



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 26-03-2022Judge Name Bert TimmermanBJCP ID & Rank  
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale  
(Spell out)

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

Entry # Batch #15

Position in flight

Entry 6of 14

Advanced 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 one (1)

## 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**

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐ ☐ Wheat. Subtle grainy notes

Hops ☒ ☐ ☐ ☐ ☐ OK for style

Bitterness ☐ ☐ ☒ ☒ Way too high for style

Fermentation ☐ ☒ ☐ ☐ ☐ 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	

Bottle Inspection ☒ OK 33 cl

## Aroma

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐ ☐

Hops ☐ ☒ ☐ ☐ ☐

Fermentation ☐ ☒ ☐ ☐ ☐

Other \_\_\_\_\_

6/12

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ ☐ ☐ ☐ ☐ ☐ ☐ Other \_\_\_\_\_

Brilliant Hazy Opaque

Clarity ☒ ☐ ☐ ☐ ☐ Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head ☒ ☐ ☐ ☐ ☐ ☐ Other \_\_\_\_\_

Quick Lasting

Retention ☒ ☐ ☐ ☐ Other \_\_\_\_\_

Texture \_\_\_\_\_

2/3

## Flavor

None L M H Inappropriate

Malt ☐ ☐ ☒ ☐ ☐

Hops ☐ ☒ ☐ ☐ ☐

Bitterness ☐ ☒ ☐ ☐ ☐

Fermentation ☐ ☒ ☐ ☐ ☐

Balance Hoppy ☒ Malty ☐

Finish/Aftertaste Dry ☒ Sweet ☐

Other \_\_\_\_\_

10/20

## Mouthfeel

Thin M Full Inappropriate

Body ☒ ☐ ☐ ☐

None L M H Inappropriate

Carbonation ☐ ☒ ☐ ☐ ☐

Warmth ☐ ☒ ☐ ☐

Creaminess ☐ ☒ ☐ ☐ ☐

Astringency ☒ ☐ ☐ ☐ ☐

Other \_\_\_\_\_

2/5

## Overall

Classic Example ☐ ☐ ☒ ☐ ☐

Flawless ☐ ☐ ☒ ☐ ☐

Wonderful ☐ ☐ ☒ ☐ ☐

Not to Style Significant Flaws Lifeless

4/10

## Feedback

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

A clear blonde ale with a nice foamy head.

Lacing for a while, not overly long.

Faint hop aroma, malty.

Predominant malt flavours, slight hints of hop.

Dry finish.

Judge Total

24

50

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