

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

HOMEBREW

NATIONAL

Structured Version

COMPETITION Location Uithoorn, NL

Judge Name Bert Tim	merman	Category# 18		
BJCP ID & Rank none		Sub (a-f) B	American Pale Ale Entry 1	
h aut timen	nerman@xs4all.nl	(Spell out)	of 1 CONSTRUCTS	ORE
Email <u>bert.timir</u>	ierman@xs4aii.ni	Special Ingred	dients may not be an average	ge of
Non-BJCP Qualifications		Bottle Inspection	judge's individual sc X 0K _ 33 cl Steinie swing-top	ores
Cicerone 🗆 📙	Rank brewer	bottle ilispection	OK	
Pro Brewer Brev	ribe homebrewery	Aroma		
	ribe nomebrewery zero (0)	Aloma	Inappropriate None L M H	
Judging 🗀 📑	ears =====	Malt		
		Hops		
coresheet Inst	ructions	_		6
Use the scales to indic	ate the intensity of the primary attribu	te. Fermentation	OT 1X	12
	d to describe the primary attribute. te(s) intensity/description as appropria	Other		
For "Fermentation", co	onsider esters, phenols, etc.			
	oriate for style, mark the box to the rig mark the circle to the left.	Appearance	Inappropriate	
	eer and key feedback for improvement	t.	Yellow Gold Amber Copper Black White Ivory Brown Brown	
Assign scores for each Review with other judg	ye(s) and agree on consensus score.	Color	⊥X	2
Enter consensus score	at top of sheet.	Clarity	Brilliant Hazy Opaque Other Quick Lasting Other Retention X	3
		Other	Texture	
ivample: How t	o fill in a Scoresheet			
	ne flavor section for a Weissbier that is	Flavor	Turning and	
good, but too bitter fo	r style.	Tiaror	Inappropriate None L M H	
lavor	Inappropriate 1	3 20 Malt	OLX	
Malt M		T ₂₀ Hops		
Hops 🔊 🗆 🗆		•	_	
Bitterness O		Bitterness	O1 X	12
Fermentation X	Banana. Low Clove. Hint of bubbleg	Fermentation	O	20
		Balance	Hoppy Molty	20
		Finish/Aftertaste	Dry X Sweet	
laws for style	(mark L-M-H for all that apply)	Other		
Acetaldehyde	Metallic			
Alcoholic / Hot	Musty	Mouthfeel		
Astringent	Oxidized	Moderneer	Inappropriate Inappropriate Thin M Full None L M H	
Brettanomyces	Plastic	Body	Creaminess ○ X □	4
Diacetyl	Solvent / Fusel	Carbonation	None L M H Astringency Astringency	5
DMS	Sour / Acidic			
Estery	Smoky	Warmth	Other	
Grassy Light-Struck	Spicy Sulfur			
Medicinal Medicinal	Vegetal	Overall	Classic Example Not to Style	
wedemai	vegetai		Flawless X Significant Flaws	7
			Wonderful X Lifeless	
		Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
			A hazy looking Pale Ale which pours a white head with moderate	
Outstanding 45-50			retention, moderate carbonation and fresh mouthfeel. Dominant citrusy hop flavours.	
Excellent 38-44 Very Good 30-37			Malt flavor is almost absent and hardly detectable.	
Good 21-29	Misses the mark on style and/or minor flaws.		•	
Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate			
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31

Judge Total