

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 scales to indicate the intensity of the primary attribute.

If character is inappropriate for style, mark the box to the right.

Provide summary of beer and key feedback for improvement.

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.

Musty

Way too high for style

Banana, Low Clove, Hint of bubblegum

Use the space provided to describe the primary attribute.

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

Medicinal

**Brettanomyces** 

none

Scoresheet Instructions

Non-BJCP Qualifications

Cicerone □

Judging

## BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

## HOMEBREW

MATIONAL



Structured Version

Uithoorn, NL Location Position MINI-BOS Category# 11 Batch #30 in flight Entry Sub (a-f) PLACE **Ordinary Bitter** Subcategory **CONSENSUS SCORE** Special Ingredients may not be an average of judge's individual scores 33 cl Steinie X OK Bottle Inspection Aroma Inappropriate Hops 5 12 **Other** Add secondary attribute(s) intensity/description as appropriate. **Appearance** Brown Ē Color 0ther Lasting **Opaque** Clarity Retention L 3 **Other** Texture Flavor Inappropriate Malt Hops **Bitterness** 10 Fermentation 20 Maltu **Balance** Finish/Aftertaste 0ther Mouthfeel Inappropriate Inappropriate Full Body Creaminess 3 5 Carbonation **Astringency Other** Warmth Overall Classic Example Not to Style X Flawless Significant Flaws 5 Wonderful Lifeless XΙ Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Feedback An ordinary bitter with a small foam layer which dissolves rather quick. Low carbonation. Mild on hops, sweet, berries. Clean, crisp.

Excellent 38-44 Exemplifies style well, requires minor fine-tuning. 30-37 Very Good Generally within style parameters, minor flaws. Good 21-29 Misses the mark on style and/or minor flaws. 14-20 Off flavors/aromas or major style deficiencies. Fair 0-13 Major off flavors and aromas dominate **Problematic** 

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