



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 10-08-2024Judge Name Bert TimmermanBJCP ID & Rank  
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale  
(Spell out)

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

Entry # Batch #39Position  
in flight  
Entry 2of 11Advanced 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 Four (4)

### 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

Malt X Wheat. Subtle grainy notes  
Hops X OK for style  
Bitterness X Way too high for style  
Fermentation X 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

### Aroma

Malt X Inappropriate  
Hops X Inappropriate  
Fermentation X Inappropriate  
Other \_\_\_\_\_

### Appearance

Color X Inappropriate  
Clarity X Inappropriate  
Other \_\_\_\_\_  
Head X Inappropriate  
Retention X Inappropriate  
Texture Fine bubbles

### Flavor

Malt X Inappropriate  
Hops X Inappropriate  
Bitterness X Inappropriate  
Fermentation X Inappropriate  
Balance X Inappropriate  
Finish/Aftertaste X Inappropriate  
Other Berries

### Mouthfeel

Body X Inappropriate  
Carbonation X Inappropriate  
Warmth X Inappropriate  
Creaminess X Inappropriate  
Astringency X Inappropriate  
Other \_\_\_\_\_

### Overall

Classic Example X Inappropriate  
Flawless X Inappropriate  
Wonderful X Inappropriate  
Not to Style  
Significant Flaws  
Lifeless

### Feedback

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

A clear Blonde Ale with a small foam layer which dissolves rather slow. Good lacing. Low carbonation. Pronounced hops, sweet, berries. Clean, crisp, strong.

Judge Total

36

50