



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 09-10-2021Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale
(Spell out)

Special Ingredients _____

Entry # Batch #11Position
in flight
Entry 2
of 2Advanced 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 zero (0)

Bottle Inspection ☒ OK 33 cl Steinie swing-top**Aroma**

None L M H Inappropriate

Malt ☐ X ☐ _____

Hops ☐ _____ X ☐ _____

Fermentation ☐ _____ X ☐ _____

Other _____

5

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X _____ ☐ _____

Clarity Brilliant Hazy Opaque ☒ _____ Other _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head X _____ ☐ _____

Retention Quick Lasting X _____ Other _____

Texture _____

2

3

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 ☐ X ☐ _____ 13
Wheat. Subtle grainy notes

Hops X ☐ _____ ☐ _____ 20
OK for style

Bitterness ☐ _____ X ☒ _____
Way too high for style

Fermentation ☐ X ☐ _____ ☐ _____
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	

Flavor

None L M H Inappropriate

Malt ☐ X ☐ _____

Hops ☐ _____ X ☐ _____

Bitterness ☐ _____ X ☐ _____

Fermentation ☐ X ☐ _____

Balance Hoppy Maltly X _____

Finish/Aftertaste Dry Sweet X _____

Other _____

8

20

Mouthfeel

Thin M Full Inappropriate

Body X ☐ _____

Carbonation None L M H X _____

Warmth ☐ X ☐ _____

None L M H Inappropriate

Creaminess X ☐ _____

Astringency X ☐ _____

Other _____

3

5

Overall

Classic Example _____ X _____

Flawless _____ X _____

Wonderful _____ X _____

Not to Style
Significant Flaws
Lifeless

4

10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A hazy looking Blonde Ale, sweet taste, dry carbonated finish.

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

22

50

Judge Total