

Judge

Name

BJCP ID

& Rank

Bert Timmerman

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Rank

Pro Brewer □ Brewery The Thirsty Otter

Industry □ Describe homebrewery

Years

brewer

Use the scales to indicate the intensity of the primary attribute.

Add secondary attribute(s) intensity/description as appropriate.

If character is inappropriate for style, mark the box to the right.

Provide summary of beer and key feedback for improvement.

Review with other judge(s) and agree on consensus score.

Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is

Flaws for style (mark L-M-H for all that apply)

___X___X

OK for style

Metallic

Oxidized

Solvent / Fusel

Sour / Acidic

Plastic

Smoky

Spicy

Sulfur

Vegetal

World-class example of style.

Musty

Way too high for style

Banana, Low Clove, Hint of bubblegum

Use the space provided to describe the primary attribute.

For "Fermentation", consider esters, phenols, etc.

If character is absent, mark the circle to the left.

Assign scores for each section and total.

Enter consensus score at top of sheet.

good, but too bitter for style.

Acetaldehyde Alcoholic / Hot

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Outstanding

Medicinal

Brettanomyces

none

Scoresheet Instructions

Non-BJCP Qualifications

Cicerone □

Judging

BEER SCORESHEET

13

AHA/BJCP Sanctioned Competition Program

HOMEBREW

MATIONAL



Structured Version

Uithoorn, NL Location Position MINI-BOS Category# 18 Batch #11 in flight Α Entry Sub (a-f) PLACE Blonde Ale Subcategory **CONSENSUS SCORE** Special Ingredients may not be an average of judge's individual scores 33 cl Steinie swing-top X OK Bottle Inspection Aroma Inappropriate Hops 5 12 **Other Appearance** Brown Ē Color 0ther Lasting **Opaque** Clarity Retention L **Other** Texture Flavor Inappropriate Malt Hops **Bitterness** 8 Fermentation Maltu **Balance** Finish/Aftertaste **Other** Mouthfeel Inappropriate Inappropriate Full Body Creaminess 3 5 **Astringency** Carbonation **Other** Warmth Overall Classic Example Not to Style **Flawless** | X | Significant Flaws Wonderful Lifeless | X | Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. A hazy looking Blonde Ale, sweet taste, dry carbonated finish.

Excellent 38-44 Exemplifies style well, requires minor fine-tuning. 30-37 Very Good Generally within style parameters, minor flaws. Good 21-29 Misses the mark on style and/or minor flaws. 14-20 Off flavors/aromas or major style deficiencies. Fair Major off flavors and aromas dominate **Problematic**

22