

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

## **HOMEBREW** COMPETITION

Uithoorn, NL

Location

Structured Version

NATIONAL Advanced to

Judge   Name	Bert Timmerman
BJCP ID	none
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## **Non-BJCP Qualifications**

Cicerone $\square$	Rank	biewei
		The Thirsty Otter
		homebrewery
Judging 🗆		

#### **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			Inap	propriate	13
Malt	None L	X .	Н	П	Wheat. Subtle grainy notes
Hops	<b>λ</b> ν Ι	.,,			OK for style
Bitterness	<b>A</b>		X	X	Way too high for style
Fermentation	<u>о</u> —	Xı			Banana. Low Clove. Hint of bubblegum

### Flaws for style (mark L-M-H for all that apply)

Metallic
Musty
Oxidized
Plastic
Solvent / Fusel
Sour / Acidic
Smoky
Spicy
Sulfur
Vegetal

e	Outstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Ō	Very Good	30-37	Generally within style parameters, minor flaws.
пg	Good	21-29	Misses the mark on style and/or minor flaws.
ori.	Fair	14-20	Off flavors/aromas or major style deficiencies.
Scoring (	Problematic	0-13	Major off flavors and aromas dominate

Category# 21	<u>.= </u>   '   ' ' ' ' '	
Sub (a-f) B		
	of 13	IS SCOPE
Special Ingred	dients, may not be at	
Bottle Inspection	judge's indiv.	idual scores
bottle ilispection	OK	
Aroma	Inappropriate	
	None L M H	
Malt	OTX	
Hops	OX	8
Fermentation	○ X □ □	1:
Other		
Appearance		
Appearance	Inappropriate   Inappropriate   S _ 変 を エー・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・	
	Veltow  Amber  Amber  Copper  Copper  Black  White  Brige  Brige	
Color Clarity	Brilliant Hazy Opaque Other Quick Lasting Other	2
Other	Retention Texture	
Viller		
Flavor	Inappropriate	
	None L M H	
Malt	OT X 1	
Hops	○	
Bitterness	OL IX	10
Fermentation	<u>○</u>	2
Balance	Hoppy Malty	Z
Finish/Aftertaste	Dry Sweet	
Other		
Mouthfeel	Inappropriate	
Dadu	Thin M Full None L M H	2
Body	Creaminess X	3
Carbonation	Astringency N	
Warmth	X Other	
Overall		
Overdii	Classic Example Not to Style	
	Flawless X Significant Flaws  Wonderful X Lifeless	6
Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	1
	A clear golden ale.	
	Hoppy, yet not overly bitter.	
	No malty flavours.  -Creamy and crisp	
	Creamy and crisp.  Lasting lacing fine bubbles.	
	Lasting lateing line bubbles.	

**Judge Total**