

BEER SCORESHEET

HOMEBREW

NATIONAL

AHA/BJCP Sanctioned Competition Program Structured Version

POGREM	Structured	2 VC131011	Location Uithoorn, NL	Date <u>29-04</u>	-2023
Judge Name Bert Tin	nmerman	Category# 18	Batch #15	Position in flight Entry 8	Advanced to MINI-BOS
& Rank none		Subcategory	Blonde Ale	i	PLACE
Email <u>bert.tim</u>	merman@xs4all.nl	(Spell out)	lients	of 14	CONSENSUS SCORE may not be an average of
Non-BJCP Qualification	 IS .	D-44- 1	X ok 33 cl	/	judge's individual scores
Cicerone	Rank brewer	Bottle Inspection	X 0K 33 CI		
Pro Brewer ☐ Bre	The Thirsty Otter	Aroma			
Industry ☐ Des	cribe homebrewery Years three (3)	Alullid	Inappropriate		
Judging □ `	Years unee (5)	Malt	None L M H		
		Hops	x		
coresheet Inst		Fermentation			4
Use the space provide Add secondary attrib	cate the intensity of the primary attribute. ed to describe the primary attribute. ute(s) intensity/description as appropriate consider esters, phenols, etc.	Other	•		12
If character is inappro If character is absent,	priate for style, mark the box to the right. mark the circle to the left. peer and key feedback for improvement.	Appearance	Yellow Amber Gopper Black Brown		Inappropriate
Review with other jud	ge(s) and agree on consensus score.	Color	<u> X </u>	Head _X	⊥ □ 2
Enter consensus score	e at top of sheet.	Clarity	Brilliant Hazy Opaque Other	Retention Quick X Last	ng Other 3
		Other		Texture	
Flavor Malt OL X Bitterness OL X Fermentation OL X Fermentation OL X The second of the second o	Reappropriate H	Flavor Malt Hops Bitterness Fermentation Balance Finish/Aftertaste	X		7
laws for style	(mark L-M-H for all that apply)	Other .			
Acetaldehyde Alcoholic / Hot	Metallic Musty	Mouthfeel	Inappropriate		Inappropriate
Astringent	Oxidized		Thin M Full	None L M	Н
Brettanomyces	Plastic	Body	X	Creaminess X	D 2
Diacetyl	Solvent / Fusel	Carbonation	None L M X H	Astringency 🔊 🗆 🗆	5
DMS	Sour / Acidic			2	
Estery	Smoky	Warmth	OT X	Other	
Grassy Light-Struck	Spicy Sulfur	4			
Medicinal	Vegetal	Overall	Classic Example	Not to	Style
medicinal	regetai		Flawless	X Signifi	cant Flaws
			Wonderful	X Lifeles	s 4
		Feedback	$Provide\ comments\ on\ style,\ recipe,\ process,\ and\ drinking\ pleasure.\ Include\ helpful\ suggestions\ to\ the\ brewer.$		
			A clear blonde ale with	n a nice foamy head.	
Outstanding 45-5			Lacing for a while, not overly long.		
Excellent 38-4 Very Good 30-3			No hop aroma, malty.		
Outstanding 45-5 Second 20-3 Problematic 0-1			Predominant malt flav	ours, no hints of hop	<u> </u>
Fair 14-2			5 4 1 1		
Problematic 0-1	Major off flavors and aromas dominate		- · J ·········		