



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 26-03-2022Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 21Sub (a-f) BSubcategory Specialty IPA
(Spell out)

Special Ingredients _____

Entry #
Batch 14Position
in flightEntry 1of 1Advanced 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 one (1)

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		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection ☒ OK 33 cl**Aroma**

	None	L	M	H	Inappropriate	
Malt		X				
Hops				X		
Fermentation			X			
Other						

8

12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		X						
Clarity	X							
Other								

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	X						
Retention				X			
Texture							

2

3

Flavor

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

10

20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X			
Carbonation			X		
Warmth		X			

	None	L	M	H	Inappropriate	
Creaminess			X			
Astringency	X					
Other						

3

5

Overall

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

6

10

Feedback

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

A clear golden ale.Hoppy, yet not overly bitter.No malty flavours.Creamy and crisp.Lasting lacing fine bubbles.**29**

50

Judge Total