

Judge

Name

**BJCP ID** 

& Rank

**Bert Timmerman** 

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Rank

Pro Brewer □ Brewery The Thirsty Otter Industry 

Describe homebrewery

brewer

Years zero (0)

Use the space provided to describe the primary attribute.

Review with other judge(s) and agree on consensus score.

**Example: How to fill in a Scoresheet** This example is from the flavor section for a Weissbier that is

Flaws for style (mark L-M-H for all that apply)

\_\_\_X\_\_\_X

OK for style

Metallic

**Oxidized** 

Solvent / Fusel

Sour / Acidic

Plastic

Smoky

Spicy

Sulfur

Vegetal

World-class example of style.

Exemplifies style well, requires minor fine-tuning.

Generally within style parameters, minor flaws.

Misses the mark on style and/or minor flaws.

Off flavors/aromas or major style deficiencies.

Major off flavors and aromas dominate

Musty

Way too high for style

For "Fermentation", consider esters, phenols, etc.

If character is absent, mark the circle to the left.

Assign scores for each section and total.

Enter consensus score at top of sheet.

good, but too bitter for style.

Acetaldehyde Alcoholic / Hot

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Outstanding

Excellent

Very Good

**Problematic** 

Good

Fair

38-44

30-37

21-29

14-20

0-13

Medicinal

**Brettanomyces** 

none

Scoresheet Instructions

Non-BJCP Qualifications

Cicerone □

Judging

## BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

## HOMEBREW

MATIONAL

Structured Version

Uithoorn, NL Location Position Advanced to MINI-BOS Category# 18 Batch #8 in flight В Entry Sub (a-f) American Pale Ale PLACE Subcategory **CONSENSUS SCORE** Special Ingredients may not be an average of judge's individual scores 33 cl Steinie swing-top X OK Bottle Inspection Aroma Inappropriate Hops 6 Use the scales to indicate the intensity of the primary attribute. 12 **Other** Add secondary attribute(s) intensity/description as appropriate. If character is inappropriate for style, mark the box to the right. **Appearance** Provide summary of beer and key feedback for improvement. Brown Ē Color 0ther Lasting **Opaque** Clarity Retention 3 **Other** Texture Flavor Inappropriate Malt 13 Hops **Bitterness** 10 Banana, Low Clove, Hint of bubblegum Fermentation 20 Maltu **Balance** Finish/Aftertaste Other Mouthfeel Inappropriate Inappropriate Full Body Creaminess 3 5 Carbonation **Astringency Other** Warmth Overall Classic Example ΙX Not to Style Flawless Χı Significant Flaws 6 Wonderful | **X** | Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. A clear looking Pale Ale with a small or absent foam head. Low carbonation. Citrusy like in lemon or grapefruit, not bitter at all. Clear and crisp ... just no bubbles.

27

Judge Total