



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 02-05-2024Judge Name Bert TimmermanBJCP ID & Rank  
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale  
(Spell out)

Special Ingredients \_\_\_\_\_

Entry #  
Batch #39Position  
in flightEntry  
1of  
11Advanced 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 Four (4)

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.  
Use the space provided to describe the primary attribute.  
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.  
If character is absent, mark the circle to the left.  
Provide summary of beer and key feedback for improvement.  
Assign scores for each section and total.  
Review with other judge(s) and agree on consensus score.  
Enter consensus score at top of sheet.

### 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** 13 20

Malt	None L M H	<input checked="" type="radio"/> X	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/> X		<input type="checkbox"/>	OK for style
Bitterness		<input checked="" type="radio"/> X	<input checked="" type="checkbox"/>	Way too high for style
Fermentation		<input checked="" type="radio"/> X	<input type="checkbox"/>	Banana. Low Clove. Hint of bubblegum

### 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	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Bottle Inspection ☒ OK 33 cl BNR

### Aroma

	None L M H	<input type="checkbox"/>	Inappropriate
Malt	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>	
Hops	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>	
Fermentation	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>	
Other	<u>Berries</u>		

7 12

### Appearance

Color	Yellow Gold Amber Copper Brown Black	<input checked="" type="radio"/> X	<input type="checkbox"/>	Inappropriate
Clarity	Brilliant Hazy Opaque	<input checked="" type="radio"/> X	<input type="checkbox"/>	Other
Other				
Head	White Ivory Beige Tan Brown	<input checked="" type="radio"/> X	<input type="checkbox"/>	Inappropriate
Retention	Quick Lasting	<input checked="" type="radio"/> X	<input type="checkbox"/>	Other
Texture	<u>Fine bubbles</u>			

3 3

### Flavor

	None L M H	<input type="checkbox"/>	Inappropriate
Malt	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>	
Hops	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>	
Bitterness	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>	
Fermentation	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>	
Balance	Hoppy <input checked="" type="radio"/> X Maltly	<input type="checkbox"/>	
Finish/Aftertaste	Dry <input checked="" type="radio"/> X Sweet	<input type="checkbox"/>	
Other			

15 20

### Mouthfeel

	Thin M Full	<input type="checkbox"/>	Inappropriate
Body	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>	
Carbonation	None L M H	<input checked="" type="radio"/> X	<input type="checkbox"/>
Warmth	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>	
Creaminess	None L M H	<input type="radio"/> <input checked="" type="radio"/> X	<input type="checkbox"/>
Astringency	<input checked="" type="radio"/> X	<input type="checkbox"/>	<input type="checkbox"/>
Other			

4 5

### Overall

Classic Example	<input type="radio"/> <input checked="" type="radio"/> X	Not to Style
Flawless	<input type="radio"/> <input checked="" type="radio"/> X	Significant Flaws
Wonderful	<input type="radio"/> <input checked="" type="radio"/> X	Lifeless

7 10

### Feedback

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

A clear Blonde Ale with a small foam layer which dissolves rather slow. Low carbonation. Pronounced hops, sweet, berries. Clean, crisp.

Judge Total

36

50