



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 25-03-2022Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale
(Spell out)

Special Ingredients _____

Entry # Batch #18Position
in flight
Entry 1
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 one (1)

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 ☐ ☐ ☐ ☐ ☐ _____

Clarity X ☐ ☐ ☐ ☐ _____

Other A little bit hop/yeast debris

White Ivory Beige Tan Brown Inappropriate

Head X ☐ ☐ ☐ ☐ _____

Retention Quick X Lasting ☐ _____

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 ☐ ☐ _____

Hops X ☐ ☐ ☐ _____

Bitterness ☐ ☐ X ☒ _____

Fermentation ☐ X ☐ ☐ _____

Wheat. Subtle grainy notes

OK for style

Way too high for style

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		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate

Malt ☐ X ☐ ☐ _____

Hops ☐ ☐ X ☐ _____

Bitterness ☐ ☐ X ☐ _____

Fermentation ☐ X ☐ ☐ _____

Balance Hoppy X Malty ☐ _____

Finish/Aftertaste Dry X Sweet ☐ _____

Other _____

12

20

Mouthfeel

Thin M Full Inappropriate

Body ☐ X ☐ ☐ _____

Carbonation None L M H Inappropriate

X ☐ ☐ ☐ _____

Warmth ☐ X ☐ _____

None L M H Inappropriate

Creaminess ☐ X ☐ ☐ _____

Astringency X ☐ ☐ ☐ _____

Other _____

4

5

Overall

Classic Example ☐ X ☐ ☐ _____

Flawless ☐ ☐ X ☐ _____

Wonderful ☐ ☐ ☐ X _____

Not to Style
Significant Flaws
Lifeless

5

10

Feedback

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

A clear Blonde Ale with a decent foam layer which remains.Low carbonation.Strong on hops, sweet, citrusy.Crisp, dry mouthfeel.

29

50

Judge Total