



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION

Location Uithoorn, NLDate 26-03-2022Judge Name Bert TimmermanBJCP ID & Rank
noneEmail bert.timmerman@xs4all.nlCategory# 18Sub (a-f) ASubcategory Blonde Ale
(Spell out)

Special Ingredients _____

Entry # Batch #15Position in flight
Entry 1of 1Advanced 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)

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

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

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	

Bottle Inspection ☒ OK 33 cl

Aroma

Malt X
 Hops X
 Fermentation X
 Other _____

6
12

Appearance

Color X
 Clarity X
 Other _____

Head X
 Retention X
 Texture _____

2
3

Flavor

Malt X
 Hops X
 Bitterness X
 Fermentation X
 Balance X
 Finish/Aftertaste X
 Other _____

10
20

Mouthfeel

Body X
 Carbonation X
 Warmth X
 Creaminess X
 Astringency X
 Other _____

2
5

Overall

Classic Example _____
 Flawless _____
 Wonderful _____

Not to Style
 Significant Flaws
 Lifeless

4
10

Feedback

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

A clear blonde ale with a nice foamy head.Lacing fa a while, not overly long.Faint hop aroma, malty.Predominant malt flavours, slight hints of hop.Dry finish.24
50

Judge Total

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