery   Smoky    Grassy   Spicy    Light-Struck   Suffur    Medicinal   Vegetal    Wegetal    Overall    Classic Example   X   Monte L M H    Astringency   Astringency    University   Astringency    Overall    Classic Example   X   Monte L M H    Astringency   Astringency    Overall    Overall    Overall    Classic Example   X   Monte L M H    Astringency    Overall    Overall    Overall    Feedback    Feedback    Feedback    Feedback    Feedback    Foode comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brever. An almost chestnut bitter with a good foam layer which stays for some turne. Good carbonation. Mild on hops, sweet, malty.  Clean, crisp, good mouthfeel.	0			<u> </u>
Balance  Finish/Aftertaste  Other  Acctaldehyde   Metallic   Alcoholic / Hot   Musty   Astringent   Oxidized   Brettanomyces   Plastic   Diacetyl   Solvent / Fusel   DMS   Sour / Acidic   Estery   Smoky   Grassy   Spicy   Light-Struck   Sulfur   Medicinal   Vegetal    Overall    Classic Example   X   Mote Style   Flawless   X   Significant Flaws   Wonderful   X   Lifeless   Feedback   Feedback   Freedback   Fre	rementation O X		Fermentation	
Flaws for style (mark L-M-H for all that apply)  Actaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Body X Greatly Solvent / Fusel  Diacetyl Solvent / Fusel  DMS Sour / Acidic Estery Smoky  Grassy Spicy  Light-Struck Sulfur  Medicinal Vegetal  Thin M Full Creaminess X H H Astringency  Carbonation X H H Astringency  Warmth Warmth Not to Style  Flawless X Significant Flaws  Wonderful X Lifeless  Feedback  Feedback  Feedback  Feedback  Food carbonation. Mild on hops, sweet, malty.  Clean, crisp, good mouthfeel.			Balance	HODDII MAITI
Acetaldehyde   Metallic   Mouthfeel   Mout			Finish/Aftertaste	Dry Sweet
Actridehyde	Flaws for style	(mark L-M-H for all that apply)		_
Alcoholic / Hot			Other	
Astringent		Musty	Mouthfeel	
Brettanomyces   Plastic   Diacetyl   Solvent / Fusel   Carbonation   Astringency   Astringency   DMS   Sour / Acidic   Estery   Smoky   Other   Medicinal   Vegetal   Classic Example   X   Not to Style   Flawless   X   Significant Flaws   Wonderful   X   Uffelss   Wonderful   X   Uffelss   Medicinal   Vegetal   Vegetal   Classic Example   X   Significant Flaws   Wonderful   X   Uffelss   Vegetal   Vegeta	Astringent		Modtilleel	
Diacetyl Solvent / Fusel  DMS Sour / Acidic  Estery Smoky  Grassy Spicy  Light-Struck Sulfur  Medicinal Vegetal  Carbonation None M H Grassy  Light-Struck Sulfur  Medicinal Vegetal  Classic Example Significant Flaws  Wonderful M H Grassy  Classic Example Monderful M	Brettanomyces	Plastic	Body	
Estery Smoky Other  Grassy Spicy Light-Struck Sulfur  Medicinal Vegetal  Classic Example	Diacetyl	Solvent / Fusel		None L M H - Matrimonau
Grassy Spicy Light-Struck Sulfur  Medicinal Vegetal  Classic Example	DMS	Sour / Acidic	carponation	Astringency &
Light-Struck  Medicinal  Vegetal  Classic Example  Flawless  Wonderful  X  Lifeless  Feedback  Feedback  Frovide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  An almost chestnut bitter with a good foam layer which stays for some time. Good carbonation. Mild on hops, sweet, malty.  Clean, crisp, good mouthfeel.  Classic Example  Frovide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  An almost chestnut bitter with a good foam layer which stays for some time. Good carbonation. Mild on hops, sweet, malty.  Clean, crisp, good mouthfeel.	Estery	Smoky	Warmth	X
Medicinal Vegetal  Classic Example				
Flawless   X   Significant Flaws   Wonderful   X   Lifeless    Feedback   Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.    An almost chestnut bitter with a good foam layer which stays for    Some time. Good carbonation. Mild on hops, sweet, malty.    Clean, crisp, good mouthfeel.    Clean, crisp, good mouthfeel.    Clean, crisp, good mouthfeel.    Clean, crisp, good mouthfeel.    World-class example of style.    Some time. Good carbonation. Mild on hops, sweet, malty.    Clean, crisp, good mouthfeel.    Clean, crisp, good mo			Overall	Charle Franch
Wonderful	Medicinal	Vegetal		,
Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  An almost chestnut bitter with a good foam layer which stays for some time. Good carbonation. Mild on hops, sweet, malty.  Clean, crisp, good mouthfeel.  Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  An almost chestnut bitter with a good foam layer which stays for some time. Good carbonation. Mild on hops, sweet, malty.  Clean, crisp, good mouthfeel.  Clean, crisp, good mouthfeel.				0
Very 6ood 6ood Fair 14-20 7 Problematic 7 Pr			Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  An almost chestnut bitter with a good foam layer which stays for
	Outstanding 45-50 World-class example of style.			
	Very Good 30-3			
	Good 21-2	9 Misses the mark on style and/or minor flaws.		
	Fair 14-2	, ,		
	riobiematic 0-1	major on navors and dronids dominate		32