

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

COMPETITION Location Uithoorn, NL

NATIONAL

Structured Version

HOMEBREW

Judge Name <u>Bert Tir</u>	mmerman	Category# 18	.5	
BJCP ID		Sub (a-f) A		
& Rank none		Subcategory (Spell out)	l of	
Email bert.tim	merman@xs4all.nl	Special Ingred	dients dients CONSENSU	
Non-BJCP Qualification Cicerone □	ns Rank brewer	Bottle Inspection	judge's indivi	
Pro Brewer 🗆 Bre	ewery The Thirsty Otter	4		
Industry □ Des	homebrewery	Aroma	Inappropriate	
	Years one (1)		None L M H	
		Malt	O	
		Hops	O X D	
coresheet Ins		Fermentation		6 _
	cate the intensity of the primary attribute. ed to describe the primary attribute.			12
Add secondary attrib	oute(s) intensity/description as appropriate.	Other		
	consider esters, phenols, etc. ppriate for style, mark the box to the right.	Appearance		
	mark the circle to the left. beer and key feedback for improvement.	Appearance	Inappropriate Inappropriate	
Assign scores for eac	h section and total.		Yellow Amber Copper Brown Black White Tan Brown	
Review with other jud Enter consensus scor	dge(s) and agree on consensus score.	Color	Rilliant, Hazy Opaque Other Quick Lasting Other	2
Litter consensus scor	e at top or sheet.	Clarity	Retention X	3
		Other	A little bit hop/yeast debris Texture	
good, but too bitter selection by the selection between the select	Inappropriate H Wheat. Subtle grainy notes OK for style X May too high for style	Malt Hops Bitterness Fermentation Balance	Inappropriate None L M H	12
		Finish/Aftertaste	X Sweet	
_	(mark L-M-H for all that apply)	Other		
Acetaldehyde	Metallic			
Alcoholic / Hot Astringent	Musty Oxidized	Mouthfeel	Inappropriate	
Brettanomyces	Plastic	Pody	Thin M Full None L M H	4
Diacetyl	Solvent / Fusel	Body	None L M H	4
DMS	Sour / Acidic	Carbonation	Astringency ⊗ ⊥ □	5
Estery	Smoky	Warmth	Other	
Grassy	Spicy			
Light-Struck	Sulfur	Overall		
Medicinal	Vegetal		Classic Example	
			Flawless Significant Flaws Wonderful Significant Flaws Lifeless	5
		Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
			A clear Blonde Ale with a decent foam layer which remains.	
Outstanding 45-	World-class example of style.		Low carbonation.	
Excellent 38-4			Strong on hops, sweet, citrusy. Crisp, dry mouthfeel.	
Outstanding 45-3 Excellent 38-4 Very Good 21-2 Fair 14-2 Problematic 0-3			Grisp, dry modulicei.	
Fair 14-2	Off flavors/aromas or major style deficiencies.			
Problematic 0-	13 Maior off flavors and aromas dominate			