



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 26-03-2022Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale
(Spell out)

Special Ingredients _____

Entry # Batch #15

Position in flight

Entry 1of 1

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of
judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank brewer
Pro Brewer ☐ Brewery The Thirsty Otter
Industry ☐ Describe homebrewery
Judging ☐ Years one (1)

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 | None L | M | H | Inappropriate | |
| Malt | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | Wheat. Subtle grainy notes |
| Hops | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | OK for style |
| Bitterness | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input checked="" type="checkbox"/> | Way too high for style |
| Fermentation | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | Banana. Low Clove. Hint of bubblegum |

1320

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 | |

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

Bottle Inspection ☒ OK 33 cl

Aroma

| | | | | | |
|--------------|-----------------------|----------------------------------|-----------------------|--------------------------|--|
| | None L | M | H | Inappropriate | |
| Malt | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Hops | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Fermentation | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Other | | | | | |

612

Appearance

| | | | | | | | | | | | | | | | | |
|---------|----------------------------------|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|--------------------------|-------|-----------|-------|----------------------------------|-----------------------|---------|-----------------------|--------------------------|-------|
| Color | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | | Head | White | Ivory | Beige | Tan | Brown | Inappropriate | |
| Clarity | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | Other | Retention | Quick | <input checked="" type="radio"/> | <input type="radio"/> | Lasting | <input type="radio"/> | <input type="checkbox"/> | Other |
| Other | | | | | | Texture | | | | | | | | | | |

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Flavor

| | | | | | |
|-------------------|-----------------------|----------------------------------|-----------------------|--------------------------|--|
| | None L | M | H | Inappropriate | |
| Malt | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Hops | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Bitterness | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Fermentation | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Balance | Hoppy | <input checked="" type="radio"/> | Malty | <input type="checkbox"/> | |
| Finish/Aftertaste | Dry | <input checked="" type="radio"/> | Sweet | <input type="checkbox"/> | |
| Other | | | | | |

1020

Mouthfeel

| | | | | | |
|-------------|----------------------------------|----------------------------------|-----------------------|--------------------------|--|
| | Thin | M | Full | Inappropriate | |
| Body | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Carbonation | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Warmth | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| | None L | M | H | Inappropriate | |
| Creaminess | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Astringency | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | |
| Other | | | | | |

25

Overall

| | | | | |
|-----------------|-----------------------|----------------------------------|-----------------------|-------------------|
| Classic Example | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Not to Style |
| Flawless | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Significant Flaws |
| Wonderful | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Lifeless |

410

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

A clear blonde ale with a nice foamy head.

Lacing for a while, not overly long.

Faint hop aroma, malty.

Predominant malt flavours, slight hints of hop.

Dry finish.

Judge Total

24

50