

## **BEER SCORESHEET**

AHA/BJCP Sanctioned Competition Program

## **HOMEBREW COMPETITION**

Structured Version

NATIONAL 29-12-2022

POGRAM	Structur	rea version	Location Uithoorn, NL	Date	MOIN
Judge Name Bert Tim	merman	Category# 18	. <u>5</u> 1	Position Advanced to MINI-BOS Entry	
BJCP ID			American Pale Ale	13 PLACE	
& Rank Hone Email bert.timn	nerman@xs4all.nl	(Spell out)	dients	of 14 CONSENSUS S	
Non-BJCP Qualifications				' may not be an ave judge's individual	
Cicerone 🗆 🛚 F	Rank brewer	Bottle Inspection	X ok 33 cl Steinie swing-top		
	wery The Thirsty Otter	Aroma			
	ribe homebrewery Years zero (0)	Alvilla	Inappropriate  None L M H		
	edis =====	Malt			
		Hops	X		
Scoresheet Inst	ructions	•	ů l		6
Use the scales to indic	ate the intensity of the primary attribu	te. Fermentation	○1 1 <u>x</u> □		12
	d to describe the primary attribute. Ite(s) intensity/description as appropria	other 0ther			
For "Fermentation", c	onsider esters, phenols, etc.				
	oriate for style, mark the box to the rig mark the circle to the left.	Appearance	Inappropriate	Inappropriate	
Provide summary of be Assign scores for each	eer and key feedback for improvemen	t.	Yellow Gold Copper Brack Black	White Ivory Beige Tan Brown	
Review with other judg	ge(s) and agree on consensus score.	Color	Ho	ead 🗓 🗆 🗆	2
Enter consensus score	at top of sheet.	Clarity	Brilliant Hazy Opaque Other <b>Retent</b>	Quick Lasting Other	3
		Other	Text	ure	
good, but too bitter for  Flavor  Malt	Inappropriate  H  Wheat. Subtle grainy notes  OK for style  Way too high for style	3 Malt Hops Bitterness	OT		10
Fermentation $\bigcirc \bot$ $X_\bot$	Banana. Low Clove. Hint of bubbles	Fermentation	O		20
		Balance	Hoppy X Malty		20
		Finish/Aftertaste	Dry X Sweet		
laws for style	(mark L-M-H for all that apply)				
		Other			
Acetaldehyde Alcoholic / Hot	Metallic Musty	THE PLANTS OF THE PARTY OF THE			
Astringent	Oxidized	Mouthfeel	Inappropriate	Inappropriate	
Brettanomyces	Plastic	Body	Thin M Full    X	None L M H	3
Diacetyl	Solvent / Fusel	•	None L M H		5
DMS	Sour / Acidic	Carbonation		gency 🔊 🗆 🗆	
Estery	Smoky	Warmth	○	Other	
Grassy	Spicy	4			
Light-Struck	Sulfur	<b>Overall</b>	Classic Example	X   Not to Style	
Medicinal	Vegetal		•	Significant Flaws	
				Lifeless	6
		Feedback	Provide comments on style, recipe, process, and drinking p	leasure. Include helpful suggestions to the brewer.	10
			A clear looking Pale Ale with a sma	• • • • • • • • • • • • • • • • • • • •	
Outstanding 45-50	. ,		quickly. High carbonation. Citrusy li bitter at all. Clear and fresh mouthfe	• .	
Excellent 38-44 Very Good 30-33	, , , , ,		Ditter at all. Olear and heart mouthle	JOI.	
Good 21-29	Misses the mark on style and/or minor flaws.		-		
Fair 14-20 Problematic 0-13					
riobiematic U-1.	major on navors and aromas dominate				