



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 29-12-2023Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 12Sub (a-f) ASubcategory British Golden Ale
(Spell out)

Special Ingredients _____

Entry # Batch #28Position
in flight
Entry 2of 2Advanced 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.

| | None | L | M | H | Inappropriate | |
|--------------|------|---|---|---|---------------|--------------------------------------|
| Malt | | | X | | | Wheat. Subtle grainy notes |
| Hops | X | | | | | OK for style |
| Bitterness | | | | X | X | Way too high for style |
| Fermentation | | | X | | | 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 | H | Oxidized | |
| Brettanomyces | | Plastic | |
| Diacetyl | | Solvent / Fusel | |
| DMS | | Sour / Acidic | H |
| Estery | | Smoky | |
| Grassy | | Spicy | |
| Light-Struck | | Sulfur | |
| Medicinal | | Vegetal | M |

Aroma

| | None | L | M | H | Inappropriate | |
|--------------|------|---|---|---|---------------|------------------------|
| Malt | | X | | | | |
| Hops | | X | | | | |
| Fermentation | | X | | | | |
| Other | | | | | | White wine like aroma. |

4

12

Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | |
|---------|-----------|------|-------|--------|-------|-------|---------------|-------|
| Color | | X | | | | | | |
| Clarity | Brilliant | X | Hazy | Opaque | | | | Other |
| Other | | | | | | | | |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | |
|-----------|-------|-------|-------|---------|-------|---------------|-------|
| Head | X | | | | | | |
| Retention | Quick | X | | Lasting | | | Other |
| Texture | | | | | | | |

2

3

Flavor

| | None | L | M | H | Inappropriate | |
|-------------------|------|---|---|---|---------------|--|
| Malt | | X | | | | |
| Hops | | | X | | | |
| Bitterness | | | | X | | |
| Fermentation | | X | | | | |
| Balance | | | X | | | |
| Finish/Aftertaste | | | X | | | |
| Other | | | | | | |

5

20

Mouthfeel

| | Thin | M | Full | Inappropriate | |
|-------------|------|---|------|---------------|---|
| Body | | X | | | |
| Carbonation | None | L | M | H | X |
| Warmth | | X | | | |

| | None | L | M | H | Inappropriate | |
|-------------|------|---|---|---|---------------|--|
| Creaminess | | X | | | | |
| Astringency | | | | | X | |
| Other | | | | | | |

1

5

Overall

| | Classic Example | Flawless | Wonderful | Not to Style | Significant Flaws | Lifeless |
|--|-----------------|----------|-----------|--------------|-------------------|----------|
| | | | X | | | |
| | | | | X | | |
| | | | X | | | |

2

10

Feedback

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

A British Golden Ale with strong carbonation (gusher). Quick dissolving foam layer, no lacing. Hop gunk from the bottom of the bottle. Acidic bitter taste. Plonk beer.

14

50

Judge Total