

## **BEER SCORESHEET**

AHA/BJCP Sanctioned Competition Program

## **HOMEBREW COMPETITION**

Structured Version

NATIONAL 06-07-2024

| POGRAM   | Struct  | ured version          | Location Uithoorn, NL Date 06-07-2024   |
|--|---|-----------------------|---|
|  | nmerman   | Category# _           | Batch #36  Position in flight Entry  Advanced to MINI-BOS   |
| BJCP ID none Rank  |   | _ Subcategory         | Kornøl 4 PLACE  |
| I  | merman@xs4all.nl  | (Spell out)           | edients Juniper Berries  of 10 CONSENSUS SCORE  |
| Non-BJCP Qualification   |   | `\                    | judge's individual scores   |
| Cicerone   | Rank brewer   | Bottle Inspection     | ⊠ ok 33 cl Steinie  |
|  | ewery The Thirsty Otter   | -                     |   |
|  | cribe homebrewery   | Aroma                 | Inopropriate  |
| Judging 🗆  | Years four (4)  | -<br>Malt             | None L M H  |
|  |   |                       | <b>~</b>  |
| Scoresheet Inst  | tructions   | Hops                  | 2   |
| Use the scales to indi   | cate the intensity of the primary attrik  | oute. Fermentation    |   |
| Add secondary attrib   | ed to describe the primary attribute.<br>ute(s) intensity/description as approp<br>consider esters, phenols, etc. | oriate. Other         | Like a sour   |
| If character is inappro  | priate for style, mark the box to the r   | Appearance            | hannonista  |
|  | mark the circle to the left.<br>beer and key feedback for improveme   | • • •                 | Inappropriate Inappropriate   |
| Assign scores for eac  | h section and total.  |                       | Vellow Gold Amber Copper Brown Brown Brown Beige Beige  |
| Enter consensus score  | lge(s) and agree on consensus score.<br>e at top of sheet.  | 00:0:                 | Brilliant Hazu Opaque Other Quick Lasting Other   |
|  | '   | Clarity               | Retention   Retention   |
|  |   | Other                 | Texture   |
|  | -   | Tis Flavor  Malt Hops |   |
| Hops XX  | au e  |                       |   |
| Bitterness   |   | Bitterness            | 5 011 - 5   |
| Fermentation X   | Banana. Low Clove. Hint of bubb   | Fermentation          | 1 OK  |
|  |   | Balance               | HODDU MOLTU ACIOIC  |
|  |   | Finish/Aftertaste     | Dry Sweet   |
| laws for style   | (mark L-M-H for all that apply)   | Other                 | Acidic, sour and Juniper  |
| Acetaldehyde   | Metallic  |                       |   |
| Alcoholic / Hot  | Musty   | Mouthfeel             |   |
| Astringent   | Oxidized  | Modtilleel            | Inappropriate Thin M Full None L M H  |
| Brettanomyces  | Plastic   | Body                  | Tilli iii Tutt  |
| Diacetyl   | Solvent / Fusel   | ĺ                     | None L M H  |
| DMS  | Sour / Acidic   | Carbonation           |   |
| Estery   | Smoky   | Warmth                | Other   |
| Grassy   | Spicy   |                       |   |
| Light-Struck   | Sulfur  | Overall               | Classic Example   |
| Medicinal  | Vegetal   |                       | Elawloce V Significant Elaws  |
|  |   |                       | WonderfulXLifeless  |
|  |   | Feedback              | Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. |
|  |   |                       | A raw ale with no foam. Very low carbonation. No hops   |
| Φ Outstanding 45-5   | World-class example of style.   |                       | detectable, acidic and sour.  |
| Excellent 38-4   | _ ' ' ' '   | J.                    |   |
| Very Good 30-3   | , , , , , ,   |                       |   |
| Outstanding 45-5 Excellent 38-4 Very Good 21-2 Fair 14-2 Problematic 0-1 | •   |                       |   |
| Problematic 0-1  | Major off flavors and aromas dominate   |                       |   |

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