



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Lehovský
Judge Čížek
Judge Bucinař
Judge _____

Saved to BCOE&M: 5
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 13/20
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	

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# 21 Entry# 5
Sub (a-f) 6
Subcategory (Spell out) Belgian IPA
Special Ingredients _____

Bottle Inspection OK často sviná, velmi prosyčeno

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other _____
2 duceň ovocí
vůně z chleba
podpůry ostřejší z
kvašením

10/12

Appearance

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

3/3

Flavor

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____
choť je podle
parametru stylu
v souladu.
má mírně suttit
nořkost, kterou je
vlivnější by
bylo lepší

16/20

Mouthfeel

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

4/5

Overall

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

8/10

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

Pivo bylo p̄osyčeno,
tehl̄o - lahve,
flařnost byla na volař
ať trochu nep̄jemná

41/50

Table consensus score



BEER SCORESHEET

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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Matej Mešťánek
 Judge Matiš Kratky
 Judge Martina Duchoslavova
 Judge _____

Saved to BCOE&M: 18
 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	M	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	M-H	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Category# 21 Entry# 18
 Sub (a-f) B
 Subcategory (Spell out) BLACK IPA
 Special Ingredients _____

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Pivo je předchmelené, avšak má chvilu "fresh" tóny, chmelové aroma travnaté, paprikové, štiplavé

Hops None L M H Inappropriate
 nabízejí pražených sladů příchů

Fermentation None L M H Inappropriate
 vysokým použitím chmelu

Other _____

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 _____

Flavor

Malt None L M H Inappropriate
 Tóny ořechů, kávy, až připalené

Hops None L M H Inappropriate
 Travnaté chmelové tóny, chvilu nám připadla ovocná tóny

Bitterness None L M H Inappropriate
 Hořkost je způsobena spíš praženými čistým fermentačním profilem, sladý, což chvilu křídlo estery

Fermentation None L M H Inappropriate
 S vystupujícími tóny chmelu a suchým dojezdem. Vraťme styl.

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth _____

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other Suťavač trpkost ze sladů

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.

Ve vzorku nejsou výrazné vady, ~~trpkost~~ vzhledem ke stylu bylo zvolené špatné chmelení, postrádáme ovocné, tropické tóny. Vysoké množství speciálních sladů vede ke suťavosti, vyšší praženost než je ve stylu žádoucí. Po chutné úpravě surovin věříme ve skvělý výsledek!



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**HOMEBREW
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Location Moravian Homebrewers Meeting Date _____

Head Roland Nagy
 Judge Eliška Franciš
 Judge Peter Chřivpa
 Judge _____

Saved to BCOE&M: 19
 Staff notes: _____

Category# 21 Entry# 19
 Sub (a-f) B
 Subcategory (Spell out) Rye IPA
 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 _____
Prominent piny, grassy, resin-hop aroma

10
12

Appearance

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

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 Sweet Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____
Hop flavors same as in aroma. The bitterness is too low for this style. Can't taste the spiciness, graininess of rye

12
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 None L M H Inappropriate
 Flawless None L M H Inappropriate
 Wonderful None L M H Inappropriate
 Not to Style _____
 Significant Flaws _____
 Lifeless _____

7
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Very pleasant beer to drink, nicely balanced. However for this style (Rye IPA) it is lacking bitterness and spiciness/grain from rye and it's too hazy. Would get more points in Hazy IPA (21C).

35
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 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
 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		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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



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**HOME BREW
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Location Moravian Homebrewers Meeting Date _____

Head Lehovský
 Judge Čížek
 Judge Burianek
 Judge _____

Category# 21 Entry# 20
 Sub (a-f) 5
 Subcategory (Spell out) Brutnye IPA
 Special Ingredients _____

Bottle Inspection OK OK

Aroma

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

Ovocná pánovněná
citrusová vůně.
Ná moc intenzivní!

9
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 Other _____
 Other _____
 Texture _____

3
3

Flavor

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

Nesoulad v
sladkosti a
chlebovati.
Značnou sladkost
v chuti a v
dozní v ústí

10
20

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	

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 _____

7
10

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

povodně pivo, bohužel
nená znaky "Brut". má
charakter sladkosti.

32
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



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**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head PROVAZNIK
 Judge FARINAJJO
 Judge QUBEN
 Judge _____

Category# 21 Entry # 22
 Sub (a-f) B
 Subcategory Specialty IPA
 Special Ingredients 25% pahanka

Bottle Inspection OK

Aroma

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

susledky, marmelada, zapach mishi, plynovym a ovocim, kvasim

x nervitly

Appearance

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

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 None L M H Inappropriate Wheat. Subtle grainy notes
 Hops 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 L M H Inappropriate
 Balance Hoppy M Malty Inappropriate
 Finish/Aftertaste Dry M Sweet Inappropriate
 Other _____

susledky, mishi, marmelada, plynovym a citrasy, velmi vysoka, ok for style

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

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

Mouthfeel

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

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.

*Ucelken velmi slusne pivo, kterehu
 pat vad na kvase. Telo je pilis
 zalezene a celkom sladky pro
 je pilis vjrazny. Pivo by sluselo
 vyssi probaveni. A je na zateem auty*

Table consensus score 7
 10

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

jeskto by pri vyssi m probaveni, byla horlost a pilis velke

www.homebrewersassociation.org



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Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Levent GEVIK
 Judge David Janda
 Judge Peter Hudak
 Judge _____

Category# 21B Entry# 29
 Sub (a-f) B
 Subcategory Session Strength American IPA
 Special Ingredients _____

Bottle Inspection ok

Saved to BCOE&M: 29
 Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>phenolic, low sour</u>
Hops	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>lemony, low hop</u>
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____				

5

Appearance

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

2

Flavor

	None L	M	H	Inappropriate	
Malt	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>phenolic, astringent,</u>
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>sour, low malt</u>
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<u>after taste is bitter</u>
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>not hoppy.</u>
Balance	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>off bitter</u>
Finish/Aftertaste	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____				

8/20

Mouthfeel

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

2

Overall

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

3

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

It is totally out of style for fermentation, clarity, and ingredients.

Table consensus score

20



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
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NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Levent GEVIK
 Judge Peter Hudak
 Judge David Janda
 Judge _____

Category# 21 Entry# 37
 Sub (a-f) B
 Subcategory America Flokes
 Special Ingredients Rice flakes

Bottle Inspection OK

Saved to BCOE&M: 157
 Staff notes: _____

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

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

Flavor 13/20

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

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

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

Acetic Acid L

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	<u>Alcoholic, phenolic, spicy, acetic, oxidized</u>
	<input checked="" type="radio"/>	<input 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"/>	<u>off.</u>
Other	_____				

4/12

Appearance

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

2/3

Flavor

Malt	None L	M	H	Inappropriate	<u>bitter, phenolic</u>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>alcoholic, low oxidized.</u>
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	<u>grassy hop</u>
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<u>bitter</u>
Balance	Hoppy	<u>bitter</u>	Malty		
Finish/Aftertaste	Dry	<input checked="" type="radio"/>	Sweet		
Other	_____				

8/20

Mouthfeel

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

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.

need more american hop less grassy due to hop dry hopping need lower fermentation temperature.

Tastes like keik :)

20/50

Table consensus score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Levent GEVİK
 Judge DAVID JANDA
 Judge PETER HUDAK
 Judge _____

Saved to BCOE&M: JS
 Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

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

Category# 21 Entry# 35
 Sub (a-f) B
 Subcategory (Spell out) Black IPA (Specialty IPA)
 Special Ingredients _____

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate roasty like coff

Hops None L M H Inappropriate chocaty malty

Fermentation None L M H Inappropriate hoppy, grassy

Other _____

6/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention White Ivory Beige Tan Brown Inappropriate

Texture Quick Lasting Other _____

3/3

Flavor

Malt None L M H Inappropriate roasty, alcoholic, malty

Hops None L M H Inappropriate bitter oftentaste

Bitterness None L M H Inappropriate bitterness, roastiness

Fermentation None L M H Inappropriate and hop clashed

Balance Hoppy Maltly Sweet

Finish/Aftertaste Dry Sweet

Other _____

12/20

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 alcoholic

3/5

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.

It's a good example of stout if it was black ipa would be less roastiness, less clash with hops and roastiness and less malty

Table consensus score

29/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Leskovský
 Judge Čížek
 Judge Boviánek
 Judge _____

Category# 21 Entry# 39
 Sub (a-f) b
 Subcategory (Spell out) Session IPA
 Special Ingredients _____

Bottle Inspection OK OK

Saved to BCOE&M: 39
 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		Oxidized	M
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

Malt None L M H Inappropriate
ovoce, mírná oxidace

Hops None L M H Inappropriate
lehký ester

Fermentation None L M H Inappropriate

Other _____

10/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate
 Quick Lasting Other _____

Clarity _____ Retention _____

Other _____ Texture _____

3/3

Flavor

Malt None L M H Inappropriate
čokoládě, ovoce,

Hops None L M H Inappropriate
žlutěhá oxidace

Bitterness None L M H Inappropriate
čokolá

Fermentation None L M H Inappropriate

Balance Hoppy M Malty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

Other _____

12/20

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate

Carbonation None L M H Inappropriate
 Astringency _____

Warmth _____

Other _____

3/5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

7/10

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	

Dba žlutěhá oxidace
čele, aroma je
super, ale zbyte má
má být bude kvůli oxidaci.

35/50

Table consensus score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Matej Mešťánek
 Judge Matúš Krátek
 Judge Markina Duchoslavová
 Judge _____

Category# 21 Entry# 45
 Sub (a-f) B
 Subcategory BROWN IPA
 Special Ingredients _____

Saved to BCOE&M: 45
 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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		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	

Bottle Inspection OK _____

Aroma

None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	Ve vůni ořechy, povidla, ovocnaté estery
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	Nugatové, karamelové tóny
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Lehké estery a alkoholy, příjemné
Other				pro styl

odpovídající stylu 8₁₂

Appearance

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

2₃

Flavor

None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	V chuti tóny pražených sladů,
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	karamel, kašva, ořechy.
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	Hořkost vyvážená se sladovostí
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Nišší až střední estery
Balance	Happy	Malty	<input checked="" type="radio"/>	projevující se ovocnými tóny
Finish/Aftertaste	Dry	Sweet	<input checked="" type="radio"/>	podporující projev chmele
Other				

15₂₀

Mouthfeel

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

5₅

Overall

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

9₁₀

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

Pivo bez výrazných vad, odpovídající stylu, vyžaduje jemné úpravy: zvýšení chmelového aroma a chuti, trochu zvýšit nasycení

Table consensus score

39₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Leskovec
 Judge Cizok
 Judge Buridnek
 Judge _____

Category# 21 Entry# 44
 Sub (a-f) 6
 Subcategory black IPA
 Special Ingredients _____

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
 Hops X None L M H Inappropriate
 Fermentation X None L M H Inappropriate
 Other _____
čistě sladové, prázdné
ovocné, žďovky
chmelové tóny

6₁₂

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 _____

3₃

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 13₂₀
 Malt None L X M H Inappropriate Wheat. Subtle grainy notes
 Hops X None L M H Inappropriate OK for style
 Bitterness None L M H Inappropriate Way too high for style
 Fermentation None L X 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	

Mouthfeel

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

4₅

Overall

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

7₁₀

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

Dívo je více štouh než
black IPA. žádné zrnky
chmelové vlně a chuti.
žádná vada.

33₅₀

Table consensus score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Roland Nagy
 Judge Elisha Franco
 Judge Peter chivpa
 Judge _____

Saved to BCOE&M: 98
 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 13/20
 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	

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# 21 Entry# 48
 Sub (a-f) B
 Subcategory (Spell out) Brown IPA
 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 Esters

Dry fruitiness, berries biscuits, nuts, chocolate

10/12

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 _____

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 Other _____
 Finish/Aftertaste Dry Sweet Other _____

Malty at the start ds go quickly overcome by hoppy bitterness but ends sweet

12/20

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 _____

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.

Aroma profile is pleasant and nice. It is unbalanced in flavor. The end is too sweet for this style -> would recommend leaving less residual extract

There were some yeast at the bottom which caused slight haziness in later pours. color -> for Brown IPA are more caramel/dark malts

33/50

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

For Brown IPA too full and little too much carbonated -> hence yeast in bottle



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Levent GEVIK
 Judge David Janda
 Judge Peter Huda
 Judge _____

Category# 21 Entry# 52
 Sub (a-f) B
 Subcategory white IPA (Bpecially IPA)
 Special Ingredients _____

Saved to BCOE&M: 52
 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		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	L-M
Medicinal	M-H	Vegetal	

Phenolic.

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

Aroma

Malt None L M H Inappropriate phenolic, medicinal
 Hops None L M H Inappropriate sulfury, low hops
 Fermentation None L M H Inappropriate off
 Other _____

5 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate phenolic, medical
 Hops None L M H Inappropriate low hops, moderate
 Bitterness None L M H Inappropriate bitterness
 Fermentation None L M H Inappropriate _____
 Balance Hoppy M Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

20

7/20

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 alcoholic

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.

If it is a wheat IPA, it should have more belgian wheat character and IPA character. sanitation and clarity very important also temperature of ferment.

19 ₅₀

Table consensus score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head PROVAZMK
 Judge FARINASSO
 Judge BUBEN
 Judge _____

Category# 21 Entry # 55
 Sub (a-f) B
 Subcategory Specialty IPA
 Special Ingredients _____

Bottle Inspection OK _____

Saved to BCOE&M: 55
 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
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
pšeničný toustový chléb
 tropické ovocie + citrusy
 (mango, ananas) (pomaranč)
 veľmi ľahá kvasnička + mandarínka 10

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hozy Opaque Inappropriate
 Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Inappropriate
 Other _____
 Texture _____ 1

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 Dry Sweet
 Finish/Aftertaste _____
 Other _____
ok za stopku ľahé
 ok v ústach
 ok
 ľahá kvasnička 17

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 _____ 8

Feedback

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

Po víni a v chuti veľmi poradení
 pivu. Pouze po ohradě ušlechpaje
 ľahá kvasnička. Bohužel
 púliš ešte s veľmi spätní dráží
 pšenou. Znaž pridami vetičku unovšti
 Lu bilkromy obate obiliny (vlochy) 41

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 Matěj Mešťánek
 Judge Matuš Krátek
 Judge Marlína Duchoslavová
 Judge _____

Category# 21 Entry # 57
 Sub (a-f) 3
 Subcategory _____
 Special Ingredients Rýžové vločky

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt X _____ Naučiragná sladovost = nárzná medových
 Hops _____ X _____ toná, mírná citrusové aroma
 Fermentation X _____ Čistý fermentační profil
 Other _____ lehké estery přijatelné pro styl

10 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color X _____ _____ _____ _____ _____

Clarity X _____ _____ _____ _____ _____

Other _____

Head X _____ _____ _____ _____ _____

Retention X _____ _____ _____ _____ _____

Other _____

Texture Rychle padající pěna

3 ₃

Flavor

None L M H Inappropriate

Malt X _____ Nářná sladovost, slabší křivo,
 Hops _____ X _____ v chuti se projevují hlavně
 Bitterness _____ X _____ tony citrusů, grapefruitů,
 Fermentation X _____ _____ přijemně vyšší hořkost se
 Balance X _____ _____ _____ _____ _____ suchým dozráním. Bez
 Finish/Aftertaste X _____ _____ _____ _____ _____ vad v chuti.

16 ₂₀

Mouthfeel

Thin M Full Inappropriate

Body X _____ _____ _____ _____

Carbonation _____ X _____ _____ _____

Warmth X _____ _____ _____

None L M H Inappropriate

Creaminess X _____ _____ _____ _____

Astringency X _____ _____ _____ _____

Other _____

5 ₅

Overall

Classic Example X _____ _____ _____ _____ _____

Flawless X _____ _____ _____ _____ _____

Wonderful X _____ _____ _____ _____ _____

Not to Style _____

Significant Flaws _____

Lifeless _____

9 ₁₀

Feedback

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

Pivo bez výrazných vad, velmi odpovídající
stylu. Ve vůni nářná oxidace - pohledat
čerstvost chamele, vyhnout se kyslíku v průběhu
všech technologických procesů. I přes to
velice chválíme, dobrý kousek!

Table consensus score

43 ₅₀

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 _____ X _____ _____ Wheat. Subtle grainy notes

Hops X _____ _____ _____ OK for style

Bitterness _____ X _____ X _____ Way too high for style

Fermentation _____ X _____ _____ Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	L-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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Les harshy
 Judge Citek
 Judge holiconek
 Judge _____

Category# 21 Entry# 65
 Sub (a-f) h
 Subcategory White IPA
 Special Ingredients kovarova, pomoranecove hvoz

Bottle Inspection ok _____

Saved to BGOE&M: 65
 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		Oxidized	<u>L</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

Malt None L M H Inappropriate OVOCNE z havy
 Hops None L M H Inappropriate a chmele
 Fermentation None L M H Inappropriate _____
 Other pomoranecova hvoz, kovarova

9/12

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 _____

3/3

Flavor

Malt None L M H Inappropriate Vyrovnani v chuti
 Hops None L M H Inappropriate mifnu oxidace
 Bitterness None L M H Inappropriate Doprivani neprijemna
 Fermentation None L M H Inappropriate tuplost
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

16/20

Mouthfeel

Body Thin M Full Inappropriate _____
 Carbonation None L M H Inappropriate _____
 Warmth _____ 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 _____

7/10

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

Dobře pivo, dobře
vybalan zovani,
zhuca oxidace

38/50

Table consensus score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
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NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head JIRI ČEJKA
 Judge KAREL KAMÁRYT
 Judge MILAN EBENDER
 Judge _____

Category# 21 Entry# 64
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Bottle Inspection ok _____

Saved to BCOE&M: OK
 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		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
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other CITRUSY, KVASICE, SIRA

8/12

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
 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 CITRUSY, CITRUSOVÁ KÚRA,

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

6/10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
PRĚDPOKADÁME ŽE SE DEJNÁ/O BUNT IPA,
 PODLE TOHO HODNOTÍME:)
PŘÍSTĚ PŘOSIM SPECIFIKOVAT SUBKATEGORII,
 ABYCHOM MOHLI PODROBNĚJI PORADIT :)

35/50

Table consensus score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Leskovsky
 Judge C Fick
 Judge Moulinet
 Judge _____

Category# 21 Entry# 82
 Sub (a-f) 6
 Subcategory White IPA
 Special Ingredients _____

Bottle Inspection ok _____

Aroma

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

12

Appearance

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

2
3

Flavor

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

20

Mouthfeel

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

Koutumina cel. 1 dvolki
lahel.

Table consensus score

13
50

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
20

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

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

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

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



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NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Roland Nagy
 Judge Eliska Franci
 Judge Peter chnupa
 Judge _____

Category# 21 Entry# 83
 Sub (a-f) B
 Subcategory Black IPA
 Special Ingredients _____

Bottle Inspection OK _____

Saved to BCOE&M: 83
 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

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other _____
Pine and resin hopiness
comes the strongest;
chocolate, coffee, roast

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Clarity
 Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention
 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 13
 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

Flavor

None L M H Inappropriate
 Malt
 Hops
 Bitterness
 Fermentation
 Balance Hoppy X Maltly
 Dry A Sweet
 Finish/Aftertaste _____
 Other _____
Similar to aroma
The roastiness is
pleasant; there is
some juiciness

14
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	

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

8
10

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

Nicely executed Black IPA with
pleasantly balance taste. We would
recomend little bit more black malta
just for color not taste. Also for flavor
it should resemble to more hoppiness
for flavor (not bitterness)

39
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
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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head MATEJ MEŠTÁNEK
 Judge MARTINA DUŠOŠLAVCŮVÁ
 Judge MATÚŠ KRÁTKÝ
 Judge _____

Category# 21 Entry# 86
 Sub (a-f) B
 Subcategory BROWN IPA (SESSION)
 Special Ingredients _____

Bottle Inspection OK _____

Saved to BCOE&M: 86
 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	M-H	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

Aroma

Malt None L M H Inappropriate Natural, pražený ch. vůně, čokolady,
 Hops None L M H Inappropriate úplně chybí chmelovost, ovocí
 Fermentation None L M H Inappropriate "fresh" chmelův typický pro IPA
 Other None L M H Inappropriate čistý fermentační profil

5 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Other _____
 Head White Ivory Beige Tan Brown Inappropriate Other _____
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other None L M H Inappropriate Texture vyšoká, rychle klesající pěna, avšak perzistentní

2 ₃

Flavor

Malt None L M H Inappropriate Středně výrazná chuť pražených
 Hops None L M H Inappropriate sladké, káva, čokoláda, dojem
 Bitterness None L M H Inappropriate pufování rýže. Chmelovost
 Fermentation None L M H Inappropriate chybí. Matuš cítí hroznová
 Balance Hoppy Maltly Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other None L M H Inappropriate malinové. Hořkost pochází
 spíše ze sladké, typická sůlřavnost.

8 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 _____

3 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.

Nejsou přítomny výrazné fermentační vůně / kontaminace. Sůlřava trpělost a lebková kyselost ze speciálních sladků. Chybí aromařidlo chmelů, což řadí vzorec mimo styl. Pro zlepšení snížit poměr pražených sladků a zvýšit chmelení.

20 ₅₀

Table consensus score



BEER SCORESHEET

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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Roland Nagy
 Judge Eliska Francu
 Judge Peter Chrupa
 Judge _____

Category# 21 Entry# 92
 Sub (a-f) B
 Subcategory Rye IPA
 Special Ingredients _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other _____

Dough (sour dough like when making bread); medium - low spicy hops, low esters

6
12

Appearance

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

White Ivory Beige Tan Brown Inappropriate
 Head Quick Lasting Other
 Retention
 Texture _____

3
3

Flavor

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

Ash (cigar), too low on bitterness for this style also the end is too sweet

13
20

Mouthfeel

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

4
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.

Doesn't have any significant flaws. But it is too sweet for this style we would recommend using hops with higher a-acid or changing pH of water ash - normally is due to because of badly roasted malt but we are not sure this is the case

32
50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	L	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

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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head PROVAZNIK
 Judge KUBEN
 Judge FARINASSO
 Judge _____

Category# 21 Entry # 95
 Sub (a-f) b
 Subcategory Draft IPA
 Special Ingredients _____

Bottle Inspection ok _____

Saved to BCOE&M: 95
 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 ₂₃

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
 chlebrni bing
 Hops None L M H Inappropriate
 citrusy
 Fermentation None L M H Inappropriate
 Other _____

7 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate
 chlebrni bing
 Hops None L M H Inappropriate
 citrusy, kvetny
 Bitterness None L M H Inappropriate
 byla by oukej, ledaby
 Fermentation None L M H Inappropriate
 bylo pivo vice prolezse
 Balance Hoppy Maltly Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____

13 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 _____

3 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.

Chutari vashu dobre pivo, kterecky
 v pada, ma skvelon pin, ale
 boluzel od neodporide stylu.
 Na Draft IPA je pivo pitel plus,
 malo nasceeni s pitel vrazom

29 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	

sladovon clozom a nizsim chmeborim aroma.

Polend je nepouzil amyloglukosydazu i poverij si.



BEER SCORESHEET

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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Leskovskij
Judge Cizek
Judge Bucinaeh
Judge _____

Category# 21 Entry# 94
Sub (a-f) 5
Subcategory (Spell out) Real IPA
Special Ingredients _____

Bottle Inspection OK 04

Aroma

None L M H Inappropriate
Malt None L M H Židne chmelové
Hops None L M H ovoní, volké
Fermentation None L M H oxidace
Other _____

4
12

Appearance

None L M H Inappropriate
Color None L M H Yellow
Clarity None L M H Brilliant
Other _____
Head None L M H White
Retention None L M H Quick
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 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

13
20

Flavor

None L M H Inappropriate
Malt None L M H Velké nepříjemné
Hops None L M H hořkost,
Bitterness None L M H Nepříjemný chuť
Fermentation None L M H Trpkost
Balance None L M H Hoppu
Finish/Aftertaste None L M H Dry
Other _____

5
20

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

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

Mouthfeel

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

Velké oxidace. Trpkost

Table consensus score: 17
50

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



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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head PROVAZNIK
Judge FARINASSO
Judge BUBEN
Judge _____

Category# 21 Entry # 100
Sub (a-f) B
Subcategory Specialty IPA, Brown IPA
Special Ingredients _____

Bottle Inspection ok _____

Saved to BCOE&M: 100
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		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 + lehká pivárenost
Hops None L M H Inappropriate karamel, lešenová boby, čokoláda
Fermentation None L M H Inappropriate prýsluzice, kvášení
Other _____

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 _____

3

Flavor

Malt None L M H Inappropriate skvělý jablečný
Hops None L M H Inappropriate stříh
Bitterness None L M H Inappropriate příliš uležel
Fermentation None L M H Inappropriate velmi lehká a křehkost
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate
Other _____

12/20

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.

Cellové jde o dobrý pivo, lehké ale vešplňuje dobře Brown IPA. Ríz je příliš uležel, sladkost příliš výrazná, chmelovost a hořkost příliš uležel. Je to vlastně pomeru

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

slušný Am. Brown Ale. Zkus upravit množství sádky Table consensus score 29/50

pro lepší pivárení, přílišná sladkost a hořkost, šludová fáze.



BEER SCORESHEET

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NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head Levent GEVik
 Judge David Janda
 Judge Peter Hudak
 Judge _____

Category# 21 Entry# 101
 Sub (a-f) B
 Subcategory (Spell out) Belgian Red Rye IPA
 Special Ingredients _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other _____
phenolic, hoppy, malty from rye

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Other _____
 Head off
 White Ivory Beige Tan Brown Inappropriate
 Clarity
 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 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

Flavor

None L M H Inappropriate
 Malt
 Hops
 Bitterness
 Fermentation
 Balance
 Hoppy Malty
 Finish/Aftertaste
 Dry Sweet
 Other _____
phenolic, hoppy, malty rye

17
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	

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

10

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

this beer is very nonstandard. 8/10
it stands out but is
perfectly executed.
we liked it a lot.

43
50

Table consensus score



BEER SCORESHEET

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NATIONAL
**HOME BREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head JIAI' CESKA
 Judge LARAL HAMARYT
 Judge MILAN ESEDEIL
 Judge _____

Category# 21 Entry# 102
 Sub (a-f) B
 Subcategory WHITE IPA
 Special Ingredients _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other BEZVI GUST, SIRUT, POMERANĚ, FENOL
ALCOHOL

10
12

Appearance

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

3
3

Flavor

None L M H Inappropriate
 Malt
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other ALCOHOL, KYSELA', M'ZWA' KORKOST

16
20

Mouthfeel

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

5
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.

SUPER PIVO, ALE TROPANU VADI' ALCOHOL
VE VUMI, KORKOST SEMIZSI, NEZU
WHITE IPA

41
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 13
20

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

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

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