



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head PETER CHAJUPA
 Judge STANISLAV REICHT
 Judge MICHAL SKODA
 Judge _____

Category# 4 Entry # 4
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Bottle Inspection ok _____

Saved to BCOE&M: 40
 Staff notes: _____

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

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

Aroma

Malt None L M H Inappropriate JEMNE MEDOVÁ, SUCENÉ, OVOČIE, ČAJKA, ŽELEZNÉ
 Hops None L M H Inappropriate JABLKO
 Fermentation None L M H Inappropriate _____
 Other _____

9
12

Appearance

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

3
3

Flavor

Malt None L M H Inappropriate STREDNÁ AŽ VYSOKÁ MŔKOSŤ, JEJNA ASTRINGENCIA,
 Hops None L M H Inappropriate ČAJKA SĽADKOSŤ,
 Bitterness None L M H Inappropriate JEJNY PRÍJEMNÝ ALKOHOL.
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____

15
20

Mouthfeel

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

5
5

Overall

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

8
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
JAVI SA BYT TROCHU MLADÉ, ČO BY NASVEDOVALO JABLKO, AĽ NĽERNÉ ČELKOVET NĚROUNOVĀHE.

ČELKOVO VĚJNA STÝLOVO SĚDĀ A AT ČHUTĀ
 Table consensus score: 40

40
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 _____

Head JIRI ZEKKA
 Judge GIUCIA FAKINASSO
 Judge MARKO OZEGOVIC
 Judge _____

Category# 5 Entry # 13
 Sub (a-f) 0
 Subcategory GERMAN PILS
 Special Ingredients _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt

Hops

Fermentation

Other _____

HERBAL MINTY FLORAL
YEASTY (SLIGHTLY)

8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color

Clarity Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Other _____

Texture _____

3₃

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attributes. 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

13₂₀

Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other ASTRINGENCY, MUSTY

HERBAL
HIGHTER, BUT PLEASANT

15₂₀

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	
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 _____

4₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

8₁₀

Feedback

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

NICE HOPPY GERMAN LAGER WITH A
DISTINCTIVE HOPPY AROMA/TASTE.
THE ONLY PROBLEM IS A SLIGHT YEASTY
AROMA AND LIGHT ASTRINGENCY

37₅₀

Table consensus score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head STRANOVK
 Judge KRUVLINA
 Judge BUDKA
 Judge MELICHAR

Category# 5D Entry# 25
 Sub (a-f) 50A
 Subcategory _____
 Special Ingredients _____

Bottle Inspection ok _____

Aroma

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

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Brillant Hazy Opaque Other _____
 Clarity _____
 Head _____
 Retention Quick Lasting Other _____
 Other _____ Texture _____

2
3

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 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.

DOBRA CHUVANALO, LEBICE JABLICHO

40
50

Table consensus score

Saved to BCOE&M: 40
 Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		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 _____

Head PETER CHVOP
 Judge STANISLAV RECHART
 Judge MICHAL SKODA
 Judge _____

Category# 5 Entry # 28
 Sub (a-f) D
 Subcategory _____
 Special Ingredients _____

Saved to BGOE&M AD
 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 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

Aroma

Bottle Inspection ok

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

SILNE CIDEROVE JABLKA,
ZEMTOST

5 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
 Texture None L M H Inappropriate

PALE SVETLE AT S PODPORUCENIM NA JOLE

2 3

Flavor

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

VELMI SILNE JABLKA,
ZELENE AT CERNE.
PREDPATU VETRO.
TJEZ STREDNA ZEMTOST,
NEPRITEMNE AJRINGENTUM

6 20

Mouthfeel

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

2 5

Overall

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

4 10

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

ODPORUCAM POZRAEIT VSECKY
ASPEKT KVASENIA. PRAVIDELNE
VYKERO PARAMETROV USLO.

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

Table consensus score! 19 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head STRANOVA
 Judge KRIZIAK
 Judge BUBEA
 Judge TRILICICH

Category# 6A Entry # 35
 Sub (a-f) 90A
 Subcategory _____
 Special Ingredients _____

Saved to BGOE&M 21
 Staff notes: _____

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

Example: How to fill in a Scoresheet

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

Flavor 13 ₂₀

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

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	<input checked="" type="checkbox"/>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection OK _____

Aroma

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

6 ₁₂

Appearance

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

2 ₃

Flavor

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

7 ₂₀

Mouthfeel

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

2 ₁₅

Overall

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

4 ₁₀

Feedback

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

TOO ESTERED, VERY NASTY TASTE
HYPERBOLIC

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

Table consensus score: 21 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head ADAM HAVML
 Judge JANOSLAV MILER
 Judge BARBORA KASLBOVA
 Judge ELISKA FRANCO

Category# 4A Entry# 40
 Sub (a-f) _____
 Subcategory Helles
 Special Ingredients _____

Bottle Inspection ok _____

Saved to BCP&M No
 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 X H Wheat. Subtle grainy notes
 Hops 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	M
Astringent	L	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	M	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

Malt None L M H Velmi slabé neutralní aroma
 Hops velikého peřiva a jemný
 Fermentation charakter vstříplých chmel
 Other lehká vůně jablka 7 ₁₂

Appearance

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

Flavor

Malt None L M H jemný sladový charakter světlého peřiva
 Hops a chmel se projevuje lehkou hořkostí
 Bitterness citelná jablečná chuť (asi
 Fermentation estery) lehce kyselkavost,
 Balance Hoppy Malty citelná ožidlost (čistí pro plucháčích) 9 ₂₀
 Finish/Aftertaste Dry Sweet _____
 Other _____

Mouthfeel

Body Thin M Full Creaminess None L M H 3 ₅
 Carbonation None L M H Astringency _____
 Warmth Other _____

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.
Velmi dobrý nádech a sladký sraz volně sehojný pivo je lehce hutnější a sladovíji než se uva Helles slyší. Citelná chuť pro plucháč signalizuje problém při vstřípní či vyzrání, zkontrolujte jemnost namletí chmelu a teplotu vyzrání. Subtilně estery na uvolněný být zprosoctem správnou teplotou vyzrání, hečitky mi 26 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	

Table consensus score: _____
 Only one scoresheet per sample is submitted. www.homebrewersassociation.org
 Kvasičkami nebo kvasičkou nebo kvasičkou



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head JIRI ZEJKA
 Judge GIUCIA FARINASSO
 Judge MARKO OZEGOVIC
 Judge _____

Category# 4 Entry# 64
 Sub (a-f) A
 Subcategory MUNICH HELLES
 Special Ingredients _____

Saved to BCDE&M 37
 Staff notes _____

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

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

Flavor 13/20

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

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

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

Bottle Inspection OK _____

Aroma

Malt None L M H NOT INTENSE ENOUGH (FOR THE STYLE)
 Hops None L M H FLORAL, MINT
 Fermentation None L M H
 Other SULFUR (SLIGHTLY)

7/12

Appearance

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

3/3

Flavor

Malt None L M H BREADY (LIGHT)
 Hops None L M H TOO MUCH FOR THE STYLE
 Bitterness None L M H u
 Fermentation None L M H
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other TOO BITTER / HOPPY FOR HELLES

14/20

Mouthfeel

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

9/5

Overall

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

9/10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
FANTASTIC GERMAN LAGER, BUT IT DOESN'T FULFILL THE HELLES CATEGORY - TOO MUCH HOPPY CHARACTER OVER THE MALT TASTE. OTHERWISE VERY GOOD JOB! :)

Table consensus score

37/50

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 _____

Head PETER CYNURA
 Judge STANISLAV REJCHRT
 Judge NICOLAJ SRODA
 Judge _____

Category# 4 Entry # 73
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Bottle Inspection OK _____

Saved to BCOFAM AS
 Staff notes: _____

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

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

Flavor 13 ₂₀

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

Aroma

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

NEVÝRAZNA, NEUTRÁLNÁ

6 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Other _____
 Clarity Brilliant Bright Hazy Opaque Other _____
 Retention Head 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
 Finish/Aftertaste Dry Sweet
 Other _____

VÝRAZNE JABLKA
 ČYBÁTU MI ZAKLÁDNE
 PARAMETRE ŠTYLU.
 TIEŽ MIERNA ASTRINGENKÁ

9 ₂₀

Mouthfeel

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

3 ₅

Overall

Classic Example _____ 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.

ODPORUČAM ZAPRACOVAŤ NA
 ODSTRANENÍ JABLKA

25 ₅₀

Table consensus score: _____

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Zalben
 Judge Stefan
 Judge L. M. V. H. G. K.
 Judge _____

Category# 114 Entry# 114
 Sub (a-f) D
 Subcategory _____
 Special Ingredients German Pils

Bottle Inspection ok _____

Saved to BCOE3M 114
 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		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	L	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

Malt None L M H Inappropriate CHLEBOVA'

Hops None L M H Inappropriate KVETILKONA'; TRAVNATA'

Fermentation None L M H Inappropriate OK, TROSKU BSTERY

Other _____

10/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Inappropriate

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Inappropriate

Texture _____

3/3

Flavor

Malt None L M H Inappropriate OBILKATA', CHLEBOVA'

Hops None L M H Inappropriate VRAZNY, OVOENY

Bitterness None L M H Inappropriate LEHKE VLAIVAJICI'

Fermentation None L M H Inappropriate LEHKE OVOENY BSTERY

Balance Hoppy Malty Inappropriate OK

Finish/Aftertaste Dry Sweet Inappropriate SPI'S SOTIEN

Other _____

15/20

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.

IREDOKOLAT BSTERY - SAMZIT TEPLOTU
FERMENTACE,
TROCHU MB'NE VACHMELE NA
ZACATKU CHMELOVARU.

90/50

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 STRANOV
 Judge KUZLIK
 Judge BUNDO
 Judge MELICHA

Category# 50A Entry # 117
 Sub (a-f) 05D
 Subcategory _____
 Special Ingredients _____

Bottle Inspection OK

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

Aroma

None L M H Inappropriate

Malt

Hops

Fermentation

Other _____

2/12

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 _____

Texture _____

3/3

Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

4/20

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L M H Inappropriate

Warmth

Creaminess None L M H Inappropriate

Astringency

Other _____

2/5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

2/10

Feedback

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

IMPENSE DRY UN HYGIENIC
VYRAZNE SPATULE - HODNE VAB,

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 major flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

Table consensus score: 13 50

