



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head PAUL JANN  
 Judge POTYODI ATILA  
 Judge LUCIANO ARAUSO  
 Judge \_\_\_\_\_

Category# 34 Entry# 7  
 Sub (a-f) B  
 Subcategory (Spell out) COLD IPA  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H  Inappropriate  
 Malt  SUBTLE MUSLI CEREAL  
 Hops  NEW WORLD, LEMON, ZYCHEE  
 Fermentation  CLEAN 12<sub>12</sub>  
 Other \_\_\_\_\_

### Appearance

Color  Inappropriate  
 Yellow Gold Amber Copper Brown Black  
 Color  IMPRESSIVE HEAD  
 Brillant  IMPRESSIVE HEAD Opaque   
 Head  IMPRESSIVE HEAD  Inappropriate  
 White Ivory Beige Tan Brown  
 Head  IMPRESSIVE HEAD  Inappropriate  
 Quick  IMPRESSIVE HEAD  Inappropriate  
 Retention  IMPRESSIVE HEAD  Inappropriate  
 Other  Inappropriate  
 Texture \_\_\_\_\_  
3<sub>3</sub>

### Flavor

None L M H  Inappropriate  
 Malt  LIGHT CRACKERY  
 Hops  LEMON, PINE, CURAÇO  
 Bitterness  LIGHT CRACKERY  
 Fermentation  Inappropriate  
 Hoppy  CLEAN  Inappropriate  
 Malty  Inappropriate  
 Dry  PERFECT  Inappropriate  
 Sweet  Inappropriate  
 Finish/Aftertaste  TART HOPS, SPRUCE TIPS  
 Other \_\_\_\_\_  
19<sub>20</sub>

### Mouthfeel

Thin M Full  Inappropriate  
 Body  SOME  
 None L M H  Inappropriate  
 Carbonation  SOME  
 Creaminess  SOME  Inappropriate  
 Astringency  SOME  Inappropriate  
 Warmth  SOME  Inappropriate  
 Other \_\_\_\_\_  
5<sub>5</sub>

### 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.

SO DRINKABLE - DANGEROUS!  
SUPER CLEAN FERMENTATION,  
WOULD PREFER A TOUCH MORE  
MALT TO ADD COMPLEXITY

Table consensus score 47<sub>50</sub>

### 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 13<sub>20</sub>  
 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

### 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





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Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head Martin Binder  
 Judge Vojta Leskovský  
 Judge Michal Theuer  
 Judge Petr Burdický

Category# 39 B Entry # 12  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H  
 Malt  X \_\_\_\_\_ čerstvý pšičnár  
 Hops  \_\_\_\_\_  X \_\_\_\_\_ čmelové aroma  
 Fermentation  X \_\_\_\_\_  \_\_\_\_\_ měkký sladový  
 Other \_\_\_\_\_ čistá fermentace

9  
12

### Appearance

Yellow Gold Amber Copper Brown Black  
 Color  X \_\_\_\_\_  \_\_\_\_\_  
 Clarity  X \_\_\_\_\_  \_\_\_\_\_  
 Other \_\_\_\_\_  
 Head  X \_\_\_\_\_  \_\_\_\_\_  
 Retention  X \_\_\_\_\_  \_\_\_\_\_  
 Texture \_\_\_\_\_

3  
3

### Flavor

None L M H  
 Malt  X \_\_\_\_\_  \_\_\_\_\_ čistá obilná  
 Hops  \_\_\_\_\_  X \_\_\_\_\_ sladová chrť  
 Bitterness  \_\_\_\_\_  X \_\_\_\_\_ vyšší pšičnár  
 Fermentation  \_\_\_\_\_  X \_\_\_\_\_ hořkost, zrna  
 Balance  X \_\_\_\_\_  \_\_\_\_\_ tuvnatost  
 Finish/Aftertaste  X \_\_\_\_\_  \_\_\_\_\_  
 Other \_\_\_\_\_

14  
20

### Mouthfeel

Thin M Full  
 Body  \_\_\_\_\_  X \_\_\_\_\_  \_\_\_\_\_  
 Carbonation  \_\_\_\_\_  X \_\_\_\_\_  \_\_\_\_\_  
 Warmth  \_\_\_\_\_  \_\_\_\_\_  
 Creaminess  \_\_\_\_\_  X \_\_\_\_\_  \_\_\_\_\_  
 Astringency  \_\_\_\_\_  X \_\_\_\_\_  \_\_\_\_\_  
 Other \_\_\_\_\_

5  
5

### Overall

Classic Example  X \_\_\_\_\_  \_\_\_\_\_ Not to Style  
 Flawless  X \_\_\_\_\_  \_\_\_\_\_ Significant Flaws  
 Wonderful  X \_\_\_\_\_  \_\_\_\_\_ Lifeless

7  
10

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

čerstvý vzorok. Všechno  
hodrové pšičnaje intenzivně  
čmelové aroma a čistá  
tuvnatost

38  
50

Table consensus score

### 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  
 Malt  \_\_\_\_\_  X \_\_\_\_\_  \_\_\_\_\_ Wheat. Subtle grainy notes  
 Hops  X \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_ OK for style  
 Bitterness  \_\_\_\_\_  X \_\_\_\_\_  Way too high for style  
 Fermentation  \_\_\_\_\_  X \_\_\_\_\_  \_\_\_\_\_ 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	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	L	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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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Problematic	0-13	Major off flavors and aromas dominate



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Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head: Zoltan Pulai  
 Judge: Stefan Toar  
 Judge: Roman Lukina  
 Judge: \_\_\_\_\_

Category# 348 Entry# 14  
 Sub (a-f) B  
 Subcategory (Spell out) Cold IPA  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK

### Aroma

Nose L M H  
 Malt     
 Hops    Tropeliance - Ananas, slad, kvetiny  
 Fermentation     
 Other Převládá chmel - super

M  
12

### Appearance

Color: Yellow  Gold  Amber  Copper  Brown  Black   
 Brillant  Hazy  Opaque  Other \_\_\_\_\_  
 Clarity:     
 Head: White  Creamy  Beige  Tan  Brown   
 Retention: Quick  Lasting  Other \_\_\_\_\_  
 Other: \_\_\_\_\_  
 Texture: \_\_\_\_\_

J  
3

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

### Flavor

Nose L M H  
 Malt     
 Hops     
 Bitterness     
 Fermentation     
 Balance: Hoppy  Malty   
 Finish/Aftertaste: Dry  Sweet   
 Other: \_\_\_\_\_

8  
17  
20

### Mouthfeel

Thin M Full  
 Body     
 Carbonation: None L M H  
    
 Warmth:     
 Creaminess: None L M H  
    
 Astringency:     
 Other: Zavet trochu horši  
uplyva' trochu

4  
5

### Overall

Classic Example  Not to Style \_\_\_\_\_  
 Flawless  Significant Flaws \_\_\_\_\_  
 Wonderful  Lifeless \_\_\_\_\_

9  
10

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

Velmi dobre' deluji sa pivu.  
Minimální uplva - doba k trochu  
chut - ve tvé komplexivní. Ubrat trochu  
režimov horši je domo - krati' dloho  
snížit množství chmelu pro chutivost.

45  
50

Table consensus score







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Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head Prostaznik  
 Judge Lubkova  
 Judge HesFaneh  
 Judge Nezerna

Category# \_\_\_\_\_ Entry # 31  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H  Inappropriate

Malt  \_\_\_\_\_

Hops  \_\_\_\_\_

Fermentation  \_\_\_\_\_

Other \_\_\_\_\_

12

### Appearance

Yellow Gold Amber Copper Brown Black  Inappropriate

Color \_\_\_\_\_

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head White Cream Beige Tan Brown  Inappropriate

Retention  Quick  Lasting  Other \_\_\_\_\_

Other \_\_\_\_\_ Texture \_\_\_\_\_

3

### 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  X  Wheat. Subtle grainy notes

Hops  X  OK for style

Bitterness  X  X Way too high for style.

Fermentation  X  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	

### Flavor

None L M H  Inappropriate

Malt  \_\_\_\_\_

Hops  \_\_\_\_\_

Bitterness  \_\_\_\_\_

Fermentation  \_\_\_\_\_

Balance Hoppy Malty  \_\_\_\_\_

Finish/Aftertaste Dry Sweet  \_\_\_\_\_

Other \_\_\_\_\_

20

### Mouthfeel

Thin M Full  Inappropriate

Body \_\_\_\_\_

Carbonation None L M H  Inappropriate

Warmth  \_\_\_\_\_

Creaminess  \_\_\_\_\_

Astringency  \_\_\_\_\_

Other \_\_\_\_\_

5

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

10

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

Zcela mimo kategorie.  
Ale velmi dobre pivo.

50

Table consensus score



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Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head PAUL JANN  
 Judge ATILA POTYODI  
 Judge LUIGIANO ARAUJO  
 Judge \_\_\_\_\_

Category# 34 Entry# 32  
 Sub (a-f) B  
 Subcategory COLD IPA  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Aroma

Malt  None L  M  H doughy  
 Hops  None L  M  H WHITE GRAPE  
 Fermentation  None L  M  H CITRUS  
 Other pineapple, strawberry  
doughy

8<sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  
 Clarity  Brilliant  Hazy  Opaque  
 Head  White  Creamy  Beige  Tan  Brown  
 Retention  Quick  Lasting  
 Other UNINVITING  
 Texture \_\_\_\_\_

2<sub>3</sub>

### 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 13<sub>20</sub>  
 Malt  None L  M  H Wheat. Subtle grainy notes  
 Hops  None L  M  H OK for style  
 Bitterness  None L  M  H Way too high for style  
 Fermentation  None L  M  H Banana. Low Clove. Hint of bubblegum

### Flavor

Malt  None L  M  H NONE  
 Hops  None L  M  H FOLLOWS NOSE  
 Bitterness  None L  M  H ASTRINGENT  
 Fermentation  None L  M  H ACETIC ACID  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  Dry  Sweet FUSELS, TANNIC  
 Other \_\_\_\_\_

13<sub>20</sub>

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

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

ACETIC ACID

### Mouthfeel

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

4<sub>5</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

6<sub>10</sub>

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

HOPS ARE NICE BUT NEED MORE  
BODY AND CARBONATION TO PRESENT  
MORE COMPLEXITY. A LITTLE MORE MALT  
COMPLEXITY, ESPECIALLY IN FLAVOR WOULD  
ALSO HELP. BOTH TANNIC AND  
HOP ASTRINGENT

Table consensus score

33<sub>50</sub>

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  
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NATIONAL

# HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head Lana Sutankova  
 Judge Stanislav Skokr  
 Judge Peter Hudak  
 Judge \_\_\_\_\_

Category# 34 Entry# 43  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

Saved to BCOE&M  40  
 Staff notes \_\_\_\_\_

### 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.

### Aroma

Malt  L  M  H  Inappropriate  
 Hops  L  M  H  Inappropriate  
 Fermentation  L  M  H  Inappropriate  
 Other \_\_\_\_\_  
Neutral background  
Medium passionfruit, touch of citrus  
clean, no off-flavors 9 12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Clarity  Brilliant  Hazy  Opaque  Inappropriate  
 Other Opalescent  
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  Inappropriate  
 Texture \_\_\_\_\_  
2 3

### 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  L  M  H  Inappropriate  
 Hops  L  M  H  Inappropriate  
 Bitterness  L  M  H  Inappropriate  
 Fermentation  L  M  H  Inappropriate  
 Wheat: Subtle grainy notes \_\_\_\_\_  
 OK for style \_\_\_\_\_  
 Way too high for style \_\_\_\_\_  
 Banana, Low Clove, Hint of bubblegum \_\_\_\_\_

### Flavor

Malt  L  M  H  Inappropriate  
 Hops  L  M  H  Inappropriate  
 Bitterness  L  M  H  Inappropriate  
 Fermentation  L  M  H  Inappropriate  
 Balance  Hoppy  Malty  Inappropriate  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  
 Other \_\_\_\_\_  
Subtle neutral backgr  
Very intense hop flavor, like pellets, dry  
Quick pleasant and rounded, low for style  
clean 16 20  
Expressed more like flavor, not bitterness  
Short, not lasting and multilayered

### 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	

### Mouthfeel

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

Very enjoyable beer, very drinkable, just lacking  
few tweaks: a bit more expressive aroma,  
higher level of bitterness (closer to West Coast IPA),  
and more complexity in hop flavor. The  
suggestion will be changing the hopping  
process (timing, amounts). 40 50

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

But we can't stop drinking it, so  
good it is!



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**HOMEBREW  
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Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head Provažník  
 Judge Linhora  
 Judge Nestánek  
 Judge Mezenov

Category# 34 Entry# 46  
 Sub (a-f) B  
 Subcategory Cold IPA  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

Saved to BCOE&M  29  
 Staff notes \_\_\_\_\_

**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  None  L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None  L  M  H  OK for style

Bitterness  None  L  M  H  Way too high for style

Fermentation  None  L  M  H  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	<b>H</b>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Aroma**

Malt  None  L  M  H  ok

Hops  None  L  M  H  mohla by byl o uico uvazovaci

Fermentation  None  L  M  H  diacehl, trocha esteru

Other  None  L  M  H  lehka oxidace chmele

7/12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Other \_\_\_\_\_

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Retention  Head  Quick  Heavy  Beige  Tan  Brown  Other \_\_\_\_\_

Texture \_\_\_\_\_

3/3

**Flavor**

Malt  None  L  M  H  \_\_\_\_\_

Hops  None  L  M  H  \_\_\_\_\_

Bitterness  None  L  M  H  \_\_\_\_\_

Fermentation  None  L  M  H  diacehl, opit ktera esteru

Balance  None  L  M  H  Hoppy

Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_

Other \_\_\_\_\_

12/20

**Mouthfeel**

Body  Thin  M  Full  \_\_\_\_\_

Carbonation  None  L  M  H  \_\_\_\_\_

Warmth  None  L  M  H  \_\_\_\_\_

Creaminess  None  L  M  H  \_\_\_\_\_

Astringency  None  L  M  H  \_\_\_\_\_

Other \_\_\_\_\_

3/5

**Overall**

Classic Example  None  L  M  H  \_\_\_\_\_

Flawless  None  L  M  H  \_\_\_\_\_

Wonderful  None  L  M  H  \_\_\_\_\_

Not to Style  None  L  M  H  \_\_\_\_\_

Significant Flaws  None  L  M  H  \_\_\_\_\_

Lifeless  None  L  M  H  \_\_\_\_\_

4/10

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

Vzhledem vyhovujici pivo, k leve mirilo k de slane mu zistupci stylu. Boluzel pitu usohu plast, sladka kory, nachlele dozuvani a pocit bravenosti s kombinaci s diaceblem uschutaj

29/50

**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

7 cesky ke Cold IPA. Zkpsi prokvaseni (malto branic) Table consensus score

Zkontroluj kvalitu chmele (jeho cistrotu).

MM competition rule: Only one sample per sample is submitted. www.homebrewersassociation.org



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head IMPICH NOGELL  
 Judge MICHAELA NEMETHOVÁ  
 Judge VLADIMÍR NESVADBA  
 Judge MILAN ESENDER

Category# 34 Entry# 60  
 Sub (a-f) \_\_\_\_\_  
 Subcategory COLD IPA  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L M H  
 Malt        
 Hops        
 Fermentation        
 Other \_\_\_\_\_

*tropické ovocie - čty  
melón, sladkosti,*

9  
12

### Appearance

Yellow Gold Amber Copper Brown Black  
 Color            
 Clarity            
 Other \_\_\_\_\_

Head            
 Retention            
 Texture \_\_\_\_\_

3  
3

### 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        
 Malt       Wheat: Subtle grainy notes  
 Hops       OK for style  
 Bitterness       Way too high for style  
 Fermentation       Banana. Low Clave. Hint of bubblegum

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	

### Flavor

None L M H  
 Malt        
 Hops        
 Bitterness        
 Fermentation        
 Balance        
 Finish/Aftertaste        
 Other \_\_\_\_\_

*prjemná karkov  
vřava nasladlost,  
štedně dlho trávica  
chutná karkov  
dobře zladené duše*

16  
20

### Mouthfeel

Thin M Full  
 Body        
 None L M H  
 Carbonation        
 Warmth        
 Other \_\_\_\_\_

None L M H  
 Creaminess        
 Astringency        
 Other \_\_\_\_\_

5  
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

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

*pitelnosť piva je vysoká,  
prjemně karké pivo dobrým dgm  
po napití, dobře zapracová-  
ná křídová složka,*

40  
50

Table consensus score









# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head JIRI CEJKA  
 Judge GIULIA FARINASSO  
 Judge MARKO OSEGOVIC  
 Judge \_\_\_\_\_

Saved to BCOE&M  32  
 Staff notes \_\_\_\_\_

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot	<u>M</u>	Musty	
Astringent	<u>M</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	<u>M</u>	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

Category# 34B Entry# 62  
 Sub (a-f) B  
 Subcategory MIXED-STYLE BEER  
 Special Ingredients FLAKED & TORRIEED RICE

Bottle Inspection  ok \_\_\_\_\_

### Aroma

Malt  None  L  M  H  Inappropriate NUTTY, BISCUITY  
 Hops  None  L  M  H  Inappropriate HERBAL, CITRUSY, FRUITY  
 Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
 Other HOPPY AROMA COULD BE MORE INTENSE

8/12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate \_\_\_\_\_  
 Clarity  Brilliant  Hazy  Opaque  Inappropriate \_\_\_\_\_  
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate \_\_\_\_\_  
 Retention  Quick  Lasting  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_  
 Texture NO FOAM

2/3

### Flavor

Malt  None  L  M  H  Inappropriate \_\_\_\_\_  
 Hops  None  L  M  H  Inappropriate CITRUSY, COCONUT,  
 Bitterness  None  L  M  H  Inappropriate MARSH, ASTRINGENT, GRASSY  
 Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  Malty \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

13/20

### Mouthfeel

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

3/5

### Overall

Classic Example  \_\_\_\_\_  
 Flawless  \_\_\_\_\_  
 Wonderful  \_\_\_\_\_  
 Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

6/10

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

THE GRASSY/ASTRINGENT FLAVOR KILLS IT. USE HOPS MORE WISELY - THEY ARE POSSIBLY OVEREXTRACTED. OTHERWISE A GOOD EXAMPLE.

32/50

Table consensus score!



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head PAUL JANN  
 Judge ATILA POTYONDI  
 Judge LUCIANO ARAUSO  
 Judge \_\_\_\_\_

Category# 34 Entry# 69  
 Sub (a-f) B  
 Subcategory (Spell out) COLD IPA  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Aroma

Nose L M H  
 Malt  WHITE BREAD  
 Hops  GRASSY, GRAPEFRUIT  
 Fermentation  ROSE FLOWERS  
 Other  (SUBDUED!)

**6**  
12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  
 Clarity  Brilliant  Hazy  Opaque  
 Head Retention  Quick  Lasting  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

**2**  
3

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

### Flavor

Nose L M H  
 Malt  HINTS OF TOFFEE, SWEET WHITE BREAD, BAGUETTE  
 Hops  FOLLOWS NOSE, ADDS PINEAPPLE  
 Bitterness  COULD BE MORE CLEAN  
 Fermentation \_\_\_\_\_  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  some lingering malt  
 Other \_\_\_\_\_

**15**  
20

### Mouthfeel

Body Thin M Full  
 Carbonation  None L M H  
 Warmth  None L M H  
 Creaminess  None L M H  
 Astringency  None L M H  
 Other \_\_\_\_\_

**5**  
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.

**DELICIOUS, BUT IT IS ODD FOR A COLD IPA TO HAVE MORE FLAVOR HOPS THAN AROMA HOPS. RECONSIDER HOP SCHEDULE OR ENTER IN TRADITIONAL IPA CATEGORY. I WOULD DRINK A LOT OF THIS! BUT IT IS NOT IN STYLE.**

Table consensus score

**33**  
50

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  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head STRAHOVA  
 Judge KRUZIAK  
 Judge BUDAK  
 Judge MELCCOR

Saved to BCP&M:  29  
 Staff notes: \_\_\_\_\_

### 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	None L	M	H		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	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	
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.

Category# COLD IPA 71  
 Sub (a-f) 34B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L	M	H	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

10 12

### Appearance

Yellow	Gold	Amber	Copper	Brown	Black	
Color	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Clarity	Bright	Hazy	Opaque			
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

White	Very	Beige	Tan	Brown	
Head	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Retention	Quick	Lasting			
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Texture \_\_\_\_\_

3 3

### Flavor

None L	M	H	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Balance	Hoppy <input checked="" type="radio"/>	Malty <input type="radio"/>	
Finish/Aftertaste	Dry <input checked="" type="radio"/>	Sweet <input type="radio"/>	
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

15 20

### Mouthfeel

Thin	M	Full	
Body	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Carbonation	None L	M	H
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Warmth	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>

None L	M	H	
Creaminess	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Astringency	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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.

ERAPIT KOALITAT ETABLE  
S PIVEDI -> PLO 3 dnev

Table consensus score: 29 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head IMPRIH NOGELL  
 Judge MICHAELA NEMETIOVA  
 Judge VLADIMIR NESIADBA  
 Judge MILAN ESENDER

Saved to BCOE&M  35  
 Staff notes: \_\_\_\_\_

### 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	None L M H	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>	Wheat. Subtle grainy notes	<input type="checkbox"/>
Hops		<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>	OK for style	<input type="checkbox"/>
Bitterness		<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	Way too high for style	<input checked="" type="checkbox"/>
Fermentation		<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	Banana. Low Clove. Hint of bubblegum	<input type="checkbox"/>

**13** 20

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

Acetaldehyde		Metallic	
Alcoholic / Hot	M	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

Category# 34 Entry# 72  
 Sub (a-f) B  
 Subcategory COLD IPA  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK  \_\_\_\_\_

### Aroma

Malt	None L M H	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	<u>sladkost, doživiny,</u> <u>alkohol, ľahké me-</u> <u>dové tóny</u>	<b>7</b> <small>12</small>
Hops		<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>		
Fermentation		<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>		
Other		<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>		

### Appearance

Color	Yellow Gold Amber Copper Brown Black	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>	Head	White long Beige Tan Brown	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>	<b>3</b> <small>3</small>
Clarity	Brilliant Hazy Opaque	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	Retention	Quick Lasting	<input checked="" type="radio"/> <input type="radio"/>	
Other		<input type="radio"/> <input type="radio"/> <input type="radio"/>	Texture		<input type="radio"/> <input type="radio"/>	

### Flavor

Malt	None L M H	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	<u>alkoholická sladkosť</u> <u>utuhuje pridané diuho</u> <u>vysoká sladkosť,</u>	<b>14</b> <small>20</small>
Hops		<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>		
Bitterness		<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>		
Fermentation		<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>		
Balance	Hoppy Malty	<input type="radio"/> <input checked="" type="radio"/>		
Finish/Aftertaste	Dry Sweet	<input type="radio"/> <input checked="" type="radio"/>		

### Mouthfeel

Body	Thin M Full	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>	Creaminess	None L M H	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	<b>4</b> <small>5</small>
Carbonation	None L M H	<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>	Astringency		<input checked="" type="radio"/> <input type="radio"/>	
Warmth		<input type="radio"/> <input checked="" type="radio"/>	Other		<input type="radio"/>	

### 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.

pivo je dobre pitelne, troj  
vyradne alkohol, chyba chuťo  
va horcast, vysoi zbytkaj extrakt

Table consensus score: **35** 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head ADAM HUML  
 Judge JAROSLAV MILER  
 Judge BARBORA KASUBOVA  
 Judge ELISKA FRANCO

Saved to BGE&M:  47  
 Staff notes: \_\_\_\_\_

### 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  None L  M  H  Wheat. Subtle grainy notes

Hops  None L  M  H  OK for style

Bitterness  None L  M  H  Way too high for style

Fermentation  None L  M  H  Banana. Low Clove. Hint of bubblegum

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

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

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

Category# 34 Entry# 74  
 Sub (a-f) B  
 Subcategory Mixed-style beer - Cold IPA  
 Special Ingredients vláčková hořčice

Bottle Inspection  ok \_\_\_\_\_

### Aroma

Malt  None L  M  H  slad těnět není poznat, max lehký sójový

Hops  None L  M  H  obilí, příjemná aroma

Fermentation  None L  M  H  chmelová vůně, lehké fermentační

Other  None L  M  H  lehce květinový, lehce mandarinkový 10/12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Head  White  Creamy  Beige  Tan  Brown

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Retention  Quick  Lasting  Other \_\_\_\_\_

Texture \_\_\_\_\_

3/3

### Flavor

Malt  None L  M  H  čistý charakter, s extrémně jemným

Hops  None L  M  H  sladkým základem. Chmel zcela obilninový

Bitterness  None L  M  H  příjemný sójový mandarinkový

Fermentation  None L  M  H  vysoká hořkost, velmi

Balance  Hoppy  Malty  suchý závit. Hořkost

Finish/Aftertaste  Dry  Sweet  lehce celulóza s jemným bylinným

Other  None L  M  H  trvanlivým závěsem 18/20

### Mouthfeel

Body  Thin  M  Full  Creaminess  None L  M  H

Carbonation  None L  M  H  Astringency  None L  M  H

Warmth  None L  M  H  Other \_\_\_\_\_

4/5

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

9/10

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

Až na lehké bylinové tóny jinak je naprosto přesný exemplář stylu, který zasobuje všichni zájemci vlastnosti stylu. Gratulujeme, za fofle bychom rádi platili peňízec.

44/50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Morevian Homebrewers Meeting Date \_\_\_\_\_

Head Zalson  
Judge Lucivnik  
Judge Slopa  
Judge \_\_\_\_\_

Saved to BCOE&M:  33  
Staff notes: \_\_\_\_\_

### 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	None L	M	H	Inappropriate	Wheat. Subtle grainy notes	13
Hops	<input checked="" type="radio"/>			<input type="checkbox"/>	OK for style	
Bitterness	<input type="radio"/>		<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>	Banana. Low clove. Hint of bubblegum	

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

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

Cesne →  
chompa

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.	

Category# J48 Entry# 80  
Sub (a-f) B  
Subcategory Gold IPA  
Special Ingredients \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

### Aroma

Malt	None L	M	H	Inappropriate		
Hops	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>	konopna, vegetal, tropicni ovoc	8
Fermentation	<input checked="" type="radio"/>			<input type="checkbox"/>	Ok	
Other						

### Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Clarity	<input checked="" type="radio"/>						<input type="checkbox"/>	
Head	White	Very	Beige	Tan	Brown			
Retention	<input checked="" type="radio"/>						<input type="checkbox"/>	
Other								

### Flavor

Malt	None L	M	H	Inappropriate	MED, sladke	
Hops	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>	vesel, konop, tropicni ovoc	
Bitterness	<input checked="" type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>	Ok, cize opidni	12
Fermentation	<input checked="" type="radio"/>			<input type="checkbox"/>	Ok	15
Balance	Hoppy		Malty		Vybalancovano korek + sladkost	20
Finish/Aftertaste	Dry		Sweet		Sladke korek ziskom	
Other						

### Mouthfeel

Body	Thin	M	Full	Inappropriate		
Carbonation	None L	M	H			
Warmth	<input checked="" type="radio"/>			<input type="checkbox"/>		
Creaminess	None L	M	H	Inappropriate		4
Astringency	<input checked="" type="radio"/>			<input type="checkbox"/>		5
Other					subtane korek + akca	

### Overall

Classic Example	<input checked="" type="checkbox"/>	Not to Style	
Flawless	<input checked="" type="checkbox"/>	Significant Flaws	
Wonderful	<input checked="" type="checkbox"/>	Lifeless	

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

konop - dlouha drc hop - prokud?  
Vyber si chutni, vice druha? Aby se vyvazila konopna chut.  
Sladke korek nam vadi, ze toho - 20% rje to mude!  
metly by byly ric prokoren do sucha, kvasnice  
heprokoren by 46°C?  
Zuvisit problem na 60-65°C?

Table consensus score: 33





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head Martin Bludek  
 Judge Voitech Leskorshuk  
 Judge Petr Buriánek  
 Judge \_\_\_\_\_

Saved to BGE&M  16  
 Staff notes: \_\_\_\_\_

Category# 34 Entry# 87  
 Sub (a-f) b  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate  
 Other Zdraví chloře dvaná

Vyšší ostrost, mnoho vadlogických kvasnicových produktů

4/12

### Appearance

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

3/3

### Flavor

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

Velmi silná vysoke kvasnicové produkty značo tuvarnatost, lepkavost,

4/20

### Mouthfeel

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

3/10

Mnoho fermentačních chyb  
 Mnoho kontaminací, pohřant  
 a teplotu.

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

Table consensus score

16/50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head Lana Sritrakara  
 Judge Stanislav Stekr  
 Judge Peter Kudak  
 Judge \_\_\_\_\_

Saved to BGE&M  44  
 Staff notes \_\_\_\_\_

**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	None L	M	H	Inappropriate	Wheat. Subtle grainy notes
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Banana, Low Clove. Hint of bubblesum

**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

Category# 34 Entry # 88  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

**Aroma**

Malt	None L	M	H	low, supportive	milk candy bright, aggressive coconut, banana, milk candy 12/12
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	super clean	
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		

**Appearance**

Color	Yellow	Gold	Amber	Copper	Brown	Black	Head	White	Ivory	Beige	Tan	Brown	Retention	Quick	Lasting	Other	Texture	3/3
Clarity	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		

**Flavor**

Malt	None L	M	H	Clean, neutral backbone
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Complex, bright, unrolling with every sip
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	lovely, pleasant & firmness
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	perfectly clean
Balance	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Happy, but not aggressive
Finish/Aftertaste	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	long, complex, multi-layered
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

**Mouthfeel**

Body	Thin	M	Full	Creaminess	None L	M	H	5/5
Carbonation	None L	M	H	Astringency	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Warmth	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

**Overall**

Classic Example	<input checked="" type="radio"/>	Not to Style	
Flawless	<input checked="" type="radio"/>	Significant Flaws	
Wonderful	<input checked="" type="radio"/>	Lifeless	

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

Perfectly close to the guidelines! And a super enjoyable beer, complex, it's like a roll unrolling in your mouth, multi-layered. Great choice of hops. The only thing to make it even better will be increasing the bitterness just a bit. Table consensus score! 47/50

Amazing beer. We finished the bottle.



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head JIRI ČEJLA  
 Judge GIULIA FARNASSO  
 Judge MARCO OZEGOVIC  
 Judge \_\_\_\_\_

Category# 34 Entry# 92  
 Sub (a-f) B  
 Subcategory AMERICAN IPA + AMERICAN LAGER  
 Special Ingredients (Spell out) CORN

Bottle Inspection  ok \_\_\_\_\_

Saved to BCOE&M  29  
 Staff notes \_\_\_\_\_

**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	None L	M	H	Inappropriate	Wheat. Subtle grainy notes
Hops	<input checked="" type="checkbox"/>			<input type="checkbox"/>	OK for style
Bitterness			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input checked="" type="checkbox"/>			<input type="checkbox"/>	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	H	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	H	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**

Malt	None L	M	H	
Hops				
Fermentation				
Other	<u>YEAST (SLIGHTLY)</u>			

TROPICAL, STONE FRUIT

**10** 12

**Appearance**

Color	Yellow	Gold	Amber	Copper	Brown	Black	
Clarity	<input checked="" type="checkbox"/>						
Retention							
Other	<u>Head</u> <input checked="" type="checkbox"/> <u>Quick</u> <input checked="" type="checkbox"/> <u>Lasting</u> <input type="checkbox"/>						

**3** 3

**Flavor**

Malt	None L	M	H	
Hops				
Bitterness				
Fermentation				
Balance				
Finish/Aftertaste				
Other	<u>RESIN</u>			

SIRUPY SWEET  
WASH, GRASSY

**8** 20

**Mouthfeel**

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

**2** 5

**Overall**

Classic Example							
Flawless							
Wonderful							
Not to Style							
Significant Flaws							
Lifeless							

**6** 10

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

CHANGE THE GRAIN BILL / YEAST STRAIN TO MAKE THE TASTE LESS SWEET. ALSO THE BITTERNESS SHOULD BE LESS WASH, ALTHOUGH THE AROMA IS VERY NICE!

**29** 50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head STRAHOVA  
 Judge KROZICAK  
 Judge BOZIEP  
 Judge MELICIK

Category# 34B Entry# 95  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H  
 Malt    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Fermentation    \_\_\_\_\_  
 Other \_\_\_\_\_

6  
12

### Appearance

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

3  
3

### 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 **13**  
 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	X	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	X
Medicinal	X	Vegetal	

### Flavor

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

10  
20

### Mouthfeel

Thin M Full  
 Body    \_\_\_\_\_  
 None L M H  
 Carbonation    \_\_\_\_\_  
 Warmth  \_\_\_\_\_  
 Creaminess    \_\_\_\_\_  
 Astringency    \_\_\_\_\_  
 Other \_\_\_\_\_

3  
5

### Overall

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_

6  
10

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

H761ANA & POSTUP STUDEWEHO  
OTIHELMI &

28  
50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW**  
**COMPETITION**



Location Moravian Homebrewers Meeting Date \_\_\_\_\_

Head Martin Binder  
 Judge Vojtěch Lesfordský  
 Judge Petr Buriánek  
 Judge MICHAL THEUER

Category# 34 Entry# 121  
 Sub (a-f) 6  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Saved to BGOE&M:   
 Staff notes: \_\_\_\_\_

### Scorsheet 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: None L M H  Wheat. Subtle grainy notes  13

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	

Bottle Inspection  OK \_\_\_\_\_

### Aroma

Malt: None L M H  \_\_\_\_\_

Hops:  \_\_\_\_\_

Fermentation:  \_\_\_\_\_

Other: \_\_\_\_\_

12

### Appearance

Color: Yellow Gold Amber Copper Brown Black  \_\_\_\_\_

Clarity: Brilliant Hazy Opaque  \_\_\_\_\_

Head: White Heavy Beige Tan Brown  \_\_\_\_\_

Retention: Quick Lasting  \_\_\_\_\_

Other: \_\_\_\_\_

Texture: \_\_\_\_\_

3

### Flavor

Malt: None L M H  \_\_\_\_\_

Hops:  \_\_\_\_\_

Bitterness:  \_\_\_\_\_

Fermentation:  \_\_\_\_\_

Balance: Hoppy Molty  \_\_\_\_\_

Finish/Aftertaste: Dry Sweet  \_\_\_\_\_

Other: \_\_\_\_\_

20

### Mouthfeel

Body: Thin M Full  \_\_\_\_\_

Carbonation: None L M H  \_\_\_\_\_

Warmth:  \_\_\_\_\_

Creaminess: None L M H  \_\_\_\_\_

Astringency:  \_\_\_\_\_

Other: \_\_\_\_\_

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.

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DOBRY SAISON, FENOLICKÉ,  
FUNKEM' DRY HOP'

NENÍ V POŽADOVANÉM STYLU COLD IPA

Table consensus score

43  
50

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

DISKVALIFIKACE