



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 26-03-2023Judge Name Bert TimmermanBJCP ID & Rank  
noneEmail bert.timmerman@xs4all.nlCategory# 12Sub (a-f) ASubcategory British Golden Ale  
(Spell out)

Special Ingredients \_\_\_\_\_

Entry # Batch #29Position  
in flight  
Entry 1  
of 2Advanced 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 three (3)

**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.

**Flavor** 13 <sub>20</sub>

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Banana. Low Clove. Hint of bubblegum

**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	

**Aroma**

Bottle Inspection ☒ OK 33 cl Steinie, gusher

	None L	M	H	Inappropriate	
Malt	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other					

6

12

**Appearance**

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Clarity	Brilliant	Hazy	Opaque			Other		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>					
Other								

Head	White	Ivory	Beige	Tan	Brown	Inappropriate	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Retention	Quick	Lasting				Other	
	<input checked="" type="radio"/>	<input type="radio"/>					
Texture							

2

3

**Flavor**

	None L	M	H	Inappropriate	
Malt	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Balance	Hoppy		Malty		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Finish/Aftertaste	Dry		Sweet		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Other					

8

20

**Mouthfeel**

	Thin	M	Full	Inappropriate	
Body	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Carbonation	None L	M	H		
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	
Warmth	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	

	None L	M	H	Inappropriate	
Creaminess	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Astringency	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	
Other					

3

5

**Overall**

Classic Example	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Not to Style
Flawless	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Significant Flaws
Wonderful	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Lifeless

5

10

**Feedback**

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

A British Golden Ale with strong carbonation (gusher). Quick dissolving foam layer, no lacing. Hoppy bitter taste. Boozy.

24

50

**Judge Total**

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate