

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

HOMEBREW

NATIONAL

Structured Version

COMPETITION 25-03-2022

POGRAM	Structured Ve	ersion	Location Uithoorn, NL Date 25-03-2022
Judge Name Bert Tir	mmerman	Category# 18	Batch #18 Position in flight Entry Advanced to MINI-BOS
BJCP ID none	1	1	Blonde Ale
& Rank ———	merman@xs4all.nl	Subcategory Special Ingred	of 2 CONSENSUS SCORE
Email Dert.till	'	`>	may not be an average of
Non-BJCP Qualification Cicerone	Rank brewer	Bottle Inspection	judge's individual scores 33 cl Steinie swing-top
	ewery The Thirsty Otter	Auroma	
	scribe homebrewery	Aroma	Inappropriate
Judging □	Years one (1)	Mali	None L M H
		Malt	
		Hops	OT X 0
Scoresheet Ins	tructions icate the intensity of the primary attribute.	Fermentation	6 6
	led to describe the primary attribute.	Other	
	oute(s) intensity/description as appropriate.	Other	
	consider esters, phenols, etc. ppriate for style, mark the box to the right.	Appearance	
If character is absent,	, mark the circle to the left.	Appearance	Inappropriate Inappropriate
Provide summary of a Assign scores for each	peer and key feedback for improvement.		Vellow Amber Copper Brown White Ivory Brige Ian
Review with other jud	dge(s) and agree on consensus score.	Color	Head X
Enter consensus score at top of sheet.		Clarity	Brilliant Hazy Opaque Other Retention Lasting Other
		Other	A little bit hop/yeast debris Texture
Flavor Malt Hops Bitterness Fermentation Mone L M M T L M T L M T L M T L M T L M T L M T L M T L M T L M L L	OK for style X Y Way too high for style	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste	None L M H \(\sum X \) \\ \(
Flaws for style	(mark L-M-H for all that apply)		
Acetaldehyde	Metallic	Other	
Alcoholic / Hot	Musty	Mauthfred	
Astringent	Oxidized	Mouthfeel	Inoppropriate Inoppropriate
Brettanomyces	Plastic	Body	Thin M Full None L M H
Diacetyl	Solvent / Fusel	•	None L , M H
DMS	Sour / Acidic	Carbonation	Astringency ⊗ □ □ □
Estery	Smoky	Warmth	<u> </u>
Grassy	Spicy		_
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	Overall	Classic Example Not to Style
			Flawless Significant Flaws 5
_		Feedback	Wonderful Lifeless 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.
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires minor fine-tuning.			Strong on hops, sweet, citrusy.
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Generally within style and/or minor flaws. Fair 14-20 Off flavors/aromas or major style deficiencies. O-13 Major off flavors and aromas dominate			Crisp, dry mouthfeel.
Problematic 0-	Major off flavors and aromas dominate		29