



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 12-08-2020Judge Name Bert TimmermanBJCP ID & Rank noneEmail bert.timmerman@xs4all.nlCategory# 24Sub (a-f) ASubcategory Witbier
(Spell out)Special Ingredients Orange Peel, CorianderEntry # Batch #2

Position in flight

Entry 1of 1

Advanced 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 ☐ ☒ ☐ ☐

Hops ☐ ☒ ☐ ☐

Fermentation ☒ ☐ ☐ ☐

Other

6

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ ☐ ☐ ☐ ☐ ☐ ☐

Clarity ☒ ☒ ☐ ☐ ☐ ☐ ☐

Other

White Ivory Beige Tan Brown Inappropriate

Head ☒ ☐ ☐ ☐ ☐ ☐ ☐

Retention ☒ ☐ ☐ ☐ ☐ ☐ ☐

Texture Medium sized bubbles, no lacing

2

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 ☐ ☒ ☐ ☐ Wheat. Subtle grainy notes

Hops ☒ ☐ ☐ ☐ OK for style

Bitterness ☐ ☐ ☒ ☒ Way too high for style

Fermentation ☐ ☒ ☐ ☐ 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	H
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	H

Flavor

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐

Hops ☐ ☒ ☐ ☐

Bitterness ☐ ☒ ☐ ☐

Fermentation ☐ ☒ ☐ ☐

Balance ☐ Hoppy ☒ Malty ☐

Finish/Aftertaste ☒ Dry ☐ Sweet ☐

Other A bit too sour for the style

4

20

Mouthfeel

Thin M Full Inappropriate

Body ☒ ☐ ☐

Carbonation ☐ ☒ ☐

Warmth ☐ ☒ ☐

None L M H Inappropriate

Creaminess ☐ ☒ ☐

Astringency ☐ ☒ ☐

Other

2

5

Overall

Classic Example ☐ ☒ ☐ ☐

Flawless ☐ ☒ ☐ ☐

Wonderful ☐ ☒ ☐ ☐

Not to Style ☐ ☐ ☐ ☐

Significant Flaws ☐ ☐ ☐ ☐

Lifeless ☐ ☐ ☐ ☐

4

10

Feedback

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

A nice looking witbier with a golden hazy colour. Pours a small white head which dissolves quickly.

Carbonation is moderate.

Not a very pronounced aroma.

Flavour is a bit high sour for the style, Coriander is hardly detectable.

Mouthfeel is below average.

Crunch Coriander to allow flavours to mix with the wort.

18

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