



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date _____

Judge 1 Lana
 Judge 2 Luciano
 Judge 3 _____

Category# 341 Entry # K10
 Sub (a-f) B
 Subcategory Mix style
 Special Ingredients Kweik Lutra

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

None L M H Big on fruity ester
 Malt (canned fruit) phenols
 Hops (smokey, burnt rubber)
 Fermentation _____
 Other _____

3₁₂

Appearance

Yellow Gold Amber Copper Brown Black Other
 Color Head Retention Texture
 Clarity Head Retention Texture
 Other _____

2₃

Flavor

None L M H Definitely lacks the
 Malt malt richness expected
 Hops from bitter, but
 Bitterness main issue is
 Fermentation rubber-like phenolics
 Balance which overwhelm hop /
 Finish/Aftertaste malt aromas
 Other _____

7₂₀

Mouthfeel

Thin M Full 2
 Body 2
 Carbonation 5
 Warmth _____
 Creaminess _____
 Astringency _____
 Other _____

2₅

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

4₁₀

Aroma and flavor of smokey burnt rubber kind overwhelms malt and hop character and makes it difficult to recognize any style at all.

18₅₀

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
 None L M H Wheat. Subtle grainy notes
 Malt X OK for style
 Hops X Way too high for style
 Bitterness X Banana, Low Clove. Hint of bubblegum
 Fermentation X _____

13₂₅

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	<u>M</u>
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

rubbery

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

Lutra is famous for being neutral, which makes it even more confusing. Can be a 'husine' issue.



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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Judge 1 Lana
 Judge 2 Luciano
 Judge 3 _____

Category# 34 Entry # K51
 Sub (a-f) B
 Subcategory Mix Style
 Special Ingredients NEIPA

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____

CONSENSUS SCORE
 may not be an average of judge's individual scores

Entered to system: 18
 Staff notes: _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt Virtually no malt

Hops as hop flavor

Fermentation Some phenolic

Other acoma (band-aid)

3 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Other

Clarity Other

Head Quick

Retention Lasting

Other _____ Texture _____

2 ₃

Flavor

None L M H Inappropriate

Malt Very low neutral malts,

Hops papefruit-like hop

Bitterness flavors, some bitterness

Fermentation followed by sourness

Balance which lingers into

Finish/Aftertaste aftertaste heavily

Other oxidized (cardboard)

7 ₂₀

Mouthfeel

Thin M Full Inappropriate

Body Medium

Carbonation Medium

Warmth Low

None L M H Inappropriate

Creaminess Low

Astringency Low

Other _____

2 ₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

4 ₁₀

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 Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation 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	H
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	M
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	L	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

First thing to consider is freshness and lack of oxidation, which took all life of this beer, the base is suggesting good beer, but the tartness is also distracting.

18 ₅₀ ✓



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NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Judge 1 Lana
 Judge 2 Luciano
 Judge 3 _____

Category# 34 Entry# K57
 Sub (a-f) B
 Subcategory (Spell out) Kveik Mix-style (Voss)
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE

may not be an average of judge's individual scores

Entered to system: 10
 Staff notes: _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt Big citrus in aroma
 Hops tangerine, grapefruit
 Fermentation sweet orange, some
 Other coconut-vanilla impression 10 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Other _____
 Head Inappropriate
 Clarity Other _____
 Retention Other _____
 Other _____ Texture _____ 1 ₃

Flavor

None L M H Inappropriate
 Malt Malt background has
 Hops some caramel & jam-like
 Bitterness impression (oxidation),
 Fermentation huge citrus hop flavor,
 Balance some tropical notes,
 Finish/Aftertaste bitterness is restrained,
 Other aftertaste is dry and lingering citrus
and a bit tart 9 ₂₀

Mouthfeel

Thin M Full Inappropriate
 Body Inappropriate
 None L M H Inappropriate
 Carbonation 4 ₅
 Creaminess Inappropriate
 Astringency Inappropriate
 Warmth Inappropriate
 Other _____

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
6 ₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Really nice selection of hops,
great aroma no matter if it's
hops or yeast induced. The
main drawback is oxidation
and lingering tartness which
throws the beer away 30 ₅₀
Judge Total

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 13 ₂₀
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	M
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	L
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

from base (IPA) style.



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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Judge 1 AVTL, REICH
 Judge 2 DVOŘAN, ~~REICH~~
 Judge 3 _____

Category# 2C+29A Entry# K83
 Sub (a-f) _____
 Subcategory ČIŠTÝ AMBER LAGER
 Special Ingredients + FALŮVÍ BĚLÍZ

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Entered to system: -1
 Staff notes: čestno / uvažně

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____ _____
 Hops _____ _____
 Fermentation _____ _____
 Other Ovoce - projevost

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____ _____
 Clarity _____ _____
 Other _____
 Head _____ _____
 Retention _____ _____
 Other _____
 Texture pevný zátek

2
3

Flavor

None L M H Inappropriate
 Malt _____ _____
 Hops _____ _____
 Bitterness _____ _____
 Fermentation _____ _____
 Balance _____ _____
 Finish/Aftertaste _____ _____
 Other Silná ovocná složka s neutrálním pozadím.

16
20

Mouthfeel

Thin M Full Inappropriate
 Body _____ _____
 Carbonation _____ _____
 Warmth _____ _____
 Creaminess _____ _____
 Astringency _____ _____
 Other _____

4
5

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____

8
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
MIMO POŽADOVANÝ STYL! - SPANĚLÁ - KURKÉ BĚŽ
Chutná rama, příjemná, příjemná vůně.
Škoda nepilní pravidel! Okamžitě visnou ovocná
i chut. itasí masceci, svěží, ležící charakter.
Delšíka vložení: proti ležící - škoda vyběta

40
50

Judge Total

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 13
20

None L M H Inappropriate
 Malt Wheat. Subtle grainy notes
 Hops _____ _____ OK for style
 Bitterness _____ _____ Way too high for style
 Fermentation _____ _____ Banana. Low Clove. Hint of bubblegum

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.
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VYHÁZENÍ!



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NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date _____

Judge 1 CHNURA
 Judge 2 REICH
 Judge 3 _____

Category# _____ Entry # K85
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE

may not be an average of judge's individual scores

Entered to system: 41

Staff notes: _____

Bottle Inspection OK _____

Aroma

None L M H **Inappropriate**

Malt

Hops

Fermentation

Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black **Inappropriate**

Color Other _____

Clarity Other _____

Head White Very Beige Tan Brown **Inappropriate**

Retention Other _____

Texture _____

3
3

Flavor

None L M H **Inappropriate**

Malt

Hops

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

17
20

Mouthfeel

Thin M Full **Inappropriate**

Body

Carbination None L M H

Warmth

Creaminess None L M H

Astringency

Other _____

5
5

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

8
10

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

PLNE DOJZM V USIACH, STREDA
 MOKOST. KORA EXOTICKENO
 CHTELOVNO CHARAKTERU

41
50

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

None L M H **Inappropriate**

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13

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.
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NATIONAL
HOME BREW
COMPETITION



Location Moravian Homebrewers Meeting Date _____

Judge 1 CRUJUPA
 Judge 2 REICH
 Judge 3 _____

Category# _____ Entry # K 112
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE

may not be an average of judge's individual scores

Entered to system: 27
 Staff notes: _____

Bottle Inspection or _____

Aroma

None L M H **Inappropriate**
 Malt _____
 Hops _____
 Fermentation _____
 Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black **Inappropriate**
 Color _____
 Brillant Hazy Opaque **Other**
 Clarity _____
 Head White hazy beige tan brown **Inappropriate**
 Retention Quick Lasting **Other**
 Other _____
 Texture _____

3
3

Flavor

None L M H **Inappropriate**
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

10
20

Mouthfeel

Thin M Full **Inappropriate**
 Body _____
 Creaminess None L M H **Inappropriate**
 Carbonation _____
 Astringency _____
 Warmth _____
 Other _____

3
5

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____

5
10

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

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
 None L M H **Inappropriate**
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

13
150

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	

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	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
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	Problematic	0-13	Major off flavors and aromas dominate

Judge Total

27
150

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: <https://www.bjcp.org> <http://www.homebrewersassociation.org>



BEER SCORESHEET

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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Judge 1 CANORA
 Judge 2 REICH
 Judge 3 _____

Category# _____ Entry # K 115
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other _____

9
12

Appearance

Color Inappropriate
 Yellow Gold Amber Copper Brown Black _____
 Brilliant Hazy Opaque _____ Other _____
 Head Inappropriate
 White Ivory Beige Tan Brown _____
 Quick Lasting _____ Other _____
 Other _____
 Retention _____
 Texture _____

2
3

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

17
20

Mouthfeel

Thin M Full Inappropriate
 Body _____
 None L M H Inappropriate
 Carbonation _____
 Warmth _____
 Creaminess _____
 Astringency _____
 Other _____

4
5

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____

7
10

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

ČARAL BY SOM VYŠŠIU HOŘKOSTI,
 VÍAC INTENZÍVNY CHMELOVÝ CHARAKTER
 PRÍLIŠ PŤNÉ TĚLO, MENŠÍ NASTYENIA (NEŽ
 BY MALO BŤ)

39
50 ✓

Judge Total

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: <https://www.bjcp.org> <http://www.homebrewersassociation.org>

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 Inappropriate
 None L M H
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

13
15

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.
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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Judge 1 IMRICH NOGELL
 Judge 2 MICHAELA NEMETOVNA
 Judge 3 ZOLTAN PULA

Category# _____ Entry # K121
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Entered to system: SS
 Staff notes: _____

Bottle Inspection OK _____

Aroma

None L M H *inappropriate*
 Malt _____ zreteký karamel, výrazný
 Hops _____ chmel - aťasový, živický
 Fermentation _____
 Other _____

8
12

Appearance

Color Yellow Gold Amber Copper Brown Black *inappropriate*
 Brillant Hazy Opaque Other _____
 Clarity _____
 Head White Ivory Beige Tan Brown *inappropriate*
 Retention Quick Lasting Other _____
 Other průhlednost Texture _____

2
3

Flavor

None L M H *inappropriate*
 Malt _____ prehnání množství karamelu -
 Hops _____ věro sladů, zreteká chmel -
 Bitterness _____ rá chuť v aťasovém; živí-
 Fermentation _____ cov, sladit tráver,
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

12
20

Mouthfeel

Thin M Full *inappropriate*
 Body _____
 Carbonation None L M H *inappropriate*
 Warmth _____
 Creaminess None L M H *inappropriate*
 Astringency _____
 Other _____

5
5

Overall

Classic Example _____ _____ _____ _____ _____
 Not to Style _____
 Flawless _____ _____ _____ _____
 Significant Flaws _____
 Wonderful _____ _____ _____ _____
 Lifeless _____

6
10

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

pivo je mídelné, s výrazným zrnitím
množstvím karamelového sladu

33
50

Judge Total

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 None L M H *inappropriate*
 Malt _____ Wheat. Subtle grainy notes
 Hops _____ *inappropriate*
 Bitterness _____ OK for style
 Fermentation _____ *inappropriate*
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

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	

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Judge 1 IMACH NOBELL
 Judge 2 MICHAELA NEMETIOVA
 Judge 3 ZOLTAN PULAI

Category# _____ Entry # K 154
 Sub (a-f) _____
 Subcategory (spell out) _____
 Special Ingredients: _____

Position In flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE

may not be an average of judge's individual scores

Entered to system: 36
 Staff notes: _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt výrazná chuťová vůňa, ktorá
 Hops prebieha všetko odtiaľ,
 Fermentation slad je slabo rozoznateľný 12
 Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Head
 Clarity Retention Texture
 Other _____ 3

Flavor

None L M H Inappropriate
 Malt výrazne nachuťové
 Hops zníva chuť, zníva,
 Bitterness akoby,
 Fermentation chmeľové by mohlo byť
 Balance môj výrazne
 Finish/Aftertaste _____
 Other _____ 15 20

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess
 Carbonation Astringency
 Warmth Other _____ 3 5

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 7 10

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 13 130
 None L M H Inappropriate
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

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	

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Judge Total 36 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date _____

Judge 1 CHANOVA
 Judge 2 REICH
 Judge 3 _____

Category# _____ Entry # K131
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position In flight Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE

may not be an average of judge's individual scores

Entered to system: 132
 Staff notes: _____

Bottle Inspection OK _____

Aroma

None L M H **Inappropriate**
 Malt _____ _____
 Hops _____ DYM MA RASCELINOVI,
 Fermentation _____ CHARAKTER, KTERY
 Other NEHARMONIZUJE SO ZVYSKOU PIVA 9₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black **Inappropriate**
 Brillant Hazy Opaque _____ Other _____
Clarity _____ _____
Other _____
Head White Ivory Beige Tan Brown **Inappropriate**
 Quick Lasting _____ Other _____
Retention _____ _____
Texture _____
3₃

Flavor

None L M H **Inappropriate**
 Malt _____ _____ _____
 Hops _____ _____
 Bitterness _____ _____
 Fermentation _____ _____
 Balance Hoppy _____ Malty _____
 Finish/Aftertaste Dry _____ Sweet _____
 Other _____
RELATIVNE PRAEDNE,
KOUR PREDIJI, TIEZ
MA RUSI LANKA
ASTRIBENZIA! 10₂₀

Mouthfeel

Thin M Full **Inappropriate**
 Body _____ _____
 Carbonation None L M H **Inappropriate**
 _____ _____ _____
 Warmth _____ _____
 Creaminess None L M H **Inappropriate**
 _____ _____ _____
 Astringency _____ _____
 Other _____
4₅

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

6₁₀

Scoring Guide

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Judge Total 30₅₀

MHM rule: Total score = Consensus score. Only one scoresheet per sample!
 Additional resources can be found at these sites: <https://www.bjcp.org> <http://www.homebrewersassociation.org>

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Scoresheet Instructions
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