



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 02-07-2021Judge Name Bert TimmermanBJCP ID & Rank  
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale  
(Spell out)

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

Entry # Batch #10Position  
in flight  
Entry 1of 1Advanced 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 zero (0)

Bottle Inspection ☒ OK 33 cl Steinie swing-top**Aroma**

None L M H Inappropriate

Malt ☐ X ☐ ☐ \_\_\_\_\_

Hops ☐ ☐ X ☐ \_\_\_\_\_

Fermentation ☐ ☐ X ☐ \_\_\_\_\_

Other \_\_\_\_\_

6

12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color X ☐ ☐ ☐ ☐ ☐ \_\_\_\_\_

Clarity X ☐ ☐ ☐ ☐ \_\_\_\_\_

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head X ☐ ☐ ☐ ☐ \_\_\_\_\_

Retention X ☐ ☐ ☐ \_\_\_\_\_

Texture \_\_\_\_\_

2

3

**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

None L M H Inappropriate

Malt ☐ X ☐ ☐ \_\_\_\_\_

Hops X ☐ ☐ ☐ \_\_\_\_\_

Bitterness ☐ ☐ X ☒ \_\_\_\_\_

Fermentation ☐ X ☐ ☐ \_\_\_\_\_

Wheat. Subtle grainy notes

OK for style

Way too high for style

Banana. Low Clove. Hint of bubblegum

13

20

**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	

**Flavor**

None L M H Inappropriate

Malt ☐ X ☐ ☐ \_\_\_\_\_

Hops ☐ ☐ X ☐ \_\_\_\_\_

Bitterness ☐ ☐ X ☐ \_\_\_\_\_

Fermentation ☐ X ☐ ☐ \_\_\_\_\_

Balance Hoppy X ☐ Malty ☐ \_\_\_\_\_

Finish/Aftertaste Dry X ☐ Sweet ☐ \_\_\_\_\_

Other \_\_\_\_\_

12

20

**Mouthfeel**

Thin M Full Inappropriate

Body ☐ X ☐ ☐ \_\_\_\_\_

Carbonation None L M H Inappropriate

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

6

10

**Feedback**

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

A clear Blonde Ale with a small foam layer which dissolves rather quick. Low carbonation. Mild on hops, sweet, citrus. Clean, crisp.

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

30

50

Judge Total