

## **BEER SCORESHEET**

AHA/BJCP Sanctioned Competition Program

## **HOMEBREW COMPETITION**

Structured Version

NATIONAL

| Non-BJCP Qualifications  Cicerone   Rank   Pro Brewery   The Thirsty Otter   homebrewery   Industry   Describe   homebrewery   Judging   Years   four (4)   Malt   Hops   Malt    | - NOID            |
|--|-------------------|
| BJCP ID   & Rank   none  |                   |
| Email   bert.timmerman@xs4all.nl   Special Ingredients   Special   |                   |
| Non-BICP Qualifications   Cicerone   Rank   Pro Brewer   Brewery   The Thirsty Otter   Industry   Describe   Nomebrewery   Industry   Nomebrewery   Nour (4)   None   Malt   None   Malt   Nour    |                   |
| Non-BICP Qualifications Cicerone Rank Pro Brewery Brewery Industry Describe Industry Describe Nomebrewery Industry Heart Substance Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe 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 lanappropriate for style, mark the box to the right. If character is sbaent, 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.  Color X  Appearance  Texture  Flavor  Malt  Wenter Substance  Wenter Substance Wenter Substan | ENSUS SCORE       |
| Bottle Inspection  Rank Pro Brewery Industry   Describe Industry   | individual scores |
| Industry Describe homebrewery Judging Years four (4)    Malt   |                   |
| 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 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.    Appearance   Appeara |                   |
| Malt    Hops   |                   |
| 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 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.    Appearance  |                   |
| 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 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.  Clarity  Other  Texture  Flavor  Malt  Wheat. Subtle grainy notes  Bitterness  Fermentation  Mottu  Mottu |                   |
| 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.   Color X   Imappropriate   Imappropriate    Imappropriate   Other    Retention   Imappropriate    Imappropriate    Other   Imappropriate    Imappropriate    Other   Imappropriate    Imappropriate    Other   Imappropriate    Other   Imappropriate    Imappropriate    Other   Imappropriate    Imappropriate    Other   Imappropriate    Imappropriate    Other   Imappropriate    Other   Imappropriate    Imappropriate    Other   Imappropriate    Imappropriate    Other   Imappropriate    Imappropriate    Imappropriate    Other   Imappropriate    Imappropriate  |                   |
| 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.  Color  Clarity  Other  Texture  Flavor  Malt  Wheat. Subtle grainy notes  Wy too high for style  Banana. Low Clove. Hint of bubblegum  Fermentation  Montum  Montum | 6                 |
| 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.  Color Ketention  Clarity  Other  Texture  Flavor  Malt  Wheat, Subtle grainy notes  Bitterness  Fermentation  Month  Way too high for style  Banana. Low Clove. Hint of bubblegum  Fermentation  Month  Month |                   |
| 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.  Clarity  Other  Texture  Flavor  Malt  Malt  Wheat. Subtle grainy notes  OK for style  Bitterness  OK for style  Banana. Low Clove. Hint of bubblegum  Fermentation  Motu  |                   |
| 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.  Color Retention  Clarity  Other  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  Malt  M |                   |
| Review with other judge(s) and agree on consensus score.  Enter consensus score at top of sheet.  Clarity  Other  Texture  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  Malt  Malt  Wheat. Subtle grainy notes  OK for style  Bitterness  Way too high for style  Bitterness  Fermentation  Mostu  Mostu |                   |
| Review with other judge(s) and agree on consensus score.  Enter consensus score at top of sheet.  Clarity  Other  Texture  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  Malt  Malt  Wheat. Subtle grainy notes  OK for style  Bitterness  Way too high for style  Bitterness  Fermentation  Mostu  Mostu |                   |
| Clarity  Other  Texture  Clarity  Other  Texture  Clarity  Other  Texture  Flavor  Inappropriate  Malt  None L M H  Wheat. Subtle grainy notes  OK for style  Bitterness  Fermentation  Fermentation  Fermentation  Mone L M H  Whops  Wheat. Subtle grainy notes  OK for style  Banana. Low Clove. Hint of bubblegum  Fermentation  Fermentation  Malt  Mal | _   1             |
| Cother  Texture  Other  Texture  Other  Texture  Other  Texture  Other  Texture  Other  Texture  Flavor  Texture  Flavor  Flavor  Malt  Malt  Mone L   | ner .             |
| 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  Malt  M |                   |
| This example is from the flavor section for a Weissbier that is good, but too bitter for style.  Flavor  Malt  Malt  Meat. Subtle grainy notes  Hops  Bitterness  Malt   |                   |
| Bitterness   |                   |
| Fermentation Hoppy Motty   |                   |
| Hoppy Malty  | 10                |
|  |                   |
|  |                   |
| Finish/Aftertaste (X)  |                   |
| Flaws for style (mark L-M-H for all that apply)  Other   |                   |
| Acetaldehyde Metallic  |                   |
| Alcoholic / Hot Musty Mouthfool  |                   |
| Astringent Oxidized Inappropriate Inappropri | priate            |
| Prottanamycos Diactic  | _   2             |
| Diacetyl Solvent / Fusel Solvent / Fusel None L M H  |                   |
| DMS Sour / Acidic  |                   |
| Estery Smoky Warmth Dther  |                   |
| Grassy X Spicy   |                   |
| Light-Struck Sulfur Overall Classic Evample  |                   |
| Medicinal   Vegetal   Classic Example   The Notice Style   |                   |
| Flawless X Significant Flaws  Wonderful X Lifeless   | 5                 |
| Wonderful  | ewer              |
| reapack riving comments on styre, recipe, process, and dimining preasure. Include nelphil suggestions to the bit   | .mci.             |
| Outstanding Excellent Very Good Good Fair Problematic Problematic Outstanding A5-50 World-class example of style. Exemplifies style well, requires minor fine-tuning. Exemplifies style well, requires minor fine-tuning. Good A1-29 Misses the mark on style and/or minor flaws. Outstanding Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Off flavors/aromas or major style deficiencies. Outstanding Fair A5-50 World-class example of style. Exemplifies style well, requires minor fine-tuning.  Generally within style parameters, minor flaws. Off flavors/aromas or major style deficiencies. Outstanding Outsta |                   |