



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2023

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

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 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		Musty	
Astringent	<b>H</b>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Category# 3 Entry# 005  
 Sub (a-f) B  
 Subcategory (Spell out) CZ Premium Pils  
 Special Ingredients \_\_\_\_\_

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

### Aroma

Malt  None L  M  H  Inappropriate crusty bread  
 Hops  None L  M  H  Inappropriate subtle noble floral  
 Fermentation  None L  M  H  Inappropriate red apple esters  
 Other Fruity esters dominate nose  
OUT OF BALANCE

7/12

### Appearance

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

2/3

### Flavor

Malt  None L  M  H  Inappropriate less than aroma  
 Hops  None L  M  H  Inappropriate spicy floral, nobles  
 Bitterness  None L  M  H  Inappropriate very bitter + astringent  
 Fermentation  None L  M  H  Inappropriate some esters linger  
 Balance:  Hoppily  Malty  Inappropriate more astringent than hoppy  
 Finish/Aftertaste  Dry  Sweet  Inappropriate ASTRINGENT, PITHY  
 Other \_\_\_\_\_

14/20

### 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 \_\_\_\_\_

4/5

### Overall

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

8/10

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

check that you are not over-sparging or using too hot of water to reduce astringency, otherwise this would be an outstanding beer. Very good hop flavors but overwhelmed by pithy tannic astringencies. Note 20  
minute hops might help as well.

35/50

Table consensus score



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Location Moravian Homebrewers Meeting Date 2023

Head Lana Carhynkova  
 Judge Stanislav Slobk  
 Judge Peter Kudak  
 Judge \_\_\_\_\_

Category# 3 Entry# 6  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Saved to BGCE&M:  38  
 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**

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

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

**Aroma**

None L	M	H	
Malt	<input checked="" type="radio"/>		clean, to the style
Hops	<input checked="" type="radio"/>		spicy, noble mid-low
Fermentation	<input checked="" type="radio"/>		clean, no off's
Other			low DMS (vegetable, cabbage)

8/12

**Appearance**

Yellow	Gold	Amber	Copper	Brown	Black	
Color						
Clarity	<input checked="" type="radio"/>					
Other						perfect!

White	Ivory	Beige	Tan	Brown	
Head					
Retention	<input checked="" type="radio"/>				
Texture					

3/3

**Flavor**

None L	M	H	
Malt	<input checked="" type="radio"/>		clean, soft, bready
Hops	<input checked="" type="radio"/>		classic spicy herbal
Bitterness	<input checked="" type="radio"/>		very well balanced
Fermentation	<input checked="" type="radio"/>		diacetyl very obvious
Balance	<input checked="" type="radio"/>		good balance!
Finish/Aftertaste	<input checked="" type="radio"/>		lingering pleasant bitterness

15/20

**Mouthfeel**

Thin	M	Full	
Body	<input checked="" type="radio"/>		
Carbonation	<input checked="" type="radio"/>		
Warmth	<input checked="" type="radio"/>		

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

4/5

**Overall**

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

8/10

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

*Great sample, very fitting the style, only minor fine-tuning needed: getting rid of DMS (prolonged boil/open boil, fast cooling at the wort), and diacetyl (give yeast more time to clean the beer). Very balanced and pleasant overall!*

38/50

Table consensus score





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NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2027

Head Provažník  
 Judge Linhora'  
 Judge Nešťaneč  
 Judge \_\_\_\_\_

Saved to BCOE&M  51  
 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	Other	Wheat. Subtle grainy notes	<input type="checkbox"/>
Hops	<input checked="" type="checkbox"/>				OK for style	<input type="checkbox"/>
Bitterness	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Way too high for style	<input checked="" type="checkbox"/>
Fermentation	<input type="checkbox"/>	<input checked="" type="checkbox"/>			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		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

vlhna obilnost muze mit pitis, jend  
hlavni odznaky, aby webzla pitis uysahni.

Category# 3 Entry# 10  
 Sub (a-f) B  
 Subcategory Czech Prem. Lager  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK

**Aroma**

Malt	None L	M	H	Other	<u>obilna' (leche)</u>
Hops	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<u>britymori, hořkosti, vlna</u>
Fermentation	<input checked="" type="checkbox"/>				<u>ponemne vyrazna</u>
Other					

11/12

**Appearance**

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

3/3

**Flavor**

Malt	None L	M	H	Other	<u>sledek vyrazna' obilnost</u>
Hops	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<u>opit brachy</u>
Bitterness	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<u>leche vyzi: hořkost</u>
Fermentation	<input checked="" type="checkbox"/>				<u>ěistě pivo, bez DNS, diachl</u>
Balance		<input checked="" type="checkbox"/>			<u>vyvaznani, leche na chmu chmate</u>
Finish/Aftertaste	Dry	<input checked="" type="checkbox"/>		Sweet	<u>sucke, ale ve alpi rajci,</u>
Other					<u>lebo troche, dlouhe dozneni</u>

18/20

**Mouthfeel**

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

5/5

**Overall**

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

9/10

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

leche vyrazna', lezly prostezeni,  
dobre nasyceni, spradne plus pivo.  
Dobře vybalan covana' sladiva' a chmelova  
slazka. Vyhovne pitelne + celhova' dejem  
je leche poznamenani obilnosti.  
meki, zleznulovni

46/50



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NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2017

Head LENKA STRAKOVA  
 Judge DAVIEL KRUZLIAR  
 Judge JAROMIR DUDEN  
 Judge ZDYMEK DELICHAN

Category# 3B Entry # 21  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:      
 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.

Bottle inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt

Hops

Fermentation

Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

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

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

3  
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 None L M H Inappropriate

Malt     Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

13  
20

### Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance  Hoppy  Malty

Finish/Aftertaste  Dry  Sweet

Other \_\_\_\_\_

12  
20

### 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	
Medicinal		Vegetal	

### Mouthfeel

Thin M Full Inappropriate

Body

None L M H Inappropriate

Carbonation

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other \_\_\_\_\_

3  
5

### Overall

Classic Example \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Flawless \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Wonderful \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Not to Style \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

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

Lifeless \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

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

6  
10

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	39-44	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.

ULPVAJICI HOZKOST, UBRAT  
 CHMELENI, NEVYROVNAME!  
 MIRNE ALKOHOL, TRPST  
 Z VYSOKEHU CHMELENI

32  
50

Table consensus score!





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Location Moravian Homebrewers Meeting Date 2022

Head IMRICH NOGELL  
 Judge MICHAELA NEMETHOVÁ  
 Judge VLADIMÍR NEJVÁDBA  
 Judge MILAN ESENDER

Category# 3 Entry# 29  
 Sub (a-f) B  
 Subcategory (Spell out) Czech premium lager  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L M H  
 Malt      chlebitost, svetocuby  
 Hops      vonã slabã  
 Fermentation      \_\_\_\_\_  
 Other \_\_\_\_\_

6  
12

### Appearance

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

3  
3

### Scoresheet Instructions

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### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

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

13  
20

### Flavor

None L M H Inappropriate  
 Malt      vyšší sladkost  
 Hops      nervážná chuťonost  
 Bitterness      chuťby - acetaldehyd,  
 Fermentation      medicinálna,  
 Balance      chuťovo nervážene  
 Finish/Aftertaste      \_\_\_\_\_  
 Other \_\_\_\_\_

8  
20

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

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

### Mouthfeel

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

2  
5

### Overall

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

4  
10

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

pitelnost pra je vyrazne  
emzivã patomizom chuťovni  
a nervážovostkou na strane  
sladku, odpornãe postãiti  
si krásny proces

23  
50

Table consensus score



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**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2022

Head ADAM HUML  
 Judge JAROSLAV Miler  
 Judge BARBORA KASUBOVA  
 Judge ELISKA FRANCE

Category# 3 Entry# 38  
 Sub (a-f) B  
 Subcategory (Spell out) Czech Lager  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H  Velmi jemná sladová vůně s lehkou pevnou chutí slabé ležce květinové silny vůně, chuťovice (DMS), která přibíjí zbytek charakteru

Malt  Hops  Fermentation  Other \_\_\_\_\_

**3** <sub>12</sub>

### Appearance

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

Head  Quick  Lasting  Other \_\_\_\_\_

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

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

Texture \_\_\_\_\_

**3** <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 **13** <sub>20</sub>

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

### Flavor

None L M H  sladový charakter vyšší tříd s chlebovými tóny a chutí ležce pražený slade. chutí působí spíše bylinné než hořak aromaticky. Hořkost je vysoká a upíravější. Silná chuť vařené chuťovice.

Malt  Hops  Bitterness  Fermentation  Balance  Hoppy  Malty  Dry  Sweet  Finish/Aftertaste \_\_\_\_\_

Other \_\_\_\_\_

**6** <sub>20</sub>

### 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	H	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	H

### Mouthfeel

Thin M Full  plavotmavých sladů. Plus - zhuštinová dr. le. charakteru (přezráního slade 90 min) a rychlost chycení po dokončení chmelevaru.

Body  Creaminess  Carbonation  Astringency  Warmth  Other \_\_\_\_\_

**3** <sub>5</sub>

### Overall

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

**4** <sub>10</sub>

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

Velmi dobrý vizuál a čistota. Přijemná sladová komplexita, zbytek ale trochu upíravější chuťové prvky. Plus - zhuštinová dr. le. charakteru (přezráního slade 90 min) a rychlost chycení po dokončení chmelevaru. Hořkost - dr. le. si buchy na přezráního slade a slade (jímnost mletí, stela chmelevaru - table consensus score!)

**19** <sub>50</sub>

Uspokojení vody a podobně.

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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AHA/BJCP Sanctioned Competition Program  
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NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2023

Head MARTIN BINDER  
 Judge Vojtěch Leskovský  
 Judge MICHAL TMEVER  
 Judge \_\_\_\_\_

Category# 3B Entry# 39  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

Malt  None  L  M  H  Inappropriate visse ester - jablko  
 Hops  None  L  M  H  Inappropriate silva sladova keksik  
 Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
 Other \_\_\_\_\_

**7**<sub>12</sub>

**Appearance**

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

**3**<sub>3</sub>

**Flavor**

Malt  None  L  M  H  Inappropriate sladova zloba dominye  
 Hops  None  L  M  H  Inappropriate welkowitzky - keksik - toast  
 Bitterness  None  L  M  H  Inappropriate visia korhost  
 Fermentation  None  L  M  H  Inappropriate \_\_\_\_\_  
 Balance  Hoppy  Malty \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

**11**<sub>20</sub>

**Mouthfeel**

Body  Thin  M  Full  Inappropriate  
 Carbonation  None  L  M  H  Inappropriate  
 Warmth  \_\_\_\_\_  
 Creaminess  None  L  M  H  Inappropriate **3**<sub>5</sub>  
 Astringency  None  L  M  H  Inappropriate  
 Other drsnezi korhost  
tiestovina

**Overall**

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

**5**<sub>10</sub>

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

Neve karamelu / meloid, by zosilo  
pitelnost. Tiez korhost je tcha  
a drsnezia - možno zmenit chutku.  
Ovocnost vo voni skryta chutkou  
aroma. Celkom pekna urobka.

Table consensus score: **29**<sub>50</sub>

Saved to BCOERM  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  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

**13**<sub>20</sub>

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

Acetaldehyde	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery	<input checked="" type="checkbox"/>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Scoring Guide**

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

# NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 2023

Head ROZTAN POLA!  
 Judge TOMÁŠ SKOŘEPA  
 Judge ROMAN LUCIVŇÁK  
 Judge \_\_\_\_\_

Category# 3 Entry# 41  
 Sub (a-f) B  
 Subcategory ČEČKA PREMIUM LAGER  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:  23  
 Staff notes \_\_\_\_\_

Bottle Inspection  OK

**Aroma**

None L M H  OBSILNÉ  
 Malt  MALO VYRAZNÝ PROZAV  
 Hops  TROJSM ZIRA  
 Fermentation \_\_\_\_\_  
 Other \_\_\_\_\_

7  
12

**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.

**Appearance**

Color  Head  Quick  
 Clarity  Retention  Lasting  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

3  
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**

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

13  
20

**Flavor**

None L M H  OBSEKÁNE  
 Malt  MALO VYRAZNÉ  
 Hops  ORSAH HORKAVI, OPAVA NA ZAVRANU  
 Bitterness  DICETYL NEPRIJEMNÝ  
 Fermentation  JE TO HORKAVIE  
 Balance  Malty  
 Finish/Aftertaste  Dry  Sweet  
 Other \_\_\_\_\_

8  
20

**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	<u>L</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	<u>L</u>
Medicinal		Vegetal	

**Mouthfeel**

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

3  
5

**Overall**

Classic Example  Not to Style  
 Flawless  Significant Flaws  
 Wonderful  Lifeless

6  
10

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

POZOR NA KURSENIE - POSJA-ROJNE  
MNOZSTVO ZDRAVICH KVASILEK  
USTRAPIĆ SI ZEPLOTY, MOŽNO SKUSIĆ  
ZHĚNIT SČĚNU CHLEBENU ALBO PODPÍČ  
LNĚ OBRŮDY ABY TAM NEBOLA PŮ  
NEPRIJEMNĚ ZUBRANĚ HORKAVI

27  
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.



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL

# HOME BREW COMPETITION



Location Moravian Homebrewers Meeting Date 25.12.23

Head JIRI ČEŠKA  
 Judge GIULIA FAINASSO  
 Judge MARCO OZEGUIC  
 Judge \_\_\_\_\_

Category# 3 Entry# 45  
 Sub (a-f) B  
 Subcategory CZECH PREMIUM PALE LAGER  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

None L M H  
 Malt    BISCUITS, NUTS  
 Hops    \_\_\_\_\_  
 Fermentation    BUTTERY  
 Other HIGH DIACETYL

4  
12

**Appearance**

Yellow Gold Amber Copper Brown Black  
 Color       \_\_\_\_\_  
 Brillant Hazy Opaque Other  
 Head      \_\_\_\_\_  
 Clarity     \_\_\_\_\_  
 Retention    \_\_\_\_\_  
 Other CREAMY  
 Texture

3  
3

**Flavor**

None L M H  
 Malt    BISCUITS, NUTS  
 Hops    \_\_\_\_\_  
 Bitterness    HARSH, UNPLEASANT, FLORAL  
 Fermentation    \_\_\_\_\_  
 Balance    \_\_\_\_\_  
 Hopy Malty  
 Finish/Aftertaste    \_\_\_\_\_  
 Dry Sweet  
 Other

8  
20

**Mouthfeel**

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

2  
5

**Overall**

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

4  
10

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

CHECK THE SANITATION, FERMENTING TEMPERATURES → TO LOWER THE DIACETYL CONTENT. ALSO CHECK PH AND TEMPERATURES ON MASHING AND HOPPING TO AVOID THE HARSH, ASTRINGENT BITTERNESS

21  
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    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	H	Oxidized	
Brettanomyces		Plastic	
Diacetyl	H	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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2021

Head IMRICH NOZEL  
 Judge MICHAELA NĚMETHOVÁ  
 Judge VLADIMÍR NEUVAPPA  
 Judge MILAN ESENDER

Category# 3 Entry# 50  
 Sub (a-f) B  
 Subcategory (Spell out) Cadé praménkové lager  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK

Saved to BOOE&M:  15  
 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  Impassable Wheat. Subtle grainy notes  
 Hops  None L  M  H  Impassable OK for style  
 Bitterness  None L  M  H  Impassable Way too high for style  
 Fermentation  None L  M  H  Impassable Banana. Low Clove. Hint of bubblegum

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

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

### Aroma

Malt  None L  M  H  Impassable Ďalší chuť v aróme,  
 Hops  None L  M  H  Impassable výrazná oxidácia,  
 Fermentation  None L  M  H  Impassable acetaldehyd  
 Other \_\_\_\_\_

3/12

### Appearance

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

2/3

### Flavor

Malt  None L  M  H  Impassable v chuti sú výrazne  
 Hops  None L  M  H  Impassable duchy - DMS, acetal-  
 Bitterness  None L  M  H  Impassable dehyd, estery, oxidácia,  
 Fermentation  None L  M  H  Impassable a tieto nemajú byť  
 Balance  Hoppy  M  H  Impassable hodnotenie vzorby  
 Finish/Aftertaste  Dry  Sweet  Impassable  
 Other \_\_\_\_\_

6/20

### Mouthfeel

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

1/5

### Overall

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

3/10

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

pitelkosť je výrazne znížená  
kvôli prítomnosti cukru → DMS,  
acetaldehyd, oxidácia, estery,  
odporúčame si nastudovať prácu  
s kvasnicami a teploty pri kvasení  
výpravovať sú oxidácia

15/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2013

Head PAUL JANN  
 Judge LUCIANO ARAUJO  
 Judge ATILA POTYOWDI  
 Judge \_\_\_\_\_

Saved to BCOE&M CB  
 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  L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  X     OK for style

Bitterness  None L  L  M  H  Way too high for style

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

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

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

**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# 3P Entry# 52  
 Sub (a-f) B  
 Subcategory CZ PREM. PALE  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

None L   L  M  H  Inappropriate

Malt      DOUGHY RISING BREAD

Hops  X     NONE FOUND

Fermentation  None L  L  M  H  ACTIVE YEASTY

Other LOTS OF DIACETYL

6/12

**Appearance**

Color  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Clarity  Clear  Hazy  Opaque  Other \_\_\_\_\_

Other too pale, med. buddies

Head  None L  L  M  H  Inappropriate

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

Texture \_\_\_\_\_

2/3

**Flavor**

None L   L  M  H  Inappropriate

Malt      CRACKERY PILS MALT

Hops      ADAPTABLE, BUT SUBDUED

Bitterness  None L  L  M  H  NOT FINISHED

Fermentation  None L  L  M  H  BALANCED TO DIACETYL

Balance  Hoppy  X  Malty  Other \_\_\_\_\_

Finish/Aftertaste  Dry  Sweet  METALLIC, MEDICINAL

Other \_\_\_\_\_

10/20

**Mouthfeel**

Thin  X  M  Full  Inappropriate

Body  None L  L  M  H  CREAMINESS

Carbonation  None L  L  M  H  ASTRINGENCY

Warmth  X     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.

VERY FRESH, SOME GREAT FLAVORS BUT NEEDS A DIACETYL REST TO ENHANCE NICE FLAVORS. CHECK WATER SOURCE OR ENSURE NO IRON IS IN BREWING EQUIPMENT TO ELIMINATE METALLIC.

28/50

Table consensus score: 28



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2023

Head PETER CHAJUPA  
 Judge STANISLAV RETCHT  
 Judge MIKHAL ŠKODA  
 Judge \_\_\_\_\_

Saved to BCOE&M:  25  
 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		Musty	
Astringent	L	Oxidized	
Brettanomyces		Plastic	
Diacetyl	L	Solvent / Fusel	
DMS		Sour / Acidic	M
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Category# 3 Entry# 55  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle inspection  OK \_\_\_\_\_

### Aroma

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate  
 Other \_\_\_\_\_  
KOČIČI - RYBIZOVÁ AROMA, ~~BEZE~~ DIACETYL

6/12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Other \_\_\_\_\_  
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  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 \_\_\_\_\_  
STREDNE MORKÉ, STREDNA KYSLOST A ASTRINGENCIA, NIEČI JE INFIXOVANÉ, NAPOVEDA TOMU AT ČAKKY, DIACETYL A ~~BEZE~~ STREDNA OVOCNOSŤ

8/20

### 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 \_\_\_\_\_

2/5

### Overall

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

5/10

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

ODPORUČAM VIŠCI DŮBAŽ NA SANITACIJI A ZÁKVASNŮ ZÁVĚRU

24/50

Table consensus score:

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 Aut

Head ADAM HUML  
 Judge JARDA MILER  
 Judge BARBORA KAŠUBOVÁ  
 Judge ELIŠKA FRANCOŠ

Category# 3 Entry# 53  
 Sub (a-f) B  
 Subcategory CZECH PREMIUM LAGER  
 Special Ingredients \_\_\_\_\_

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

### Aroma

Malt  None  L  M  H  Inappropriate  
 Hops  None  L  M  H  Inappropriate  
 Fermentation  None  L  M  H  Inappropriate  
 Other  None  L  M  H  Inappropriate  
lehoučka vůně bílého piva, lehká chmelová bylinnost a lehká kvašnost  
čistý fermentační charakter,  
s teplotou ležce výřez diacetyl.  
velmi neutrální vůně

**6**  
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

**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  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  Other \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Other \_\_\_\_\_  
Wheat. Subtle grainy notes  
OK for style  
Way too high for style  
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	<u>M</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl	<u>M</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Body  Thin  L  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 \_\_\_\_\_

**3**  
5

### Overall

Classic Example  None  L  M  H  Inappropriate  
 Not to Style  None  L  M  H  Inappropriate  
 Flawless  None  L  M  H  Inappropriate  
 Significant Flaws  None  L  M  H  Inappropriate  
 Wonderful  None  L  M  H  Inappropriate  
 Lifeless  None  L  M  H  Inappropriate

**5**  
10

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

Príjemný suchý a pitelný ležák s neutrálním  
charakterem, který typ na malá chybá. Chmel působí  
přehnaně a bylinně, zůstává uchovávat až ochrání / čistě  
nebo delší chmelovost. Diacetyl je mírně nad  
limit a díky neutrálnosti piva je velmi citelný  
zkontrolujte dobalování acetátů teplo a delší ležání  
 Table consensus score: **25**  
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

došlo by te došlo sunitace pro prevenci ruface





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2023

Head ZOLTÁN PUKH  
 Judge TOMÁŠ JKOŘEPA  
 Judge ROMAN LUCIŇÁK  
 Judge \_\_\_\_\_

Category# 3 Entry # 67  
 Sub (a-f) B  
 Subcategory (Spell out) CITRUS PREMIUM LAGER  
 Special Ingredients \_\_\_\_\_

Bottle inspection OK

### Aroma

None L M H  
 Malt X  
 Hops L  
 Fermentation X ACETALDEHYD - ZELENÉ JABČÍČKA  
 Other TAN V JETVO PŘEBÍJA 5 <sub>12</sub>

### Appearance

Color Yellow Bold Amber Copper Brown Black  
 Clarity Bright Hazy Opaque  
 Head Quick Long Belge Tan Brown  
 Retention X Other  
 Texture \_\_\_\_\_ 3 <sub>3</sub>

### Flavor

None L M H  
 Malt X CHLEBNÝ PŮVA  
 Hops X  
 Bitterness X HLAVNÍ HOŘKOST  
 Fermentation X ZELENÉ JABČÍČKO JPAVE  
 Balance Happy Malty PROHLAŠUJE CELE PIVO  
 Finish/Aftertaste Dry Sweet HLAVNÍ SLADKÝ ZŮVĚR  
 Other \_\_\_\_\_ 7 <sub>20</sub>

### Mouthfeel

Thin M Full  
 Body X  
 Carbonation X  
 Warmth X  
 Creaminess X  
 Astringency X  
 Other \_\_\_\_\_ 3 <sub>5</sub>

### Overall

Classic Example X Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful X Lifeless \_\_\_\_\_ 5 <sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
CELENO PIVO DOPLŮVÁ ZELENÉ JABČÍČKA  
-ACETALDEHYD, PIVO DO OSMI, TAN AD V ČASU.  
JEDNOENÁKŮ SE USTRÁJÍ KLASICKÉ  
-DOJADŮČNÉ MNOŽSTVO ZOBANÝCH LEVŮNÍČ,  
NEČKÁ PIVO NA KLASICKÉ KŮM  
SA NEODSUDÁ DO ACETALDEHYD 23 <sub>50</sub>

Saved to BCDE&M:  23  
 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
	<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 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 <sub>20</sub>

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

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

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 25.11.23

Head JIRI ČEJKA  
 Judge GIULIA FARINASSO  
 Judge MARKO OŠEGOVIĆ  
 Judge \_\_\_\_\_

Category# 3 Entry# 70  
 Sub (a-f) B  
 Subcategory (Spell out) CZECH PREMIUM PALE LAGER  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
 Malt     SIRUPY, SWEET  
 Hops     NONE  
 Fermentation    AUTOLYSIS, DEAD YEAST  
 Other CHEESY

3  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        Other  
 Clarity      Other  
 Head White Hazy Beige Tan Brown Inappropriate  
 Retention     Other  
 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 13  
20  
 None L M H Inappropriate  
 Malt     Wheat. Subtle grainy notes  
 Hops     OK for style  
 Bitterness     Way too high for style  
 Fermentation     Banana. Low Clove. Hint of bubblegum

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

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

### Flavor

None L M H Inappropriate  
 Malt     BLEADY  
 Hops     NOT DETECTED, JUST BITTERNESS (LIGHT)  
 Bitterness     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Balance Hoppy    Malty  
 Finish/Aftertaste Dry    SWEET  
 Other SOUR (LIGHT)

5  
20

### Mouthfeel

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

2  
5

### Overall

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

3  
10

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

AUTOLYSIS OF YEAST IS THE MAIN PROBLEM; FOCUS ON HOPPING - NO AROMA PRESENT, BITTERNESS SHOULD BE HIGHER

16  
50

Table consensus score:





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2019

Head Martin Bindou  
 Judge Vojtech Leskovsky  
 Judge MICHAL THEUER  
 Judge \_\_\_\_\_

Category# 3 Entry # 78  
 Sub (a-f) b  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H  Inappropriate

Malt      \_\_\_\_\_  
 Hops      \_\_\_\_\_  
 Fermentation      \_\_\_\_\_  
 Other \_\_\_\_\_

DMS, vyšší oxidace  
mirná tvárnatá chuť  
lehká a sladová

7 <sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black  Inappropriate

Color       \_\_\_\_\_

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

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

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

Other \_\_\_\_\_

Texture \_\_\_\_\_

3 <sub>3</sub>

### Flavor

None L M H  Inappropriate

Malt     \_\_\_\_\_  
 Hops     \_\_\_\_\_  
 Bitterness     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Balance  Hoppy  Malty \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

mirná chuť, malá  
sladová chuť, chmelová  
tvárnatá chuť  
žltá oxidace

12 <sub>20</sub>

### Mouthfeel

Thin M Full  Inappropriate

Body    \_\_\_\_\_

Carbonation  None L M H  Inappropriate

Warmth   \_\_\_\_\_

Creaminess    \_\_\_\_\_

Astringency    \_\_\_\_\_

Other \_\_\_\_\_

4 <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.

6 <sub>10</sub>

Přijemná pitelná pivo,  
buňkažel značká oxidace.  
Je tu i DMS. Po budování  
člůte bude odrost lepší

Table consensus score: 32 <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

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops       OK for style

Bitterness       Way too high for style

Fermentation       Banana. Low Clove. Hint of bubblegum

13 <sub>20</sub>

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2/17

Head STRAKOVA  
 Judge KRUZLIAN  
 Judge BUBBA  
 Judge MELICFRAN

Category# 313 Entry # 79  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:  31  
 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  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

**13**<sub>20</sub>

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

Acetaldehyde	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	<input checked="" type="checkbox"/>
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	

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

### Aroma

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

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

Fermentation  None L  M  H  Inappropriate \_\_\_\_\_

Other \_\_\_\_\_

**7**<sub>12</sub>

### Appearance

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

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

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

Texture \_\_\_\_\_

**3**<sub>3</sub>

### 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  Other \_\_\_\_\_

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

Other \_\_\_\_\_

**12**<sub>20</sub>

### 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**<sub>5</sub>

### Overall

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

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

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

Other \_\_\_\_\_

**6**<sub>10</sub>

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

KONTROLA KVAŠENÍ?  
ZUŠIT PĚŤ  
NAZNAK OCTOVĚNÍ

Table consensus score **31**<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2021

Head Lana Svitanikova  
 Judge Stanislav Steki  
 Judge Petes Hudak  
 Judge \_\_\_\_\_

Category# 3 Entry# 81  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:  28  
 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.

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

**Aroma**

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

Med-low, caramel, hard candy  
Very subtle  
Very low on acetaldehyde  
DMS 6 <sub>12</sub>

**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 \_\_\_\_\_  
Not uniform 3 <sub>3</sub>

**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 <sub>20</sub>

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

**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  Other \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  Other \_\_\_\_\_

One-dimensional, caramel, sugary drag  
Subdued, almost non-perceivable  
Very high, harsh, unpleasant 12 <sub>20</sub>  
Very much to the left/bitter side  
Dry, lingering astringency

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

Acetaldehyde	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<input checked="" type="checkbox"/>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**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 \_\_\_\_\_

2 <sub>5</sub>

**Overall**

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

5 <sub>10</sub>

**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

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

A good attempt, the main issue is the balance, where bitterness overstates the beer. Bumping up the malty backbone and adding more complexity to it should do the trick (adding Vienna or Munich malts if infusion is used).  
More time for yeast to clean up acetaldehyde 28 <sub>50</sub>





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2017

Head PETER ČHŮRA  
 Judge STANISLAV REICHT  
 Judge MICHAL ŠKODA  
 Judge \_\_\_\_\_

Category# 3 Entry# 82  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

Saved to BOOE&M  10  
 Staff notes: \_\_\_\_\_

### Aroma

None L M H  **inappropriate**  
 Malt  \_\_\_\_\_  STŘEDNĚ ZELNĚ  
 Hops  \_\_\_\_\_  JABLKO V ČAŤI AT  
 Fermentation  \_\_\_\_\_  VŮŮ.  
 Other \_\_\_\_\_

7  
12

### Appearance

**Color** Yellow Gold Amber Copper Brown Black  **inappropriate**  
 Head  **White** Ivory Beige Tan Brown  **inappropriate**  
 Clarity  **Bright** Hazy Opaque  Other \_\_\_\_\_  
 Retention  **Quick** Lost  Other \_\_\_\_\_  
 Other \_\_\_\_\_ **Texture** \_\_\_\_\_

3  
3

### Flavor

None L M H  **inappropriate**  
 Malt  \_\_\_\_\_  TROCHU ČIŤBA SLADOVITĚ,  
 Hops  \_\_\_\_\_  ČMELČOVĚST, VELMI  
 Bitterness  \_\_\_\_\_  NEUTRÁLNÍ, CHARAKTER,  
 Fermentation  \_\_\_\_\_  POŠKVRNĚNÍ ACETALDEHYD,  
 Balance  **Hoppy**  **Malty**  LEHKÝ DIACETYL.  
 Finish/Aftertaste  **Dry**  **Sweet**  TJĚŽ LEHKÁ ASTRINGENCI  
 Other \_\_\_\_\_

11  
20

### Mouthfeel

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

3  
5

### Overall

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

6  
10

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

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

13  
30

### 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

### Feedback

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

ODPORUČAM POSRÁŽIT VĚTRÝ  
ASPERTY KVAŠENIA A MOŽNĚ  
VPLVY ASTRINGENCIE

30  
50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2023

Head IMRICH NOSELL  
 Judge MICHAELA KEMETHOVÁ  
 Judge VLADIMÍR NEUVADBA  
 Judge MILAN ESENDER

Category# 3 Entry # 84  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
 Malt     kvásmičná aróma,  
 Hops     bez chmeľu, esterová,  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

### Appearance

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

### Flavor

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

### Mouthfeel

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

### 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 mimo štýl, vysoká kvásmičnosť, zaborné je vodnotečné  
vzorby, odporúčame čistiť a dlevo-  
lejšie odstahnúť kvásmič

Table consensus score: 13

Saved to BCOE&M: 13  
 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  
 None L M H Inappropriate  
 Malt     Wheat. Subtle grainy notes  
 Hops     OK for style  
 Bitterness     Way too high for style  
 Fermentation     Banana, Low Clove, Hint of bubblegum

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

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

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



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

Head PAUL JANN  
 Judge LUIGIANO ARAUSO  
 Judge POTYOND, ATILA  
 Judge \_\_\_\_\_

Category# 3B Entry # 89  
 Sub (a-f) \_\_\_\_\_  
 Subcategory C2 Pilsn, Pils  
 (Spell out)  
 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

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

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

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

### Aroma

Malt  None L  X  H  Inappropriate "LADY FINGERS" bready, but subtle  
 Hops  X  none  
 Fermentation  None L  M  H  Inappropriate diacetyl, red wine,  
 Other DMS, canned corn pear esters 5

### Appearance

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

### Flavor

Malt  None L  X  M  H  Inappropriate some caramel, toast malts  
 Hops  X  FAINT SPICY EARTHY  
 Bitterness  None L  X  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate AS NOTED ABOVE 12  
 Balance  Hoppy  X  M  M  H  Inappropriate  
 Finish/Aftertaste  Dry  X  Sweet  Inappropriate VERY SWEET FINISH  
 Other WITH DIACETYL & CORNY DMS

### Mouthfeel

Body  Thin  M  Full  Inappropriate SLICK  
 Creaminess  None L  M  H  Inappropriate 4  
 Carbonation  None L  M  H  Inappropriate  
 Astringency  X  W  H  Inappropriate  
 Warmth  X  W  H  Inappropriate  
 Other \_\_\_\_\_

### Overall

Classic Example  Not to Style  
 Flawless  Significant Flaws  
 Wonderful  Lifeless 5

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

PLEASANT MALT AND PLEASANT MIP FLAVORS. DMS = DIACETYL HURT IT. CHECK FOR OBSTRUCTED BOIL/CHILLING PROCESS AND CONSIDER DIACETYL REST TO ABSORB EXCESS BUTER AND MAY HELP WITH EXCESS ESTERS. Table consensus score  
COULD USE MORE MIP/MA/BITTERING HOPS 29

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



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

Head ADAM HUML  
 Judge SAROSLAV MILER  
 Judge Balboia KASUBOVA  
 Judge ELISKA FRANCO

Category# 3B Entry# 90  
 Sub (a-f) b  
 Subcategory Czech Pilsener  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H  Inappropriate  
 Malt  1  Nizka až zádru sladiva veňe prívina  
 Hops  1  Veš je lehká a ochutnání připomíná  
 Fermentation  1  estery nebo modernější chutě,  
 Other lehce citrusy, Citrónové veňe (diacetyl) (másla) 4 <sub>12</sub>

### Appearance

Color 1  Inappropriate  
 Head 1  Inappropriate  
 Clarity 1  Inappropriate  
 Retention 1  Inappropriate  
 Other \_\_\_\_\_ 2 <sub>3</sub>

### Flavor

None L M H  Inappropriate  
 Malt  1  vátní (sladiv) pivo slad, se silnou prívina  
 Hops  1  Chut se připomíná s jistě houčostí,  
 Bitterness  1  kteří lehké cípina! křehká  
 Fermentation  1  kyselinka v chuti silná  
 Balance 1  chut másla, diacetyl,  
 Finish/Aftertaste 1  pechle ořechový pivoil podobný esterům  
 Other \_\_\_\_\_ 5 <sub>20</sub>

### Mouthfeel

Thin M Full  Inappropriate  
 Body 1  Inappropriate  
 Carbonation 1  Inappropriate  
 Warmth 1  Inappropriate  
 Creaminess 1  Inappropriate  
 Astringency 1  Inappropriate  
 Other \_\_\_\_\_ 2 <sub>5</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_  
3 <sub>10</sub>

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

dřevěná chuť má velmi dobrý vzhled, který je u nás  
katégorii premium patří sládky. Sušší pitelný charakter  
nepřesuje nežalich chut. Silný diacetyl (diacetylová přezá, možná  
kontaminace, (druhá část leženi) lehké jablečné estery -  
sluč a vitamínová kyselina, teplota kvašení. dobrá upravená  
houčost - chut + kvalita chut, čistá chutová  
 Table consensus score: 16 <sub>50</sub>  
 nebo extrakci sladu (hmotnost mléti, teplota vylučování  
 v-ay a podobně

Saved to BCOE&M:  16  
 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 <sub>20</sub>  
 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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	L	Oxidized	
Brettanomyces		Plastic	
Diacetyl	H	Solvent / Fusel	
DMS		Sour / Acidic	L
Estery	L	Smoky	
Grassy		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.
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Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2013

Head ZOLTAN POLAI  
 Judge ROMAN SUKOP A  
 Judge ROMAN LACIVNAT  
 Judge \_\_\_\_\_

Category# 5 Entry # 94  
 Sub (a-f) B  
 Subcategory (Spell out) CZECH PREMIUM LAGER  
 Special ingredients \_\_\_\_\_

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

**Aroma**

None L M H Inappropriate

Malt  X \_\_\_\_\_ CESTRA'NEJ, CHLEBNATE

Hops  X \_\_\_\_\_ MIKO VYRAZNE

Fermentation  X \_\_\_\_\_ PO OHRAZI NEBO NY ALUHOV

Other \_\_\_\_\_ NIERNE JARICHA

**12**

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  Brilliant  Hazy  Opaque \_\_\_\_\_ Other \_\_\_\_\_

Head  Quick  Lasting \_\_\_\_\_ Other \_\_\_\_\_

Clarity  \_\_\_\_\_

Retention \_\_\_\_\_

Other \_\_\_\_\_

Texture \_\_\_\_\_

**3**

**Flavor**

None L M H Inappropriate

Malt  X \_\_\_\_\_ CHLEBIKY, OBILNA

Hops  X \_\_\_\_\_ MIKED VYRAZNI CHMELOVA CHUT

Bitterness  X \_\_\_\_\_

Fermentation  X \_\_\_\_\_ MYRABNY DIACETYL

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

Finish/Aftertaste  Dry  Sweet \_\_\_\_\_ MURAVSI YSTUPI HODNE KU KONCU

Other \_\_\_\_\_ ALE NIC JE TO NEPRIJEMNE

**14**

**Mouthfeel**

Thin M Full Inappropriate

Body  X \_\_\_\_\_

Carbonation  X \_\_\_\_\_

Warmth  X \_\_\_\_\_

Creaminess  X \_\_\_\_\_

Astringency  X \_\_\_\_\_

Other \_\_\_\_\_

**4**

**Overall**

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

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

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

**7**

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

V PRASADE JE PIVO CELKOST OK, TREBA  
VYCHYTAT ZOPAR DETILNOU - DIACETYL -  
ZARADIT DEHSIV DIACETYLA PAVU ALEBO  
POUZIT ME KVASINKY A ZMISIT CESTIT  
CHMELONY PREDAV VO KONCI - M'SUORIE  
CHMELENIE ALEBO AZ VYKOPLOU

Table consensus score: **36**

Saved to BCOE&M: R 36  
 Staff notes: \_\_\_\_\_

**Scoresheet Instructions**  
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 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 \_\_\_\_\_ 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	<u>NL</u>	Metallic	
Alcoholic / Hot	<u>L</u>	Musty	
Astringent	<u>L</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl	<u>M</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Scoring Guide**

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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Problematic	0-13	Major off flavors and aromas dominate



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location Moravian Homebrewers Meeting Date 2017

Head STRAKOVI  
 Judge KRUZLIAN  
 Judge BUBER  
 Judge MELICHAR

Category# 3D Entry# 100  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H Inappropriate

Malt

Hops

Fermentation

Other \_\_\_\_\_

5  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  Quick  Lasting  Other \_\_\_\_\_

Clarity \_\_\_\_\_ Retention \_\_\_\_\_

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

2  
3

### Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance  Hoppy  Malty

Finish/Aftertaste  Dry  Sweet

Other \_\_\_\_\_

9  
20

### Mouthfeel

Thin M Full Inappropriate

Body

Carbonation

Warmth

More L M H Inappropriate

Creaminess

Astringency

Other \_\_\_\_\_

3  
5

### Overall

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

4  
10

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

JE POTREBA VIESI TRAPLOVA  
KVAŠENI, HYGIENA,

23  
50

Table consensus score:

### Scoresheet Instructions

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### 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	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Scoring Guide	Outstanding	45-50	World-class example of style.
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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



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

Head IMRICH NOGELL  
 Judge MICHAELA NEHETHQA  
 Judge VLADIMIR NESVADRA  
 Judge MILAN ESENDER

Category# 3 Entry# 127  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H  Inappropriate  
 Malt     banany, jstla - acetal-  
 Hops     dehyd, oxidacia,  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

4 <sub>12</sub>

### Appearance

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

1 <sub>3</sub>

### Flavor

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

6 <sub>20</sub>

### Mouthfeel

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

1 <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.

3 <sub>10</sub>

*vyradne chybny zmizky pitelnot  
 oxidacia, acetaldehyd, alkohol, estey,  
 rozpitadlo, odporucame postrazit  
 si tepoty pri kraceu, zatvornu  
 davek, vyhnut sa kontaktu sladiky  
 meadny so vzduchom*

15 <sub>50</sub>

### Scoresheet Instructions

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

13 <sub>20</sub>

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

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

Outstanding	45-50	World-class example of style.
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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head PETER ČAČURA  
 Judge STANSLAV REJČAR  
 Judge MICHAL ŠRODA  
 Judge \_\_\_\_\_

Category# \_\_\_\_\_ Entry # 128  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
 Malt     JENNÝ DIACETYL, KARAMEL,  
 Hops     ČALBNATOST  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

**7** <sub>12</sub>

### Appearance

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

**3** <sub>3</sub>

### Flavor

None L M H Inappropriate  
 Malt     JENNÝ KARAMELOVÝ SLAD  
 Hops     A SLADKOST, STŘEDNĚ  
 Bitterness     MORKOST, STŘEDNĚ - JENNÝ  
 Fermentation     AŠTRINGENCIA  
 Balance  Hoppy  Malty \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

**12** <sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate  
 Body     Creaminess  
 Carbonation     Astringency  
 Warmth     \_\_\_\_\_

**4** <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.

**7** <sub>10</sub>

DOBŘÁ ROVNOVÁHA ZAKLADNÍCH  
ČAŤÍ ~~W~~. MOKLO BŤ BYŤ  
VIAK ČHMELOVOSTI - AROMATICKÁ.

**33** <sub>50</sub>

Table consensus score

Saved to BCOE&M: R BR  
 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  None L  M  H Inappropriate  
 Malt     Wheat. Subtle grainy notes  
 Hops     OK for style  
 Bitterness     Way too high for style  
 Fermentation     Banana, Low Clove. Hint of bubblegum

**13** <sub>20</sub>

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



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

Head MARTIN BINDER  
 Judge VOJTECH LESKOVSKY  
 Judge PETR BURIANEK  
 Judge MICHAL THEUER

Category# 3 Entry# 130  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
 Malt      ČISTÁ FERMENTACE,  
 Hops      CMELOVÉ  
 Fermentation       
 Other \_\_\_\_\_

10  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color             
 Clarity      Other \_\_\_\_\_  
 Head      Inappropriate  
 Retention      Other \_\_\_\_\_  
 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  
 Malt     Wheat. Subtle grainy notes  
 Hops     OK for style  
 Bitterness      Way too high for style  
 Fermentation     Banana. Low Clove. Hint of bubblegum

13  
120

### 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     PRÍJEMNÁ ZEMNĚ CHLEBOVÁ,  
 Hops      VÍČ CMELOVÉ,  
 Bitterness       
 Fermentation       
 Balance      Hoppy  Malty  
 Finish/Aftertaste     Dry  Sweet  
 Other \_\_\_\_\_

16  
20

### Mouthfeel

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

5  
5

### Overall

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

8  
10

### Feedback

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

PĚKNĚ VYVÁŽENÉ, PÍTELNĚ, TROCHU VÍČ  
SE ZAMĚŘIT NA CMELOVÉ AROMA

42  
50

Table consensus score:

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Lana Sritankova  
 Judge Stanislav Štekr  
 Judge Peter Hudak  
 Judge \_\_\_\_\_

Category# 3 Entry # 131  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
 Malt     Very subdued both  
 Hops     malts and hops  
 Fermentation     Yeasty  
 Other Acetaldehyde covers almost everything  
Yeasty

5  
12

### Appearance

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

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

13  
20

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

Acetaldehyde	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Flavor

None L M H Inappropriate  
 Malt     One-dimensional, caramel  
 Hops     low, hard to discern  
 Bitterness     Very pleasant, firm  
 Fermentation     Diacetyl very obvious  
 Balance     Good balance  
 Finish/Aftertaste     Off-dry finish, lingering and  
pleasant

13  
20

### Mouthfeel

Thin M Full Inappropriate  
 Body      
 None L M H Inappropriate  
 Carbonation      
 Warmth      
 Creaminess      
 Astringency      
 Other Stark because of diacetyl

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.

Stylistically very good beer, just needs more time for yeast to clean up the byproducts (diacetyl and acetaldehyde). Very balanced though! Would love to drink the updated version of this beer.

31  
50

Table consensus score:



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL

# HOME BREW COMPETITION



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

Head STRAHOVA  
 Judge KRUZLIKH  
 Judge BUBRA  
 Judge DELICIAH

Category# 3B Entry# 132  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H Inappropriate

Malt    \_\_\_\_\_

Hops    \_\_\_\_\_

Fermentation    \_\_\_\_\_

Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color      \_\_\_\_\_

Clarity     \_\_\_\_\_ Other \_\_\_\_\_

Head      Inappropriate

Retention     \_\_\_\_\_ Other \_\_\_\_\_

Texture \_\_\_\_\_

3  
3

### Score sheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

None L M H Inappropriate

Malt      Wheat. Subtle grainy notes

Hops      OK for style

Bitterness      Way too high for style

Fermentation      Banana. Low Clove. Hint of bubblegum

13  
20

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

Acetaldehyde	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	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     \_\_\_\_\_

Finish/Aftertaste    \_\_\_\_\_

Other \_\_\_\_\_

15  
20

### Mouthfeel

Thin M Full Inappropriate

Body    \_\_\_\_\_

None L M H Inappropriate

Carbonation    \_\_\_\_\_

Warmth    \_\_\_\_\_

Creaminess    \_\_\_\_\_

Astringency    \_\_\_\_\_

Other \_\_\_\_\_

4  
5

### Overall

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

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

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

7  
10

### Feedback

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

PITBLAE, DREVIS DOZIVKA!

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

37  
50

Table consensus score:





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL

# HOME BREW COMPETITION



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

Head Pivovarik  
 Judge Linhorn  
 Judge Destaneh  
 Judge \_\_\_\_\_

Category# 3 Entry# 138  
 Sub (a-f) B  
 Subcategory (Spell out) Czech Pilsner - Lager  
 Special Ingredients \_\_\_\_\_

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

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.

### Aroma

Malt  None L  M  H  Inappropriate nijsi, uz by mila byl  
 Hops  None L  M  H  Inappropriate nijsi  
 Fermentation  None L  M  H  Inappropriate krasnicni a jeke zabuchle (stari)  
 Other  None L  M  H  Inappropriate lehky, vlny a esteru/acetkelych 8<sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Head  White  Cream  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  Other \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_ 2<sub>3</sub>

### 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<sub>20</sub>

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

### Flavor

Malt  None L  M  H  Inappropriate ok  
 Hops  None L  M  H  Inappropriate ok  
 Bitterness  None L  M  H  Inappropriate ok  
 Fermentation  None L  M  H  Inappropriate velmi jeke krasicni, a dost  
 Balance  None L  M  H  Inappropriate ok  
 Finish/Aftertaste  Dry  Sweet  Inappropriate dlouhe a intenzivni, mne uz ve vlni  
 Other velmi jeke vlny ste

### 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  None L  M  H  Inappropriate  
 Creaminess  None L  M  H  Inappropriate  
 Astringency  None L  M  H  Inappropriate  
 Other \_\_\_\_\_ 4<sub>5</sub>

### Overall

Classic Example  Not to Style \_\_\_\_\_  
 Flawless  Significant Flaws \_\_\_\_\_  
 Wonderful  Lifeless \_\_\_\_\_ 7<sub>10</sub>

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

Pecky, extrni pura hazi vevyrovana vlni s chuti. A chuti jeke vlny ste, ze vlni, krasicni a jeke zabuchle. Zbonkoly a strost krasicni a jeke vitalitu. Nuzes zbonh) prumi, cukor hrom a prodont adon hrom. 37<sub>50</sub>

Table consensus score: \_\_\_\_\_

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 PAUL JANN  
 Judge ACTILA POTYONDI  
 Judge LUCIANO BRAUSO  
 Judge \_\_\_\_\_

Category# 3 Entry # 143  
 Sub (a-f) B  
 Subcategory CZ PALEM PALE  
 (Spell out)  
 Special Ingredients \_\_\_\_\_

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

Saved to BCOE&M: X 23  
 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  None L  M  H  Inappropriate DOUGHY BREADY  
 Hops  None L  M  H  Inappropriate OLD CHEESY HOPS  
 Fermentation  None L  M  H  Inappropriate A LITTLE ENTERIC  
 Other ISOFLAVORIC ACID, FATTY & CHEESEY,

4  
12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
 Clarity  Brilliant  Hozy  Opaque  Other  
 Retention  Quick  Lasting  Other  
 Other NOT MUCH HEAD 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**

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

13  
20

**Flavor**

Malt  None L  M  H  Inappropriate BACKGROUND BREADY  
 Hops  None L  M  H  Inappropriate PEPPERY  
 Bitterness  None L  M  H  Inappropriate ADEQUATE  
 Fermentation  None L  M  H  Inappropriate CHLOROPHENOLIC  
 Balance  Hoppy  Malty  Sweet  Inappropriate  
 Finish/Aftertaste Dry  Dry  Sweet  Inappropriate PHENOLIC BURNED RUBBER  
 Other TANNIC FINISH

8  
20

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

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

**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 \_\_\_\_\_

4  
5

**Overall**

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

5  
10

PHENOLIC / CHLOROPHENOLICS (BAND-AID)

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

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

CHECK WATER QUALITY AND YEAST HEALTH. THE RECIPE IS PROBABLY EXCELLENT, BUT SOMETHING BAD HAPPENED IN FERMENTATION, HOPS MAY BE OLD, CREATING SOME CHEESY FLAVORS

23  
50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL

# HOME BREW COMPETITION



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

Head ADAM HUML  
 Judge JAROSLAV MILER  
 Judge DARBOVA KASUBOVA'  
 Judge ELIČKA FRANCOŠ

Category# 3 Entry # 146  
 Sub (a-f) B  
 Subcategory (Spell out) CZECH PREMIUM LAGER  
 Special Ingredients \_\_\_\_\_

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

### Aroma

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

*sitný západý melkoptan  
vegetální zkažený zářský*

12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  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 13/20

Malt  None  L  M  H  Inappropriate  
 Hops  None  L  M  H  Inappropriate  
 Bitterness  None  L  M  H  Inappropriate  
 Fermentation  None  L  M  H  Inappropriate

Wheat. Subtle grainy notes  
 OK for style  
 Way too high for style  
 Banana, Low Clove. Hint of bubblegum

### 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 \_\_\_\_\_

*čist' je silně domingován  
charakterem hnědici zlepeny  
jabčecími estery*

20

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

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

### 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 \_\_\_\_\_

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.

*Pivo má lepší vzhled a náznaky příjemné sladosti, ale vykazuje vlastnosti, silně zraňující inženýra a také určitou silnou napadenou střízlivou, nebo inflexi.*

13/50

Table consensus score: \_\_\_\_\_

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 ZOLTÁN POLAI  
 Judge TOMÁŠ ŠKOBRA  
 Judge ROMAN LUCIVÁK  
 Judge \_\_\_\_\_

Category# 3 Entry# 150  
 Sub (a-f) B  
 Subcategory CZECH Pils LAGER  
 Special Ingredients \_\_\_\_\_

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

Saved to BCOE&M: 23  
 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	<input checked="" type="checkbox"/>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<input checked="" type="checkbox"/> M
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

### Aroma

Malt  None L  M  H  Inappropriate MALADĚ, CHLEBNATĚ

Hops  None L  M  H  Inappropriate MELIČIT

Fermentation  None L  M  H  Inappropriate ACETALDEHYD VÍRAŽNÝ

Other  None L  M  H  Inappropriate OXIDAČIA

5 12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate Head

Clarity  Brilliant  Hazy  Opaque  Other  Retention  Quick  Lasting  Other  Texture \_\_\_\_\_

3 3

### Flavor

Malt  None L  M  H  Inappropriate MALADĚ / KAMEL

Hops  None L  M  H  Inappropriate NEVÍRAŽNÉ

Bitterness  None L  M  H  Inappropriate NĚSIÁ HOŘKOST

Fermentation  None L  M  H  Inappropriate VÍRAŽNÉ ŽEL - JAOČKA

Balance  Hoppy  M  H  Inappropriate Molty

Finish/Aftertaste  None L  M  H  Inappropriate Dry

Other  None L  M  H  Inappropriate OXIDAČIA

7 20

### Mouthfeel

Body  Thin  M  Full  Inappropriate Creaminess

Carbonation  None L  M  H  Inappropriate Astringency

Warmth  None L  M  H  Inappropriate Other

4 5

### Overall

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

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

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

4 10

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

JE TO HODNE PABECLOUJE A JE ZAKIDOVANÉ!  
 MUŽNO ŠTONO DOVODY AD DOUŠ SLADKÉ.  
 USTRÁŽIT KVASENKÉ A NEČASĚ PRU NA  
 KVASINĚCH DLHĚ, ŠE USTRÁŽIT ORIGINÁLNÍ  
 MUŽNO UBRÁT Ž REČETU KVASELOUŠ  
 SLOUŠ

Table consensus score: 23 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head IMRICH NOGELL  
 Judge MICHAELA NEMETHOVA  
 Judge VLADIMIR NESVADBA  
 Judge MILAN ESENDER

Category# 3 Entry# 152  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H Inappropriate  
 Malt     sladova, nejvyrazny  
 Hops     chmel  
 Fermentation      
 Other \_\_\_\_\_

6  
12

### Appearance

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

3  
3

### Flavor

None L M H Inappropriate  
 Malt     ovocna - acetaldehyd,  
 Hops     zeleňová - DMS  
 Bitterness     vyrazná horkost - znera-  
 Fermentation     vost, juna kyplost  
 Balance  Happy  Malty  Sweet  
 Finish/Aftertaste  Dry  \_\_\_\_\_  
 Other \_\_\_\_\_

6  
20

### Mouthfeel

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

2  
5

### Overall

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

3  
10

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

*pitelkoff piva je vyborne zretava  
 pri tomujm chybam -> acetal-  
 dehyd, astringencia, DMS, odpomca-  
 me psi dat pozor na kvasny  
 proces (kondicni kvasnic, kplota...)*

20  
50

Table consensus score!

Saved to BCOE&M:  10  
 Staff notes: \_\_\_\_\_

**Scoresheet Instructions**  
 Use the scales to indicate the intensity of the primary attributes.  
 Use the space provided to describe the primary attribute.  
 Add secondary attribute(s) intensity/description as appropriate.  
 For "Fermentation", consider esters, phenols, etc.  
 If character is inappropriate for style, mark the box to the right.  
 If character is absent, mark the circle to the left.  
 Provide summary of beer and key feedback for improvement.  
 Assign scores for each section and total.  
 Review with other judge(s) and agree on consensus score.  
 Enter consensus score at top of sheet.

**Example: How to fill in a Scoresheet**  
 This example is from the flavor section for a Weissbier that is good, but too bitter for style.

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

13  
20

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

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

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head ADAM HUML  
 Judge JAROSLAV MILER  
 Judge BARBORA KAČBOVA'  
 Judge ELIŠKA FRANCOVÁ

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

### Score sheet 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 <sub>20</sub>

Malt  None L  M  H  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	L	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.
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	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# 3 Entry# 153  
 Sub (a-f) B  
 Subcategory (Spell out) Czech Premium Pale Lager  
 Special Ingredients \_\_\_\_\_

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

### Aroma

Malt  None L  M  H  Silná zlatavá vůně maillardových reakcí,

Hops     připomíná banán, sladý, sečklý

Fermentation     chmel jeh výrazná ležce

Other     bylinnost, fermentace čistá

8 <sub>12</sub>

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Other

Clarity  Brilliant  Hazy  Opaque  Other

Head  White  Ivory  Beige  Tan  Brown  Other

Retention  Quick  Lasting  Other

Texture \_\_\_\_\_

3 <sub>3</sub>

### Flavor

Malt  None L  M  H  Výrazná sladová chuť s maillardovými reakcemi

Hops     chuť více upomíná na sečklý

Bitterness     ležce hodně dr. kyselý projev

Fermentation     chmel, který se projevuje

Balance  Hoppy  Malty  hodně hořkosti, těžká bylinnost

Finish/Aftertaste  Dry  Sweet  čistý fermentační projev

Other \_\_\_\_\_

11 <sub>20</sub>

### Mouthfeel

Body  Thin  M  Full  Other

Carbonation  None L  M  H  Other

Warmth     Other

Creaminess  None L  M  H  Other

Astringency     Other

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.

Velmi pitelný ležec s dobrým balansem a vysokou pitelností. Sladový charakter zůstává v této kategorii unikátní, chutná bychom na upomínkách sladů, nebo upravili strukturu. Kyselá kyselost značí přextrahování chmelu nebo sladů. Pozor na jemnost umletí,

32 <sub>50</sub>

na jemnost umletí, table consensus score: vlastnosti chmelu