



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 09-05-2025Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 13Sub (a-f) CEntry #
Batch #46Subcategory English porter
(Spell out)

Special Ingredients _____

Position
in flightEntry 1of 3Advanced 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 Five (5)

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 20

Malt	None L M H	<input checked="" type="radio"/> X	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	None L M H	<input checked="" type="radio"/> X	<input type="checkbox"/>	OK for style
Bitterness	None L M H	<input checked="" type="radio"/> X	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	None L M H	<input checked="" type="radio"/> X	<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	

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

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 Light carbonated

White Ivory Beige Tan Brown Inappropriate

Head ☐ ☒ X ☐

Retention ☒ X ☐

Texture Fine bubbles

2 3

Flavor

None L M H Inappropriate

Malt ☐ ☒ X ☐

Hops ☒ X ☐

Bitterness ☒ X ☐

Fermentation ☐ ☒ X ☐

Balance ☐ Hoppy ☒ X ☐ Maltly

Finish/Aftertaste ☐ Dry ☒ X ☐ Sweet

Other Strong

16 20

Missing the Biscuit and Caramel flavours

Mouthfeel

Thin M Full Inappropriate

Body ☐ ☒ X ☐

Carbonation ☐ None L M H ☒ X ☐

Warmth ☐ ☒ X ☐

None L M H Inappropriate

Creaminess ☐ ☒ X ☐

Astringency ☒ X ☐

Other _____

4 5

Overall

Classic Example ☐ ☒ X ☐

Flawless ☐ ☒ X ☐

Wonderful ☐ ☒ X ☐

Not to Style ☐

Significant Flaws ☐

Lifeless ☐

5 10

Feedback

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

A robust English porter, strong chocolate flavours, could improve with less chocolate malt as not to blanket the biscuit and caramel malts.

Judge Total

35

50