

Judge

Name

**BJCP ID** 

& Rank

Email

Non-BJCP Qualifications

Cicerone

**Bert Timmerman** 

bert.timmerman@xs4all.nl

Rank Pro Brewer □ Brewery The Thirsty Otter

brewer

none

## BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

## HOMEBREW

NATIONAL



Structured Version

Uithoorn, NL 20-12-2020 Date Location **Position** Category# 18 MINI-BOS Batch #5 in flight В Entry Sub (a-f) Subcategory American Pale Ale PLACE **CONSENSUS SCORE** Special Ingredients may not be an average of judge's individual scores 33 cl Steinie swing-top Bottle Inspection 🗵 ok Aroma Inappropriate Hops 6 12 **Other** pearance Tan Brown Color 0ther Clarity Retention L 3 **Other** Texture vor Inappropriate Malt Hops **Bitterness** Fermentation Maltu **Balance** Finish/Aftertaste **Other** Mouthfeel Inappropriate Inappropriate Full Body 3 5 Carbonation **Astringency Other** Warmth **Overall** Classic Example Not to Style **Flawless** \_\_\_ X<sub>|</sub>\_ Significant Flaws 6

Industry Describe Industry	AIC
Judging ☐ Years zero (0)	-
Scoresheet Instructions Use the scales to indicate the intensity of the primary attrib Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as approp	
For "Fermentation", consider esters, phenols, etc.  If character is inappropriate for style, mark the box to the r If character is absent, mark the circle to the left.  Provide summary of beer and key feedback for improveme Assign scores for each section and total.  Review with other judge(s) and agree on consensus score.	ight. Ap
Example: How to fill in a Scoresheet  This example is from the flavor section for a Weissbier that	: is <b>Ela</b>
good, but too bitter for style.  Flavor Inappropriate	13
Malt None L M H Wheat. Subtle grainy notes	
Hons with D OK for style	

Way too high for style Banana. Low Clove. Hint of bubblegum

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

\_\_\_X\_\_\_X

Acetaldehyde	Metallic
Alcoholic / Hot	Musty
Astringent	Oxidized
Brettanomyces	Plastic
Diacetyl	Solvent / Fusel
DMS	Sour / Acidic
Estery	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

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

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

A clear looking Pale Ale which pours a white head which dissolves

quickly, moderate carbonation and fresh mouthfeel.

Malt flavor is almost absent and hardly detectable.

Lifeless

Wonderful

Citrusy and piney hop flavours.

May need longer fermentation.

Feedback