

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

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Structured Version

HOMEBREW
COMPETITION

MATIONAL

AOGKK.		Location Olthoom, NL Date 23	3-03-2023
Judge Name Bert Ti	mmerman	Category# 12 Batch #28 Sub (a-f) A British Golden Ale	Advanced to MINI-BOS
l hout tim	nmerman@xs4all.nl	Special Ingredients	CONSENSUS SCORE
Email Dert.um		Special ingredients	may not be an average of
Non-BJCP Qualification	Rank brewer	Bottle Inspection ⊠ oK _33 cl Steinie, gusher with hop gunk	judge's individual scores
Industry □ De	ewery The Thirsty Otter scribe homebrewery Years three (3)	Aroma None L M H Malt	
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.		Fermentation Other White wine like aroma.	4
If character is inappr If character is absent Provide summary of Assign scores for each	opriate for style, mark the box to the right. t, mark the circle to the left. beer and key feedback for improvement. ch section and total. dge(s) and agree on consensus score.	Appearance Inappropriete Inappropriete	Inappropriate Lasting Other
	r to fill in a Scoresheet the flavor section for a Weissbier that is for style. 13	Flavor None L M H Malt	
0	Wheat. Subtle grainy notes	Hops X	
Hops 🔊		Bitterness	
Fermentation X		Fermentation	5
		Balance Hoppy X Multy Finish/Aftertaste Dry X Sweet	
Flaws for style	(mark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	H Oxidized	Thin M Full None L	Inappropriate M H
Brettanomyces	Plastic	Body X Creaminess X	
Diacetyl	Solvent / Fusel	None L M H	
DMS	Sour / Acidic H	Carbonation Astringency Astringency	
Estery	Smoky	Warmth 🗸 🔼 🗆 Other	
Grassy	Spicy		
Light-Struck	Sulfur	Overall Classic Framula	
Medicinal	Vegetal M	Flawless	ot to Style ignificant Flaws 2
Outstanding 45- Excellent 38- Very Good 30- Good 21- Fair 14- Problematic 0-	44 Exemplifies style well, requires minor fine-tuning. 37 Generally within style parameters, minor flaws. 29 Misses the mark on style and/or minor flaws.	Freedback Provide comments on style, recipe, process, and drinking pleasure. Include helpfu A British Golden Ale with strong carbonation (gush dissolving foam layer, no lacing. Hop gunk from the bottle. Acidic bitter taste. Plonk beer.	er). Quick