BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Uithoorn, NL Date: 24-06-2023

Judge Name	Bert Timmerman
BJCP ID & Rank	none
Email	bert.timmerman@xs4all.nl

Category#	11
Sub (a-f)	A
Subcategory (Spell out)	Ordinary Bitter
Special Ingredients	
Entry #	Batch #17

Position in flight: Entry 1 of 2

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	three (3)

Bottle Inspection ☒ OK — 33 cl Steinie

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 — 13 / 20

	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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	
Fermentation	X	☐	
Other			

6 / 12

Appearance

Color	Yellow, Gold X, Amber, Copper, Brown, Black	☐	Other
Clarity	Brilliant X, Hazy, Opaque	☐	
Other			

Head	White X, Ivory, Beige, Tan, Brown	☐	Other
Retention	Quick, X, Lasting	☐	
Texture			

2 / 3

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

		Inappropriate			Inappropriate
Body	Thin, X, M, Full	☐	Creaminess	None L, X, M, H	☐
Carbonation	None L, X, M, H	☐	Astringency	X	☐
Warmth	X	☐	Other		

4 / 5

Overall

Classic Example	X	Not to Style
Flawless	X	Significant Flaws
Wonderful	X	Lifeless

6 / 10

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

A clear Ordinary bitter with a small foam layer which dissolves rather quick. Moderate carbonation. Mild on hops, sweet, faint hit of berries. Clean, crisp, refreshing.

Judge Total 30 / 50

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

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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org