

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

HOMEBREW COMPETITION

NATIONAL



Structured Version

Location Uithoorn, NL Nate

VOI			LOCATION	Date 2004 2020	
Judge Name Bert Tim	merman	Category# 21	* Batch #14	Position in flight Entry	
BJCP ID & Rank none		Subcategory	Specialtiy IPA	10 PLACE	<u> </u>
Email bert.timm	nerman@xs4all.nl	(Spell out)	lients		SUS SCORE
an DICD Qualifications		`			dividual scores
on-BJCP Qualifications Cicerone □ R	lank brewer	Bottle Inspection	X ₀K 33 cl		
	The Thirsty Otter	4			
	ribe homebrewery	Aroma	Inappropriate		
Judging □ Ye	ears three (3)		None L M H		
		Malt	O X		_
		Hops	X		
coresheet Insti	ructions				8
	ate the intensity of the primary attribut d to describe the primary attribute.	te. Fermentation			12
	te(s) intensity/description as appropria	other Other			_
	onsider esters, phenols, etc.				
	riate for style, mark the box to the right nark the circle to the left.	Appearance	Inappropriate	Inappropriate	
Provide summary of be	er and key feedback for improvement	t.	Yellow Gold Amber Copper Brown Black	White Ivory Beige Tan Brown	
Assign scores for each Review with other judg	section and total. e(s) and agree on consensus score.	Color		ad ⊥X ı ı ı ı □ □	- 2
nter consensus score		Clarity	Brilliant Hazy Opaque Other	Quick Lasting Other	
		Other	some stirred up veget		3
		Other	Some stiffed up yeast Textu	ire	_
This example is from the good, but too bitter fo	to fill in a Scoresheet ne flavor section for a Weissbier that is r style.		None L M H		_
Malt X	H	Lips Hops	X		
Hops 🔊 🗆		•			
Bitterness		Bitterness	O X		- 10
Fermentation O X	Banana. Low Clove. Hint of bubbleg	Fermentation			_ 20
		Balance	Hoppy Malty		
			Dry Sweet		_
laws for style	(mark L-M-H for all that apply)	Finish/Aftertaste	Ľ X		_
Acetaldehyde	Metallic	Other			_
Alcoholic / Hot	Musty	france and			
Astringent	Oxidized	Mouthfeel	Inappropriate	Inappropriat	ie
Brettanomyces	Plastic	Dadu	Thin M Full Croami	None L M H	3
Diacetyl	Solvent / Fusel	Body	None L M H	iness O X I D	
DMS	Sour / Acidic	Carbonation	Astring	jency 🔊 🗆 🗆	5
Estery	Smoky	Warmth		Other	
Grassy	Spicy				_
Light-Struck	Sulfur	Overell			
Medicinal	Vegetal	Overall	Classic Example X	Not to Style	
			Flawless X	Significant Flaws	6
			Wonderful L L X L		10
		Feedback	Provide comments on style, recipe, process, and drinking ple	easure. Include helpful suggestions to the brewer	r. 10
			A clear golden ale.		_
Outstanding 45-50			Hoppy, grapefruity yet not ov	erly bitter.	
Excellent 38-44 Very Good 30-37			No malty flavours.		=
Outstanding 45-50			-Creamy and crisp.		_
Fair 14-20	3 7		Lasting lacing bubbles.		
Problematic 0-13	Major off flavors and aromas dominate				