



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head PAUL JANN
 Judge LUCIANO ANARE DE ARAUJO
 Judge RICHARD ANTZ
 Judge _____

Saved to BCOE&M: 46
 Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

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

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

Category# X4 Entry# 46
 Sub (a-f) _____
 Subcategory CATHERINA SOUC
 (Spell out)
 Special Ingredients GUAVA, LIME,

Bottle Inspection OK _____

Aroma

Malt	None L	M	H	Inappropriate	
Hops	<input checked="" type="radio"/>				
Fermentation		<input checked="" type="radio"/>			CLEAN LACTIC CHARACTER
Other					GUAVA + LIME ARE EVIDENT LIME BECOMES MORE PRONOUNCED AS THE BEER WARMES

Appearance

Color WHITE

Color	Brilliant	Hazy	Opaque	Other		
Clarity	<input checked="" type="radio"/>					
Head	White	Ivory	Beige	Tan	Brown	Inappropriate
Retention	Quick	Lasting	Other			
Texture						

Flavor

Malt	None L	M	H	Inappropriate	slight wheat
Hops	<input checked="" type="radio"/>				NONE
Bitterness		<input checked="" type="radio"/>			some bitter (clean)
Fermentation					mostly clean lactic
Balance	Hoppy	Malty			ADMIRABLE sour
Finish/Aftertaste	Dry	Sweet			MOSTLY LIME
Other					SLIGHT ETHANOL

Mouthfeel

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

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.

AMAZING, NO FERMENTATION
 FLAWS, FRUITS SEEM FRESH.
 LIME FLAVORS ARE AMAZING
 SLIGHT ETHANOL FLAVOR ADDS
 TO FLAVORS, COULD TONE
 AND DOWN ACIDITY A BIT
 AND POSSIBLY MORE BODY

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

INTERESTING COMBINATION OF ADDED FRUITS/HERBS



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Location Moravian Homebrewers Meeting Date _____

Head PAUL JANN
 Judge LUCIANO ANDRÉ DE ARAUJO
 Judge RICHARD ANTL
 Judge _____

Category# X4 Entry # 50
 Sub (a-f) _____
 Subcategory Catherine Sour
 Special Ingredients Pineapple, coconut flakes

Bottle Inspection OK

Aroma

None L X M H inappropriate
 Malt X Some wheat
 Hops X none expected
 Fermentation _____ clean sour
 Other pineapple is obvious
coconut is subtk. Almonds as it warms

71
12

Appearance

Color Yellow Amber Copper Brown Black inappropriate
 Clarity Brilliant Hazy Opaque _____
 Head White Creamy Beige Tan Brown inappropriate
 Retention Quick Lasting _____
 Other _____
 Texture almost no head

2
3

Flavor

None L M H inappropriate
 Malt X very low
 Hops X _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other lots of pineapple

16
20

Mouthfeel

Thin X M Full inappropriate
 Body _____
 Creaminess None L M X H inappropriate
 Carbonation None L M H _____
 Astringency X _____
 Warmth Slight _____
 Other very low tannins

4
5

Overall

Classic Example X _____ Not to Style _____
 Flavorless X _____ Significant Flaws _____
 Wonderful X _____ Lifeless _____

7
10

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

more citric than lactic sour.
Coconut flavor is weak but probably destroyed the head (maybe leave it out?)
Some toasted vanilla American oak flavor adds to complexity. Pineapple flavors are intense and wonderful.

40
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 inappropriate 13
 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	<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.
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Location Moravian Homebrewers Meeting Date _____

Head PAUL JAN N
 Judge LUCIANO ANDRE DE ARAUSO
 Judge RICHARD ANTL
 Judge _____

Category# X4 Entry # 58
 Sub (a-f) _____
 Subcategory Catherine Sour
 Special Ingredients MANGO PASSION FRUIT

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Some wheat bread
 Hops None M H Inappropriate NONE
 Fermentation None L M H Inappropriate Some clean sourness
 Other MANGO, PASSION FRUITS EVIDENT OVER-RIPE MANGO AS IT WARMS

9
12

Appearance

Color Yellow Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other
 Other Texture head can be roused

3
3

Flavor

Malt None L M H Inappropriate some wheat
 Hops None M H Inappropriate NONE EXPECTED
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Hoppy Malty Inappropriate some residual sweet
 Finish/Aftertaste Dry Sweet Inappropriate
 Other some cooked cabbage vegetal flavor

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 UNDERCARBONATED

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.

ASTRINGENCY HURTS IT, FLAVORS ARE NICE EXCEPT SOME OVER-RIPE FLAVORS RESIDUAL SWEETNESS ALONG WITH NOT QUITE ENOUGH SOURNESS PUTS IT OUT OF BALANCE, MAY BE MORE MANGO AND LESS PASSIONFRUIT?
VERY GOOD BEER THAT JUST NEEDS FINE TUNE!

39
50

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	<input type="radio"/> None L <input checked="" type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	<u>Wheat. Subtle grainy notes</u>	13 20
Hops	<input checked="" type="radio"/> None <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	<u>OK for style</u>	
Bitterness	<input type="radio"/> None L <input checked="" type="radio"/> M <input checked="" type="radio"/> H <input type="checkbox"/> Inappropriate	<u>Way too high for style</u>	
Fermentation	<input type="radio"/> None L <input checked="" type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	<u>Banana. Low Clove. Hint of bubblegum</u>	

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

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

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Location Moravian Homebrewers Meeting Date _____

Head PAUL JANN
 Judge LUCIANO ANDRE D'ARAUSU
 Judge ROBERT ANTR
 Judge _____

Category# X4 Entry # 70
 Sub (a-f) _____
 Subcategory Catherine Sour
 Special Ingredients Orange, Pineapple, Blood Orange

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation clean, some burnt phenols as it warms
 Other NO PINEAPPLE, ONLY ORANGES

8₁₂

Appearance

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

3₃

Flavor

None L M H Inappropriate
 Malt not much
 Hops none expected
 Sourness
 Bitterness
 Fermentation some diacetyl
 Balance well-balanced
 Finish/Aftertaste orange lingers.
 Other lots of cooked fruit flavor, not much pineapple.

11₂₀

Mouthfeel

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

5₅

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.

More like marmelade than fermented fresh fruit. This is more citric than lactic, but not as acidic as most beers in this style. Super-drinkable, kind of like liquid blueberry pancakes.

35₅₀

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 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

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

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



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Location Moravian Homebrewers Meeting Date _____

Head PAUL JANN
 Judge LUCIANO ANDRE DE ARAUJO
 Judge RICHARD ANTZ
 Judge _____

Category# X4 Entry# 81
 Sub (a-f) _____
 Subcategory CATHERINA SOUR
 (Spell out)
 Special Ingredients MANGO

Bottle Inspection ok PET BOTTLE

Saved to BCOE&M: 81
 Staff notes: _____

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

Aroma

FRUIT None L M H Inappropriate MANGO IS TOO FLEETING

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate PHENOLIC, YEASTY 5

Other MORE CITRIC THAN MANGO
BLACK PEPPER PHENOL 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Oozy Opaque Other

Head Retention White Ivory Beige Tan Brown Inappropriate 1

Other ALMOST NO HEAD :-) 3

Flavor

FRUIT None L M H Inappropriate FAINT MANGO
SOME WHEAT DOUGH

Hops None L M H Inappropriate

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate PHENOLS-PEPPER
YEASTY? 9

Balance Hopy Malty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate ARTIFICIAL FLAVORS LINGER

Other _____

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate 3

Astringency None L M H Inappropriate 5

Other _____

Overall

Classic Example _____ X Not to Style _____

Flawless _____ X Significant Flaws _____

Wonderful _____ X Lifeless _____ 5

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

THIS IS MORE FUNKY THAN CLEAN
LIGHT BODIED - WOULD BE GOOD
ON A HOT DAY! WATCH PH -
USE MORE FRUIT! FRUIT SHOULD
DOMINATE

Table consensus score 23

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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Location Moravian Homebrewers Meeting Date _____

Head Paul Jann
 Judge Luciano Andre De Araujo
 Judge Richard Antl
 Judge _____

Category# X4 Entry # 87 (87)
 Sub (a-f) _____
 Subcategory Catherine Sour
 (Spell out)
 Special Ingredients Mango, Passion Fruit

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Slight rising dough
 Hops None L M H Inappropriate NONE EXPECTED
 Fermentation None L M H Inappropriate some lactic clean
 Other lots of mango & passion fruit

12 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 small Texture some particles probably from fruit

2 ₃

Flavor

Malt None L M H Inappropriate slight breadiness
 Hops None L M H Inappropriate NONE, IBU'S adequate (could be a little sweet)
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate clean lactic
 Balance Hoppy M Molty Inappropriate even, some residual sweetness
 Finish/Aftertaste Dry Sweet Inappropriate clean
 Other lots of fresh fruit flavor, clean sourness, u

15 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 _____

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.

REFRESHING, BOLD FRUIT TASTE
TART - TANGY - FRESH -
INVITING, EASY TO DRINK
SOURNESS LEVEL IS EXCELLENT
SLIGHT WHEAT FLAVORS BLEND
WELL, SOME residual sugar, which is a slight flaw.

42 ₅₀

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 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 Clave. Hint of bubblegum

13 ₁₅₀

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

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

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Location Moravian Homebrewers Meeting Date _____

Head PAUL JANN
 Judge LUCIANA ANDRE DE ARAUJO
 Judge RICHARD ANTL
 Judge _____

Category# X4 Entry# 88
 Sub (a-f) _____
 Subcategory Catherina Sour
 (Spell out)
 Special Ingredients Blueberry

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Some muddy wheat
 Hops None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Other TANNIC AROMA, LOW METALLIC IRON

6
12

Appearance

Color PURPLE Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Texture ALMOST NO HEAD

2
3

Flavor

Malt None L M H Inappropriate Faint wheat
 Hops None L M H Inappropriate None
 Bitterness None L M H Inappropriate Some astringent bitterness
 Fermentation None L M H Inappropriate _____
 Balance Hopy Malty Other _____ Neutral
 Finish/Aftertaste Dry Sweet Other _____ Slight tannins
 Other some old oxidation

11
20

Mouthfeel

Body Thin M Full Inappropriate Slight
 Carbonation None L M H Inappropriate undercarbonated
 Creaminess None L M H Inappropriate X
 Astringency None L M H Inappropriate X
 Other _____

3
5

Overall

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

8
10

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

more like watermelon taffy than blueberry. It is fruity but non-distinct. Nice beer, does not seem fresh. Needs acidity, needs CO2, lower pH @ acid rest?, use fresher fruit.

30
50

Scoresheet Instructions

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

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

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

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

Is this an aged beer?
Pleasant mellow drinkability, but at the cost of tasting fresh.