

## **BEER SCORESHEET**

AHA/BJCP Sanctioned Competition Program

## **HOMEBREW COMPETITION**



Structured Version

NATIONAL

POGRAM			Structured Ver	rsion	Location <u>Uith</u>	oorn, NL		Date _	05-07-2023	WIND NOTH
Judge Name	Bert Timmerr	man	1	Category# 11	Entry #	Batch #30	)	Position in flight Entry	Advanced to MINI-BOS	
BJCP ID	none		1	, ,	Ordinary Bitter			4	PLACE	
& Rank		@ 4-III	i	(Spell out)			i	of 7		NSUS SCORE
Email	bert.timmerm	an@xs4all.nl 		Special Ingred	lients		;		may not	be an average of
Non-BJCP Qua	alifications	hannan.		Bottle Inspection	X ok _ 33 cl S	Steinie			judge's i	individual scores
Cicerone				bottle inspection	N 0k					
Pro Brewer	Brewery	The Thirsty Otter	<u> </u>	Aroma						
	☐ Describe	homebrewery four (4)		AlUllid	None L M	Inappropriate H				
Judging	⊔ Years	1001 (4)		Malt						
					0					
·		•		Hops	0					5
	et Instruct es to indicate th	<b>IIONS</b> ne intensity of the pr	imary attribute.	Fermentation	O					$ \frac{1}{12}$
Use the spac	ce provided to d	describe the primary	attribute.	Other						12
		intensity/description er esters, phenols, e								
lf character i	s inappropriate	for style, mark the b	oox to the right.	Appearance	,	Inappropriate			Inappropriate	
	,	the circle to the left. Ind key feedback for		P	ow J per wn			a <u>v</u> a		
Assign score	s for each secti	on and total.	•		Yellow Gold Amber Copper			White Ivory Beige		
	other judge(s) a isus score at top	and agree on conser p of sheet.	isus score.	Color	I X I I Brilliant Hazy Op	oque 0ther		Quick	Lasting Othe	<del></del> 3
				Clarity	X		Retention		X j 🗆	3
				Other			Texture			
Malt Hops X	se L M H	OK for style  Way too high for s		Malt Hops Bitterness Fermentation Balance Finish/Aftertaste	Hoppy N					12
laws for	style (mark	L-M-H for all that a	pply)	<b>O</b> ther						
Acetaldehyd	e	Metallic								
Alcoholic / H	ot	Musty		Mouthfeel		Inappropriate			Inappropr	riate
Astringent		Oxidized			Thin M	Full		None L	М Н	
Brettanomy	ces	Plastic		Body	X		Creamines	s O	<b>х</b> □	4
Diacetyl		Solvent / Fusel		Carbonation	None L x M	H	Astringeno	y 💉		5
DMS		Sour / Acidic					Oth			
Estery		Smoky		Warmth	O X		Othe	:I		_
Grassy Light-Struck		Spicy Sulfur		4						
Medicinal		Vegetal		Overall	Classic Example	e	X		Not to Style	
- Tourismus		Togota.		Feedback	An ordinary bi	tyle, recipe, process, ar	od foamy he	e. Include hel	Significant Flaws Lifeless oful suggestions to the brew good retention.	6 10
ing e	ent 38-44 Exer ood 30-37 Gend ood 21-29 Miss	ld-class example of style. mplifies style well, requires m erally within style parameters ses the mark on style and/or n flavors/aromas or major style	s, minor flaws. ninor flaws.		Low carbonat	ion. Mild on ho	ops, sweet,	berries.	Clean, crisp.	

O-13 Major off flavors and aromas dominate

Problematic