



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 26-05-2024Judge Name Bert TimmermanBJCP ID & Rank noneEmail bert.timmerman@xs4all.nlCategory# _____ Entry # Batch #36

Sub (a-f) _____

Subcategory Kornöl
(Spell out)Special Ingredients Juniper BerriesPosition in flight
Entry 3
of 10Advanced 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	Inappropriate	
Hops	<input checked="" type="radio"/>				
Bitterness			<input checked="" type="radio"/>		
Fermentation		<input checked="" type="radio"/>			

Wheat. Subtle grainy notes
OK for style
Way too high for style
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	<input checked="" type="checkbox"/>
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

Aroma

Bottle Inspection ☒ OK 33 cl Steinie

Malt	None L	M	H	Inappropriate	
Hops	<input checked="" type="radio"/>				
Fermentation			<input checked="" type="radio"/>		
Other					<u>Like a sour</u>

4 12

Appearance

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

Head	White	Ivory	Beige	Tan	Brown	Inappropriate	
Retention	Quick	Lasting					
Texture							

2 3

Flavor

Malt	None L	M	H	Inappropriate	
Hops	<input checked="" type="radio"/>				
Bitterness			<input checked="" type="radio"/>		
Fermentation			<input checked="" type="radio"/>		
Balance	Hoppy		Malty		
Finish/Aftertaste	Dry		Sweet		
Other					<u>Tart and Juniper</u>

11 20

Mouthfeel

Body	Thin	M	Full	Inappropriate	
Carbonation	None L	M	H		
Warmth			<input checked="" type="radio"/>		

Creaminess	None L	M	H	Inappropriate	
Astringency	<input checked="" type="radio"/>				
Other					

3 5

Overall

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

4 10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A raw ale with no foam. Very low carbonation. Hardly any hops detectable, tart and hazy.

Judge Total

24

50