

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

HOMEBREW COMPETITION

NATIONAL



Structured Version Uithoorn, NL Location Position Judge MINI-BOS Category# 30 Batch #6 **Bert Timmerman** in flight Name В Entry Sub (a-f) **BJCP ID** none PLACE Autumn Seasonal Beer Subcategory & Rank **CONSENSUS SCORE** Nutmeg, Clove bert.timmerman@xs4all.nl Special Ingredients may not be an average of judge's individual scores Non-BJCP Qualifications 33 cl Steinie, cap intact Bottle Inspection X OK brewer Cicerone □ Rank Pro Brewer □ Brewery The Thirsty Otter Aroma Industry

Describe homebrewery Inappropriate Years zero (0) Judging Malt Hops 9 Scoresheet Instructions Fermentation Use the scales to indicate the intensity of the primary attribute. 12 Use the space provided to describe the primary attribute. **Other** Neutral sweet aroma 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. **Appearance** If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Brown Black Ē Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Color 0ther Enter consensus score at top of sheet. **Opaque** Lasting Clarity Retention L 3 **Other** Texture **Example: How to fill in a Scoresheet** This example is from the flavor section for a Weissbier that is Flavor Inappropriate good, but too bitter for style. Malt 13 Hops OK for style **Bitterness** Г ___X___X Way too high for style 10 Banana, Low Clove, Hint of bubblegum Fermentation 20 Maltu **Balance** Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) **Other** Nutmeg spices are noticeable, yet not overwhelming Metallic Acetaldehyde Alcoholic / Hot Musty Mouthfeel Inappropriate Inappropriate Astringent **Oxidized** Full **Brettanomyces** Plastic Body Creaminess 3 Diacetyl Solvent / Fusel 5 Carbonation **Astringency** DMS Sour / Acidic Estery Smoky **Other** Warmth Grassy Н Spicy Light-Struck Sulfur Overall Н Classic Example Not to Style Medicinal Vegetal **Flawless** ıX Significant Flaws Wonderful X Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. A slightly hazy looking Autmn Seasonal beer which pours a white head which dissolves quickly, moderate carbonation and fresh Outstanding World-class example of style Excellent 38-44 Exemplifies style well, requires minor fine-tuning. Nnutmeg flavors are balanced for the style. 30-37 Very Good Generally within style parameters, minor flaws. Good 21-29 Misses the mark on style and/or minor flaws. Malt flavor is almost absent and hardly detectable. 14-20 Off flavors/aromas or major style deficiencies. Fair May need longer fermentation. Major off flavors and aromas dominate **Problematic**