



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 02-10-2020Judge Name Bert TimmermanBJCP ID & Rank  
noneEmail bert.timmerman@xs4all.nlCategory# 12Sub (a-f) ASubcategory British Golden Ale  
(Spell out)

Special Ingredients \_\_\_\_\_

Entry # Batch #3Position  
in flight  
Entry 1of 1Advanced 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 \_\_\_\_\_

6

12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color X X X X X X ☐

Clarity X X X X X X ☐

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head X X X X X X ☐

Retention X X X X X X ☐

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 ☐ Wheat. Subtle grainy notes

Hops ☒ X ☐ OK for style

Bitterness ☐ X ☒ Way too high for style

Fermentation ☐ X ☐ Banana. Low Clove. Hint of bubblegum

13

20

**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	H	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	H

**Flavor**

None L M H Inappropriate

Malt ☐ X ☐

Hops ☐ X ☐ grassy flavour

Bitterness ☐ X ☒ too high for style

Fermentation ☐ X ☐

Balance Hoppy X Malty ☐

Finish/Aftertaste Dry X Sweet ☐

Other \_\_\_\_\_

5

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 \_\_\_\_\_

2

5

**Overall**

Classic Example X Not to Style

Flawless X Significant Flaws

Wonderful X Lifeless

4

10

**Feedback**

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

A clear looking Golden Ale which pours a white head which dissolves quickly, moderate carbonation and fresh mouthfeel.

Grassy and piney flavors of the hops dominate and give too much bitterness for the style.

Malt flavor is almost absent and hardly detectable.

Try to avoid adding too much hops for bittering and optimize in late hop additions and whirlpool/hopstand.

May need longer fermentation.

19

50

Judge Total

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