BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Uithoorn, NL Date: 11-03-2023

Judge Name: Bert Timmerman

BJCP ID & Rank: none

Email: bert.timmerman@xs4all.nl

Category#: 11

Sub (a-f): A

Entry #: Batch #30

Subcategory (Spell out): Ordinary Bitter

Special Ingredients:

Position in flight: Entry 3 of 7

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)

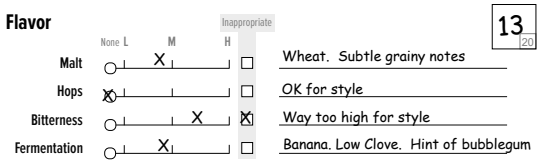
Bottle Inspection: ☒ OK 33 cl Steinie

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.



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

Aroma

None L M H — Inappropriate

Malt: X

Hops: X

Fermentation: X

Other:

5 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black — X

Clarity: Brilliant Hazy Opaque — X

Other:

Head: White Ivory Beige Tan Brown — X

Retention: Quick Lasting — X

Texture:

2 / 3

Flavor

None L M H — Inappropriate

Malt: X

Hops: X

Bitterness: X

Fermentation: X

Balance: Hoppy Malty — X

Finish/Aftertaste: Dry Sweet — X

Other:

10 / 20

Mouthfeel

Body: Thin M Full — X

Carbonation: None L M H — X

Warmth: X

Creaminess: None L M H — X

Astringency: X

Other:

3 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

5 / 10

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

An ordinary bitter with a small foam layer which dissolves rather quick. Low carbonation. Mild on hops, sweet, berries. Clean, crisp.

Judge Total 25 / 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org