

AHA/BJCP Sanctioned Competition Program

NATION<sub>4</sub>

# HOMEBREW COMPETITION



COMPETITION Structured Version Moravian Homebrewers Meeting Location Position Judge 1 in flight Sub (a-f) Entry Judge 2 Subcategory M.> Judge 3 Special Ingredients Weik **CONSENSUS SCORE** may not be an average of judge's individual scores Entered to system: **Bottle Inspection** Staff notes: Aroma Scoresheet Instructions **Fermentation** 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. Other 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. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet. Retention Other Texture **Example: How to fill in a Scoresheet** This example is from the flavor section for a Weissbier that is Flavor good, but too bitter for style. Flavor OK for style \_\_X\_\_X Way too high for style \_ □. Banana. Low Clove. Hint of bubblegun Fermentation Balance Finish/Aftertaste Flaws for style (mark E-M-H for all that apply) Other mal Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent **Oxidized** Brettanomyces Plastic Body Diacetyl Solvent / Fusel Carbonation DMS **Astringency** Sour / Acidic Estery Smoky rubbery Warmth Other Grassy Spicy Light-Struck Sulfur Overall Medicinal Vegetal Classic Example Significant Flaws Lifeless Feedback Outstanding World-class example of style 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. Fair 14-20 Off flavors/aromas or major style deficiencies. Problematic 0-13 Major off flavors and aromas dominate Judge Total BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program MHM rule: Total score - Consensus score. Only one scoresheet per samplet rev BSTR-180124



# **HOMEBREW**

JANOITAH



	Structured Version	Location Moravian Homebrewers Meeting Date				
Judge 1 Lana  Judge 2 Luciano  Judge 3	Sub (a	ategory Nin Style  all Ingredients VEIDA  of CONSENSUS SCORE				
Staff notes:  Scoresheet Instructions Use the scales to indicate the intensity Use the space provided to describe the Add secondary attribute(s) intensity/de	of the primary attribute. e primary attribute. escription as appropriate.	may not be an average of judge's individual scores    Malt   M				
For "Fermentation", consider esters, p If character is inappropriate for style, n If character is absent, mark the circle the rovide summary of beer and key feed Assign scores for each section and tot. Review with other judge(s) and agree of Enter consensus score at top of sheet.	nark the box to the right.  the left. back for improvement. al. an consensus score.	Color Clarity Other Texture				
Hops & OK for Bitterness O X X W Way to	Subtle grainy notes  Style bigh for style brigh Clove. Hint of bubblegum  Ferme  Finish/Af	Malt of property of the malter				
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent DMS Sour / Ac Estery Smoky Grassy Spicy Light-Struck Sulfur	Mouthf  Fusel Carb	Body				
Very Good 30-37 Generally within style Good 21-29 Misses the mark on st	Fe of style. , requires minor fine-tuning. parameters, minor flaws. yle and/or minor flaws. major style deficiencies. aromas dominate	Classic Example Flawless Wonderful  Bedback  Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  First than to consulter is feetheress  and lack of oxidation which  took all life of this beet,  the base is suggestions to the brewer.  First than to consulter is beet,  and lack of oxidation which  beet,  the base is suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than to consulter include helpful suggestions to the brewer.  First than the brew				



AHA/BJCP Sanctioned Competition Program

Structured Version

## **HOMEBREW**

JANOITAH





	Location Moravian Homebrewers Meeting Date
Judge 1 Lane  Judge 2 Luciano  Judge 3	Category# 34
Staff notes:  St	Bottle Inspection    Aroma   Malt   Description   Total   Accordance
This example: How to fill in a Scoresh This example is from the flavor section for a We good, but too bitter for style.  Flavor    Molt	Hope   Malt   Ma
Alcoholic / Hot Musty  Astringent Oxidized  Brettanomyces Plastic  Diacetyl Solvent / Fusel  DMS Sour / Acidic  Estery Smoky  Grassy Spicy	Mouthfeel  Ideoparceptrate  Thin M Full  Body  Carbonation  None L M H  Astringency  Warmth  Other
Light-Struck Medicinal  Outstanding Excellent Very Good Good Fair Problematic  BJCP Scoresheet Copyright © 2018 Beer Judge Certificated by STR-180124  Suffur  World-class example of style. Examplifies style well, requires min 30-37 Generally within style parameters, 21-29 Major off flavors/aromas or major style of 0-13  Major off flavors and aromas domin	minor flaws. In property of years induced. The  main drawbad is operation  and unfering fartness which 35  Theore the beer away Judge Total



## HOMEBREW

MATIONAL



AHA/BJCP Sanctioned Competition Program COMPETITION Structured Version Location Moravian Homebrewers Meeting Position Advanced to MINI-BOS in flight Sub (a-f) Judge 2 PLACE Subcategory **CONSENSUS SCORE** Judge 3 may not be an average of judge's individual scores Entered to system: **Bottle Inspection** □ ok Staff notes: Aroma Scoresheet Instructions Fermentation 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. **Appearance** 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. Color Lasting Enter consensus score at top of sheet. Clarity Retention Other Texture **Example: How to fill in a Scoresheet** This example is from the flavor section for a Weissbier that is Flavor good, but too bitter for style. Malt Flavor Wheat. Subtle grainy notes ıĤ \_\_ 0 **Bitterness** i X \_\_\_ X1 Way too high for style Banana. Low Clove. Hint of bubblegum \_\_\_ Fermentation like overload Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Metallic Acetaldehyde Alcoholic / Hot Musty Mouthfeel Astringent 0xidized Brettanomyces Plastic a Body Creaminess Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic 1 dan Estery Smoky Warmth Grassy Spicy Light-Struck Sulfur **Overall** Medicinal Vegetal Significant Flaws Feedback Outstanding World-class example of style. Excellent 38-44 Exemplifies style well, requires minor fine-tuning 30-37 Generally within style parameters, minor flaws. **Very Good** Good 21-29 Misses the mark on style and/or minor flaws. reson 14-20 Fair Off flavors/aromas or major style deficiencies. 0-13 Major off flavors and aromas dominate **Judge Total** 

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appreciated

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

https://www.bjcp.org http://www.homebi



AHA/BJCP Sanctioned Competition Program

### HOMEBREW

MATIONAL



http://www.home

COMPETITION Structured Version Location Moravian Homebrewers Meeting Advanced to Position MINI-BOS in flight Subcategory (7) Eu, ANSER LAGER CONSENSUS SCORE Judge 3 Special Ingredients may not be an average of judge's individual scores **Bottle Inspection** Aroma SAUDSHOVENDE **Scoresheet Instructions** - nelze ijet čistota hujen. Fermentation Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Ovoce-Prizerist 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. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Color Enter consensus score at top of sheet. Retention Clarity Other **Texture** Pine zadik **Example: How to fill in a Scoresheet** This example is from the flavor section for a Weissbier that is Flavor good, but too bitter for style. Flavor OK for style (1) LEWY  $\Box$ Bitterness \_ X Way too high for style Banana. Low Clove. Hint of bubblegu ... 🗆 **Fermentation** Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) neutro Inita Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent **Oxidized** Plastic Brettanomyces Body Creaminess Solvent / Fusel Diacetyl Carbonation DMS Sour / Acidic Other Estery Smoky Warmth Grassy Spicy Light-Struck Sulfur Overall Not to Style Classic Example Medicinal Vegetal **Significant Flaws** LUPIK BET OVOCHE World-class example of style. Excellent 38-44 Exemplifies style well, requires minor fine-tuning. Very Good Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Fair Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate **Judge Total** MHM rule: Total score = Consensus score. Only one scoreshest per sample

BJCP Scoresheet Copyright @ 2018 Beer Judge Certification Program rev BSTR-180124



AHA/BJCP Sanctioned Competition Program

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#### HOMEBREW COMPETITION



	Succured	Location Moravian Homebrewers Meeting Date	WOILENSON
Judge 1	CHNURA	Category# Position in flight Advanced to MINI-BOS	
Judge 2	REICH	Sub (a-f) Entry	
Judge 3		Subcategory	JS SCORE
Entered to system	am HV 5 4	may not be an judge's individ	average of
	en. FA —————	Bottle Inspection 🗆 ok	
Staff notes:		Aroma Magazoptos.	
A CONTRACTOR OF THE CONTRACTOR		None I. M H	
		Malt O1————————————————————————————————————	
Scoresheet Ins	tructions	Hops Olimination ————————————————————————————————————	n
Use the scales to ind	icate the intensity of the primary attribute. led to describe the primary attribute.	Fermentation O1	$ \mathcal{L} _{12}$
Add secondary attrib	oute(s) intensity/description as appropriate	Other	[12]
If character is inappro	consider esters, phenols, etc.  opriate for style, mark the box to the right.	Appearance	
It character is absent, Provide summary of I	, mark the circle to the left. beer and key feedback for improvement	Appearance Inoperopriate Inoperopriate	
Assign scores for each	ch section and total. dge(s) and agree on consensus score.	Yellow Amber Coppen Brown Brown Brick Bric	
Enter consensus scor	e at top of sheet.	Color Hozy Opoque Other Outck Losting Other	7
		Clarity Retention Costons Coston Costons Coston Cost	<u>3</u> د
Bitterness O.L. I. Fermentation O.L. XL.	OK for style  X N Way too high for style	Hops Hops Hops Hops Hops  Bitterness  Hoppy Hoppy Hoppy Molty Dry Sweet Other	17/20
Alcoholic / Hot	Musty	Mouthfeel	
Astringent Brettanomyces	Oxidized	Independents  Thin M Full None L M H	
Diacetyl	Plastic Solvent / Fusel	Body Creaminess	1
DMS	Sour / Acidic	Carbonation None L M H Astringency Astringency	5
Estery	Smoky	Warmth Other	
Grassy	Spicy		
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	Liassic Example	
		Flawless Significant Flaws Wonderful Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	2 10
Φ Outstanding 45-50	World-class example of style.	A 117	
Excellent 38-44	Exemplifies style well, requires minor fine-tuning.	MORROST. KORY EXOTICKTHO	
Very Good 30-37 Good 21-29		MORROST, KORA EXATICKENO	
Fair 14-20	Off flavors/aromas or major style deficiencies.	CHUTEINIAND CHARLETTAIL	
Problematic 0-13	Major off flavors and aromas dominate	Company Com	<del></del>
			141.
	ht @ 2019 Bass hadra Could at B	Judge Total	50



Structured Version

#### HATIONAL **HOMEBREW**

# **COMPETITION**



			Loca	ition Mora	vian Homebre	wers Meeting	Date		MOL
Judge 1	CHNUPA	Category# _		Entry #	k 1	12	Position in flight	Advanced to MINI-BOS	
Judge 2	REICH	Sub (a-f)					Entry	BLACE	
Judge 3		Subcategory (Spell out)			<del> </del>		of	PLACE	
	***************************************	Special Ingre	dients _						an average of
Entered to system	m: <u>D</u> 27	Bottle Inspection	□ ox						lividual scores
Staff notes:		Aroma			Ord Constitution				
		Aroma	None L	м	injippropriote H				
		Malt	OT-		_ p _	<del> </del>			_
		Hops	OL		<u> </u>				
Scoresheet Inst	ructions	Fermentation	0		_ 0 _				
Use the space provide Add secondary attribu	cate the intensity of the primary attribute.  It to describe the primary attribute.  Ite(s) intensity/description as appropriate  onsider esters, phenols, etc.		<u> </u>						_ [12]
If character is inapprop	oriate for style, mark the box to the right.	Appearance							
If character is absent, in Provide summary of be	mark the circle to the left. eer and key feedback for improvement.	Appearance	<b>≯</b>	* 9 =	Inoppropriete			Inoppropriate	
Assign scores for each	section and total.		Yellow Gold	Amber Copper Brown	10735		White hory Beige	Brown	
Enter consensus score	ge(s) and agree on consensus score. at top of sheet.	Color	Brilliont	Hozy Ope	oque Oth	Head		Lasting Other	3
	·	Clarity	النازات			Retention			3
		Other				Texture			-
<b>EXAMPIE: Flow 1</b> This example is from to good, but too bitter for the state of the	to fill in a Scoresheet he flavor section for a Weissbier that is or style.	Flavor Malt	None L	<b>M</b>	Inoppropriote H				
Malt Ot X	Wheat. Subtle grainy notes		,						•
0	OK for style	Hops	От —		_	HILLAN			-
0	X X Way too high for style	Bitterness	O <sub>T</sub> —		J 🛛 🍱	TO YOU	1.4		10
Fermentation O X X	Banana. Low Clove. Hint of bubblegum	Fermentation	ОТ.		_ p	1831C11	VAC,	WEM ALCO	CACLE 1
		Balance	Норру	M	alty 🗀		,		[20]
		Finish/Aftertaste	Dry	Sw	reet 📑				
laws for style	(mark L-M-H for all that apply)	Other		- <del> </del> -	— <del>      -  </del>				-
Acetaldehyde	Metallic	Other				······································			
Alcoholic / Hot	Musty	Vauthtoo							
Astringent	Oxidized	Mouthfeel	This.		Inappropriate		n 1	trappropriate	
Brettanomyces	Plastic	Body	''''' <b>'</b>	. M I √ I	Full 🖔	Creamines	MOTEL		0
Diacetyl	Solvent / Fusel	Carbonation	None L	M			O		$\left  \right $
DMS	Sour / Acidic		Or X		<b>-</b>	Astringeno	<b>y</b> 👉		15
Estery	Smoky	Warmth	<u>О</u> Т—	_		Othe	er		
Grassy Light-Struck	Spicy	4							
Medicinal	Sulfur Vegetal	Overall	Clas	ssic Example	f i		Not	t to Style	
THE CONTROL	vegetal			Flawless				nificant Flaws	4
		Feedback	Provide c	Wonderful comments on sty			ı Life	eless auggestions to the brewer.	10
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning.			-					
Very Good 30-37 Good 21-29	, , , , , , , , , , , , , , , , , , , ,								
Fair 14-20	Off flavors/aromas or major style deficiencies.								
Problematic 0-13	Major off flavors and aromas dominate								
								ludgo Total	127



AHA/BJCP Sanctioned Competition Program

## HOMEBREW

NATIONAL



COMPETITION Structured Version Location Moravian Homebrewers Meeting Advanced to MINI-BOS **Position** CANURA Judge 1 in flight Sub (a-f) Judge 2 PLACE Subcategory CONSENSUS SCORE Special Ingredients may not be an average of judge's individual scores Entered to system: **Bottle Inspection** Staff notes: Aroma **Scoresheet Instructions** Fermentation Use the scales to indicate the intensity of the primary attribute. 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. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet. Clarity Retention Other /Texture PRILIS KALNE Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is Flavor good, but too bitter for style. \_\_\_X\_\_\_1X(): Way too high for style Banana. Low Clove. Hint of bubblegun Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent **Oxidized Brettanomyces** Plastic Body 」□ Creaminess

#### Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy Light-Struck Sulfur Medicinal Vegetal

ջ	Outstanding	45-50	World-class example of style.
scoring duide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
2	Very Good	30-37	Generally within style parameters, minor flaws.
?	Good	21-29	Misses the mark on style and/or minor flaws.
5	Fair	14-20	Off flavors/aromas or major style deficiencies.
ś	Problematic	0-13	Major off flavors and aromas dominate

Carbonation

Overall

Warmth

Feedback

Classic Example

Wonderful

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

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

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

CARAL BY SOM VYSSIU MORKOST VIAC INTENZIVNY OMMELONY

Not to Style

Lifeless

Significant Flaws

**Judge Total** 



#### **HOMEBREW COMPETITION**

MATIONAL



Y	Structui	red version	Location Moravian Homebrewers Meeting Date
Judge 1 // // Judge 2 // Judge 3 Fol. 7#	ELA NIMETHOUT	Category# Sub (a-f) Subcategory (Spell out) Special Ingred	Position in flight Entry  et a consensus score may not be an average of
Use the space provided Add secondary attribute. For "Fermentation", co. If character is inappropriate character is absent, m. Provide summary of because some some some access for each secondary.	uctions te the intensity of the primary attribut to describe the primary attribute. e(s) intensity/description as appropriate appropriate for style, mark the box to the rigark the circle to the left. er and key feedback for improvement section and total. e(s) and agree on consensus score.	other  Appearance	None L M H Avefelty Lanamel, ignormy  Almul - a fragony, 27 vicony  Brilliont Hay Opaque Other Retention  Texture
This example is from th good, but too bitter for  Flavor  Mait Hops Sull Bitterness  Live I M More Flavor  Mo	Wheat. Subtle grainy notes    OK for style   May too high for style	S Flavor  Malt Hops Bitterness	None L M H prehnam mnoestro karameto-  veto Sladu, eretel ex chuulo-  nx chuf v ajnusmi, 27in'-  cou, fladit taver,  Dry Sweet
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel  Body Carbonation Warmth	Creaminess   Seeprepriets
Light-Struck Medicinal	Sulfur Vegetal	Overall Feedback	Classic Example  Flawless  Wonderful  Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Outstanding 45-50 Excellent 38-44 Very Good 21-29 For Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.		Judge Total



### **HOMEBREW**

JANOITAH





	Structured		Moravian Homebrewers Meeting	Date	NOTE ALO
Judge 1 IMPLCH	MOGELL	Category#	* K147	Position Advanced to MINI-BOS	
Judge 2 MICHAE	THE NEMETHAN	Subcatagon	<u> </u>	Entry	
Judge 3 <u>ŁOLTÁ</u>	~ TULAI	Subcategory Special Ingredients		of CONSENS	SUS SCORE
Entered to system	: W 24	Bottle Inspection		may not be judge's ind	an average of lividual scores
Staff notes:		Aroma			
		None L	M H		
		Malt O.L.		att 21ahka	-
Scoresheet Instri	uctions	Hops OLX	- dadora	vona, E.aduy	
Use the scales to indicat	te the intensity of the primary attribute.  to describe the primary attribute.	Fermentation O.L.	x almel		.   6
Add secondary attribute	e(s) intensity/description as appropriate. sider esters, phenols, etc.	Other			
If character is inappropri	ate for style, mark the box to the right	Appearance	Warrening, o		
If character is absent, ma Provide summary of bee	r and key feedback for improvement.	> -	Indeproprieta	interpropriete  B = 8 E	
Assign scores for each se Review with other judge	(s) and agree on consensus score.	Color - TX Angle Side Angle Side Angle Side Angle Side Angle Side Side Side Side Side Side Side Sid	를 뚫고 등 등 등 등 등 등 등 등 등 등 등 등 등 등 등 등 등 등	A Mariginal of the control of the co	
Enter consensus score at	t top of sheet.	Clarity Brilliont Ho		Outck Lasting Other	3,
		Other	Texture	_	3
Example: How to This example is from the good, but too bitter for s	o fill in a Scoresheet If a flavor section for a Weissbier that is style.	Flavor None L	Property (St.)		
Flavor	13 13 10 10 10 10 10 10 10 10 10 10 10 10 10	Malt OJ	y výrane	V	•
Malt V X	Wheat. Subtle grainy notes  OK for style	Hops OJ_X	udene _	opat amul	
Bitterness O X		Bitterness 👊 🗼	nearly o	dostature,	
FermentationX	Banana. Low Clove. Hint of bubblegum	Fermentation Ol	x a chuf	e neujiationa	11_
		Balance Hoppy	Molty   /	<i></i>	20
		Finish/Aftertaste Dry	Sweet		
laws for style (m	ark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic	4			
Alcoholic / Hot Astringent	Musty Oxidized	Mouthfeel	Inopprepriate	Inoppropriete	
Brettanomyces	Plastic	Thin I Body I	f Full	None L M H	
Diacetyl	Solvent / Fusel	Corporation None L	LX□ Creamino	0 7	14
DMS Estery	Sour / Acidic Smoky	Ŭ	Astringer Astringer		/ 5
Grassy	Spicy	Warmth O	<b>X</b> □ Ott	1er	
Light-Struck	Sulfur	Overall			
Medicinal	Vegetal	Classic		Not to Style	,
			lawless L. X. I	Significant Flaws Lifeless	5
		Feedback Provide comm	ents on style, recipe, process, and drinking pleas		10
© Outstanding 45-50	World class evanuely of the	Trivo	je nevyvatene,	udanost ja	
Excellent 38-44	World-class example of style. Exemplifies style well, requires minor fine-tuning.	flash	-, camelongs	it while	
Very Good 30-37 6 Good 21-29 N	Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	<u>som in</u>	ia, sladon tost	momna	
S Fair 14-20 (	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	<del>/</del>	/	/	
	,				10
				Judge Total	27 N
RICP Scoresheet Copyright @	2018 Beer Judge Certification Program	MHM mila	Total score - Consensus o		



Structured Version

#### **HOMEBREW COMPETITION**

MATIONAL



		Location Moravian Homebrewers Meeting Date	1700
Judge 1 /HH	CM NOEEL	Category# Position In flight   Advanced to MINI-BOS	
Judge 2 MICA	IACLA NEMETHOUT	Sub (a-f) PLACE	I
Judge 3 20277	AN PULAI	Special Ingredients	
Entered to syste	om: 🗖 🔼	may not be an average judge's individual sco	
Staff notes:		<b></b>	
		Aroma None L M H	
-		Halt of XI   Mranna abulom vona k tora   Hops of XI   prebým všetler ostalně	
Scoresheet Ins	tructions	Fermentation of the state regionaleth I	>
Use the space provid	cate the intensity of the primary attribute. ed to describe the primary attribute.	V	12
Add secondary attrib	ute(s) intensity/description as appropriate. consider esters, phenols, etc.	Other	
If character is inappro	priate for style, mark the box to the right.	Appearance	
Provide summary of b	mark the circle to the left. Deer and key feedback for improvement.		
Assign scores for eac	h section and total. Ige(s) and agree on consensus score.	Yellow Amber Coppe Brown White I'm Beige	
Enter consensus score	e at top of sheet.	Color Hozy Opoque Other Other Other	3
		Clarity Retention Texture	3
Fermentation O.J. XI.	X Way too high for style	Hops  Hops	5 20
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized		
Brettanomyces	Plastic	wing.	,
Diacetyl	Solvent / Fusel	Carbanastan Hone L My H	5 5
DMS Estery	Sour / Acidic Smoky		
Grassy	Spicy	Warmth OLLIA Cther	
Light-Struck	Sulfur	frances.	
Medicinal	Vegetal	Overall Classic Example Not to Style	
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	Flawless Significant Flaws Wonderful Significant Flaws Lifeless  Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Gellions dajam is or phyrocomy  y do by mondanton Chimildu  inak piv bez aly 6	Z 10
		Judge Total 36	$\hat{S}_{50}$



### **HOMEBREW**

MATIONAL

Structured Ver		ocation Moravian Homebrewers Meeting Date	We work to
Judge 1 MPICH NOEELC  Judge 2 MICHAECA NEKETHOWN  Judge 3 2017 PULAI	Category# Sub (a-f) Subcategory (Spell out) Special Ingredients	in flight Entry	PLACE  CONSENSUS SCORE  may not be an average of
Entered to system:	Bottle Inspection 🗆 o	1405@costlote	judge's individual scores
Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute.	Malt 火⊥ Hops 火⊥ Fermentation ∪⊥	chlore land on the In the	rone hul Z
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.	OtherAppearance	Gold Amber Copper Copper Brown White Program Period Copper Program Period Copper Perio	
Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.	Color Larity Clarity Other	ont Hozy Opoque Other Retention Selection Texture	Other / 3
This example is from the flavor section for a Weissbier that is good, but too bitter for style.  Flavor    Stock   M	Flavor  Malt  Hops  Bitterness  Fermentation  Balance  Finish/Aftertaste	Iniproportion  M H A ahlorfenof prebija vis  A shufe vyhezne zm  B priestosti  X pries	loly Teons 4 20
Acetaldehyde   Metallic   Alcoholic / Hot   Musty   Astringent   Oxidized   Brettanomyces   Plastic   M Diacetyl   Solvent / Fusel   DMS   Sour / Acidic   Estery   Smoky	Other	Moderouniste	inceparopriorio H
Grassy Spicy Light-Struck Sulfur Medicinal Yegetal	Overall	Classic Example	laws 2
Outstanding Excellent Very Good Good Fair 14-20 Problematic 10-13 Major off flavors and aromas dominate 10-13 Major off flavors and aromas dominate 10-13 Morid-class example of style.  Exemplifies style well, requires minor fine-tuning. Style parameters, minor flaws. Off flavors/aromas or major style deficiencies.  Major off flavors and aromas dominate	`	vellen pravdepodobnoston ide o i Sportiame dasledu samsacin	Tyl olyv -



AHA/BJCP Sanctioned Competition Program Structured Version

**HOMEBREW** 

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# **COMPETITION**



				Location Mor	ravian Homebrewe	ers Meeting	Date		NO13
				**		1	Position	Advanced to	
Judge 1	INUPA	ž	Category# _	<b>j</b> j	1 K 11	<b>\1</b>   <b> </b>	in flight	MINI-BOS	-
Ludge 2 A	ואסני	1 1	Sub (a-f)				Entry		
Judge 2	ICH	i	Subcategory				1.	PLACE	
Judge 3		1	Special Ingred	lients		<b>1</b>	of	CONSEN	SUS SCORE
`~~~~ <del>~~~</del>			,			,	1		e an average of dividual scores
Entered to system		2	Bottle Inspection	□ ok				juuge s iir	uividuai scores
Lineita io ojoio	ــــ کا ""								
Staff notes:			Aroma		the section				
			**************************************	None L M	Japppropolot <del>a</del> H				
10.00			Malt	01					_
		·	Hops	~ <del>-</del>		MY MA	RASTILA	10(14)	
Scoresheet Inst	tructions		·-			ARAKT	PR. KTE	DRÝ	9
	cate the intensity of the		Fermentation	12116			7118	10 V 21	12
	ed to describe the primute(s) intensity/descript		Other	NEMARI	100120	12 7	O ZVI	1000	21VA
For "Fermentation", o	consider esters, phenol priate for style, mark th	s, etc.	<i></i>					ţ	
If character is absent,	mark the circle to the I	eft.	Appearance		Inoppropriote			leappropriate	
Provide summary of b Assign scores for each	eer and key feedback	for improvement.		Yellow Gold Amber Copper	Brown Black		White Ivory Beige	Brown	F
Review with other jud	ge(s) and agree on cor	sensus score.	Color	1 1 1 1	ــــــــــــــــــــــــــــــــــــــ	Head	1 V	$\perp$ $\square$ $\perp$	_   7
Enter consensus score	e at top of sheet.		Clarity	Brilliant Hozy (	Opdine 💍 Other	Retention	Quick I	Lasting Other	1213
			Other			Texture	^		
Flaws for style		for style ove. Hint of bubblegum	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	OJ X I Hoppy			REBITÍ EL CAM EN CIA I		10 20
Acetaldehyde	Metallic		4						
Alcoholic / Hot	Musty		Mouthfeel		Looppropriote			laoppropri	<b>ité</b>
Astringent Brettanomyces	Oxidized Plastic		nt	Thin M	Full	C	None L	M H S	
Diacetyl	Solvent / Fuse	<del>                                     </del>	Body	None L M	🗅	Creamine			4.
DMS	Sour / Acidic		Carbonation	~ X		Astringer	icy OIX		5
Estery	Smoky		Warmth	OJ. <b>X</b> I		Oti	1er		
Grassy	Spicy			~ <b>~</b>					
Light-Struck	Sulfur		Overall						
Medicinal	Vegetal		OVERGIL	Classic Examp	ple	1 1		t to Style	
Outstanding 45-5 Excellent 38-4 Uvery Good 30-3 Good 21-2 Fair 14-2 Very Problematic 0-1	Exemplifies style well, requi Generally within style paran Misses the mark on style an Off flavors/aromas or major	res minor fine-tuning. neters, minor flaws. d/or minor flaws. style deficiencies.	Feedback	Flawle Wonder  Provide comments on	ful Lt	and drinking pleas	Life	nificant Flaws eless uuggestions to the brewe	- - -
								Judge Tol	- 3 <b>%</b>

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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