

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

HOMEBREW

MATIONAL

Structured Version Uithoorn, NL Location Position Advanced to Judge MINI-BOS Category# 18 Batch #8 **Bert Timmerman** in flight Name В Entry Sub (a-f) **BJCP ID** none American Pale Ale PLACE Subcategory & Rank 14 **CONSENSUS SCORE** bert.timmerman@xs4all.nl Special Ingredients may not be an average of judge's individual scores Non-BJCP Qualifications 33 cl Steinie swing-top X OK Bottle Inspection brewer Rank Cicerone □ Pro Brewer □ Brewery The Thirsty Otter Industry

Describe homebrewery Aroma Inappropriate Years zero (0) Judging Hops 6 Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute. 12 Use the space provided to describe the primary attribute. **Other** 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. **Appearance** If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Brown Ē Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Color 0ther Lasting Enter consensus score at top of sheet. **Opaque** Clarity Retention 🗓 3 **Other** Texture **Example: How to fill in a Scoresheet** This example is from the flavor section for a Weissbier that is Flavor Inappropriate good, but too bitter for style. Malt 13 Hops OK for style **Bitterness** ___X___X Way too high for style 10 Banana, Low Clove, Hint of bubblegum Fermentation 20 Maltu **Balance** Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Othe Metallic Acetaldehyde Alcoholic / Hot Musty Mouthfeel Inappropriate Inappropriate Astringent **Oxidized** Full **Brettanomyces** Plastic Body Creaminess 3 Diacetyl Solvent / Fusel 5 Carbonation **Astringency** DMS Sour / Acidic Estery Smoky **Other** Warmth Grassy Spicy Light-Struck Sulfur Overall Classic Example ΙX Not to Style Medicinal Vegetal Flawless Χı Significant Flaws 6 Wonderful | X | | | Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. A clear looking Pale Ale with a small or absent foam head. Low carbonation. Citrusy like in lemon or grapefruit, not bitter at Outstanding World-class example of style. all. Clear and crisp ... just no bubbles. Excellent 38-44 Exemplifies style well, requires minor fine-tuning. 30-37 Very Good Generally within style parameters, minor flaws. Good 21-29 Misses the mark on style and/or minor flaws.

Off flavors/aromas or major style deficiencies.

Major off flavors and aromas dominate

14-20

0-13

Fair

Problematic