

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL **HOMEBREW**

OGKI		Location Otthorn, NE Date 03-04-2021	
Judge Name Bert Timn	nerman	Category# 18 Sub (a-f) B Batch #7 Batch #7 Position in flight Entry	
BJCP ID none		Subcategory American Pale Ale	
& Rank Email bert.timme	erman@xs4all.nl	Special Ingredients of 12 CONSEN	NSUS SCORE
			ne an average of ndividual scores
l on-BJCP Qualifications Cicerone □ Ra	ank brewer	Bottle Inspection 🗵 ok 33 cl Steinie swing-top	
Cicerone Row	The Thirsty Otter		
Industry ☐ Descri		Aroma	
	ears zero (0)	None L M H	
3 3 —		Malt	_
		Hops O X D	
coresheet Instr		Fermentation OLIX D	_ 6 _
Jse the space provided Add secondary attribute	te the intensity of the primary attribute. I to describe the primary attribute. e(s) intensity/description as appropriate.	Other	
f character is inappropr f character is absent, m	nsider esters, phenols, etc. riate for style, mark the box to the right. lark the circle to the left. er and key feedback for improvement. section and total.	Appearance looppropriet loop looppropriet loop loop loop loop loop loop loop loo	
	e(s) and agree on consensus score.	Color X Head X Head X	_ 2
nter consensus score a	at top of sheet.	Brilliant Hazy Opaque Other Quick Lasting Other Clarity X	-
		Other Texture	
	611. 6 1 .	- Ionure	_
This example is from the	o fill in a Scoresheet e flavor section for a Weissbier that is	Flavor	
good, but too bitter for	style.	None L M H	
lavor	Inappropriate H	Malt OLX	_
Malt X		Hops x	_
Hops 🔊 🗆 🗆	OK for style	Distance	
Bitterness X		Bitterness OL X D	_ 12
Fermentation	Banana. Low Clove. Hint of bubblegum	Fermentation X	_
		Balance Hoppy x Molty	
		Finish/Aftertaste Dry X Sweet	_
laws for style (r	mark L-M-H for all that apply)	Other	<u> </u>
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel Inappropriate Inappropriate	
Astringent	Oxidized		ate
Brettanomyces	Plastic	Thin M Full None L M H Body X Creaminess X X D	4
Diacetyl	Solvent / Fusel	None I M H	
DMS	Sour / Acidic	Carbonation X Astringency Astringency	
Estery	Smoky	Warmth OLX Other Other	_
Grassy	Spicy	- -	
Light-Struck	Sulfur	Overall Classic Evample V V V V V V V V V V V V V V V V V V V	
Medicinal	Vegetal	Classic Example Not to style	
-		Flawless X Significant Flaws	7
		Wonderful L X Lifeless	
		Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brew	er. 1

World-class example of style. Outstanding Excellent Exemplifies style well, requires minor fine-tuning. Very Good 30-37 $\label{lem:continuous} \textit{Generally within style parameters, minor flaws.}$ Misses the mark on style and/or minor flaws. 14-20 Fair Off flavors/aromas or major style deficiencies. Problematic Major off flavors and aromas dominate

Judge Total



A hazy looking Pale Ale which pours a white head with moderate

retention, moderate carbonation and fresh mouthfeel.

Malt flavor is almost absent and hardly detectable.

Dominant citrusy hop flavours.