

Cicerone □

Judging □

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program Structured Version

MATIONAL HOMEBREW COMPETITION Uithoorn, NL 20-09-2025 Location Date **Position** MINI-BOS Category# 18 Batch #15 in flight Α Entry Sub (a-f) 9 PLACE Blonde Ale Subcategory 14 **CONSENSUS SCORE** Special Ingredients may not be an average of judge's individual scores X OK Bottle Inspection Aroma Inappropriate Hops 12 **Other Appearance** Brown Ē 2 Color 0ther Lasting Clarity Retention L 3 **Other** Texture Flavor Inappropriate Malt Hops **Bitterness** Fermentation 20

Judge **Bert Timmerman** Name **BJCP ID** none & Rank bert.timmerman@xs4all.nl Non-BJCP Qualifications

brewer

Rank

Pro Brewer □ Brewery The Thirsty Otter Industry

Describe homebrewery

Years five (5)

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

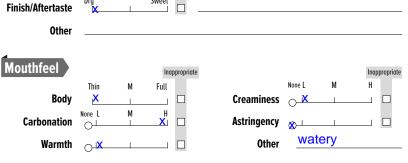
This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor			Inap	propriate	13
	None L	М	Н		When Eulth main nata
Malt	\circ	Χ.			Wheat. Subtle grainy notes
Hops	X				OK for style
Bitterness	\circ	X		X	Way too high for style
Fermentation	\circ	Xı			Banana. Low Clove. Hint of bubblegum

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	

e	Outstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Ō	Very Good	30-37	Generally within style parameters, minor flaws.
Бu	Good	21-29	Misses the mark on style and/or minor flaws.
Scoring	Fair	14-20	Off flavors/aromas or major style deficiencies.
Sc	Problematic	0-13	Major off flavors and aromas dominate



Malty X

Balance

Overall

Feedback

Classic Example Flawless Wonderful	Not to Style X Significant Flaws X Lifeless
Provide comments on styl	le, recipe, process, and drinking pleasure. Include helpful suggestions to the brewe
A clear blond	de ale with a nice foamy head.
Lacing for a	while, not overly long.
No hop arom	na, malty.
Predominant	t malt flavours, no hints of hop. Watery.
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Judge Total



2 5