



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head LUKAS PROVAZNIK  
 Judge GIULIA FARINASSO  
 Judge JAROMIR BUBEN  
 Judge \_\_\_\_\_

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

### Scoresheet Instructions

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

### 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 20
Hops	<input checked="" type="radio"/>			<input type="checkbox"/>	OK for style	
Bitterness			<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style	
Fermentation		<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

x ve studeni falzy hlavny  
leptok hlavniho kvasem.

Category# 5 Entry# 11  
 Sub (a-f) B  
 Subcategory (Spell out) CZECH PREMIUM LAGER  
 Special Ingredients \_\_\_\_\_

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

### Aroma

Malt	None L	M	H	Inappropriate	
Hops		<input checked="" type="radio"/>		<input type="checkbox"/>	
Fermentation	<input checked="" type="radio"/>	<input checked="" type="radio"/>		<input checked="" type="checkbox"/>	keca ovcu' (hozuy)
Other					

7  
12

### Appearance

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

3  
3

### Flavor

Malt	None L	M	H	Inappropriate	
Hops		<input checked="" type="radio"/>		<input checked="" type="checkbox"/>	
Bitterness		<input checked="" type="radio"/>		<input type="checkbox"/>	
Fermentation		<input checked="" type="radio"/>		<input checked="" type="checkbox"/>	kerasnicu', ovcu' (hozuy)
Balance	Hoppy		<input checked="" type="radio"/>	Malty	
Finish/Aftertaste	Dry		<input checked="" type="radio"/>	Sweet	
Other					

12  
20

### Mouthfeel

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

5  
5

### Overall

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

5  
10

### Feedback

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

Pivo ma velmi dobry exkuriv,  
 vysoká bily pena je svetla, dobre  
 proclitane, na ve vni chyb, vynevej.  
 chmelovost, ale objemni se ovcu'  
 kony, sladkost se jevna, ale v pozadku

32  
50

Table consensus score

V chuti se le ovcu'om toliko pida ve keranic-  
 nost. Chichim, se projekt keranic a esterovost zesiluj.  
 Fiklnost hum padem jde dle. Zkontroluje teploty x



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

Head Levent OEVik  
 Judge Peter Hudok.  
 Judge David Vanda  
 Judge \_\_\_\_\_

Saved to BCOE&M:  12  
 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
	<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

13/20

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

Acetaldehyde	L	Metallic	
Alcoholic / Hot	L	Musty	
Astringent		Oxidized	L
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	L
Estery	X	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# 3 Entry# 12  
 Sub (a-f) B  
 Subcategory Czech Premium Pale Lager  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

Malt	None L	M	H	Inappropriate	medium-low malty with
	<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"/>	low-medium hops
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	and fruity low acetal
Other	<u>style / low sourness</u>				

7/12

**Appearance**

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

2/3

**Flavor**

Malt	None L	M	H	Inappropriate	medium-low maltiness
	<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"/>	oxidation / low bitterness
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	and medium-low
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	hop after taste is
Balance	Hoppy	X	Malty	<input type="checkbox"/>	lasting not too bitter
Finish/Aftertaste	Dry	<input checked="" type="radio"/>	Sweet	<input type="checkbox"/>	or hoppy neither not
Other	<u>malty oxidation</u>				

12/20

**Mouthfeel**

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

3/5

**Overall**

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

5/10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
would expect more malt, hops and bitterness. decoction would be better for this style.

Table consensus score: 29 / 50





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

Head Lashovsky  
 Judge Pourianez  
 Judge CITEK  
 Judge \_\_\_\_\_

Category# 3 Entry# 13  
 Sub (a-f) b  
 Subcategory \_\_\_\_\_  
 (Spell out)  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  ok ok

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate OK for style

Bitterness  None L  M  H  Inappropriate Way too high for style

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

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

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

### Aroma

Malt  None L  M  H  Inappropriate sladová, mírná oxidace

Hops  None L  M  H  Inappropriate slabší ucelěná chuť

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

Other \_\_\_\_\_

5 <sub>12</sub>

### Appearance

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

Clarity  Brilliant  Hozy  Opaque  Inappropriate \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate \_\_\_\_\_

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

Other \_\_\_\_\_

Texture \_\_\_\_\_

3 <sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate sladová chuť

Hops  None L  M  H  Inappropriate oxidace, tvrdost

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

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

Balance  Hoppy  Malty  Sweet  Inappropriate \_\_\_\_\_

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

Other \_\_\_\_\_

8 <sub>20</sub>

### Mouthfeel

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

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

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

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

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

Other \_\_\_\_\_

3 <sub>5</sub>

### Overall

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

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

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

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

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

Lifeless \_\_\_\_\_

5 <sub>10</sub>

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

Pivo není špatné, bohužel  
je projevilo oxidace a  
pou vod v nové mřížce  
čerstvý vzorek by byl lepší

24 <sub>50</sub>

Table consensus score



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**HOMEBREW  
COMPETITION**



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

Head IMRICH NÖGELL  
 Judge MICHAELA NEMETHOVÁ  
 Judge MONIKA LIMKOVÁ  
 Judge \_\_\_\_\_

Saved to BCOE&M:  14  
 Staff notes: \_\_\_\_\_

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

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

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

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

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

Category# 3 Entry# 14  
 Sub (a-f) B  
 Subcategory Czech premium pale lager  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate  
 Other \_\_\_\_\_  
prevažně sladová  
aróma, jemné  
káznaly jablek

8 <sub>12</sub>

**Appearance**

Color  Brilliant  Hazy  Opaque  Inappropriate  
 Clarity  Brilliant  Hazy  Opaque  Inappropriate  
 Other trochu tmavší  
farba  
 Head  White  Ivory  Beige  Tan  Brown  Inappropriate  
 Retention  Quick  Lasting  Inappropriate  
 Texture \_\_\_\_\_

3 <sub>3</sub>

**Flavor**

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Bitterness  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate  
 Balance  Hoppy  Maltly  Sweet  Inappropriate  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  
 Other \_\_\_\_\_  
vyššie množstvo  
karamelu, rovnováha  
je posunutá na  
stranu sladu,  
zreteľný acetaldehyd  
avšak nebráni napitiu

15 <sub>20</sub>

**Mouthfeel**

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

4 <sub>5</sub>

**Overall**

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

6 <sub>10</sub>

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

pivo sa dobre pije, pre  
vyššiu pitelnosť! odporúčame  
popracovať na odstránení  
acetaldehydu -> nechať dobre  
sekundárne kvasenie dostatočne  
dĺho a ubrať  
karamelu

36 <sub>50</sub>



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**HOME BREW  
COMPETITION**



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

Head Lešková  
 Judge Cílek  
 Judge Burionek  
 Judge \_\_\_\_\_

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

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor** 13/20

Malt  None  L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops      OK for style

Bitterness    X  Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

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

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

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

Category# 3 Entry# 23  
 Sub (a-f) b  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK  OK

### Aroma

Malt  None  L  M  H  Inappropriate Uživorná, sladové

Hops      aroma, květinový

Fermentation     vůně mléka

Other \_\_\_\_\_

8/12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hozy  Opaque  Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick     lasting

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

3/3

### Flavor

Malt  None  L  M  H  Inappropriate sladové, nízká

Hops      chmelová a hořkost

Bitterness

Fermentation

Balance  Hoppy    Malty

Finish/Aftertaste  Dry    Sweet

Other \_\_\_\_\_

10/20

### Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None  L  M  H  Inappropriate

Warmth

Creaminess      Inappropriate

Astringency     Inappropriate

Other \_\_\_\_\_

3/5

### Overall

Classic Example

Flawless

Wonderful

Not to Style

Significant Flaws

Lifeless

7/10

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

Pivo v po odstátě bez vad,  
ale nemá parametry stylu.  
Je to více nemečké, než  
čochá.

31/50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Matěj Mestánek  
 Judge Matuš Krátky  
 Judge Martina Duchoslavová  
 Judge \_\_\_\_\_

Saved to BCOE&M:  28  
 Staff notes: \_\_\_\_\_

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

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

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

Malt  None L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops  None L  M  H  Inappropriate OK for style

Bitterness  None L  M  H  Inappropriate Way too high for style

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

**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

Category# 3 Entry# 28  
 Sub (a-f) B  
 Subcategory CPL  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

Malt  None L  M  H  Inappropriate Vyšší sladové aroma s chlebovou-sladovými tóny

Hops  None L  M  H  Inappropriate Nižší zemitéjší chmelovost, lehká bylinnost

Fermentation  None L  M  H  Inappropriate Lehké estery

Other \_\_\_\_\_

9 <sub>12</sub>

**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 Středně velké bublinky s nízkou trvanlivostí!

3 <sub>3</sub>

**Flavor**

Malt  None L  M  H  Inappropriate Chlebové tóny, čerstvé těsto

Hops  None L  M  H  Inappropriate Zemité, bylinné, kořenění chmelu

Bitterness  None L  M  H  Inappropriate Středně vyšší hořkost

Fermentation  None L  M  H  Inappropriate Nižší estery, bez výrazných vedlejších

Balance  Hoppy  Malty  Other

Finish/Aftertaste  Dry  Sweet  Other

Other \_\_\_\_\_

15 <sub>20</sub>

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

4 <sub>5</sub>

**Overall**

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

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

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

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

7 <sub>10</sub>

Trochu nižší pitelnost v důsledku plnějšiho těla, přidat více chmelu v posledním chmelení pro zvýšení aroma, práce s teplotou kvašení pro esterům. Podání velmi celkem vydatný ležák

38 <sub>50</sub>

Table consensus score!



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Roland Nagy  
 Judge Eliška Franc  
 Judge Peter Chůpa  
 Judge \_\_\_\_\_

Category# 3 Entry# 30  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:  30  
 Staff notes: \_\_\_\_\_

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

**Example: How to fill in a Scoresheet**

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

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

Malt  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	

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

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

**Aroma**

Malt  None L  M  H  Inappropriate  low pale malt aroma  
 Hops  None L  M  H  Inappropriate  with grassy, herbal  
 Fermentation  None L  M  H  Inappropriate  hoppy notes. small amount  
 Other  None L  M  H  Inappropriate  (of apple) esters

7 <sub>12</sub>

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

1 <sub>3</sub>

**Flavor**

Malt  None L  M  H  Inappropriate  Bready malty flavor  
 Hops  None L  M  H  Inappropriate  with some hoppy notes  
 Bitterness  None L  M  H  Inappropriate  at in aroma in the beginning  
 Fermentation  None L  M  H  Inappropriate  that is overpowered by  
 Balance  Hoppy  Malty  Inappropriate  harsh lingering bitterness  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  that leads to dry finish  
 Other \_\_\_\_\_

13 <sub>20</sub>

**Mouthfeel**

Body  Thin  M  Full  Inappropriate  3  
 Carbonation  None L  M  H  Inappropriate  Creaminess  None L  M  H  Inappropriate   
 Warmth  None L  M  H  Inappropriate  Astringency  None L  M  H  Inappropriate   
 Other \_\_\_\_\_

3 <sub>5</sub>

**Overall**

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

7 <sub>10</sub>

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

good drinkability with no major  
flaws. Harsh bitterness could be cost  
by beer being too young or used lower d-acid  
hops. low carbonation -> if bottle condition  
use more sugar. Harshness -> try more  
admenting yeast or some clarifying  
products (Irish moss)

33 <sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head MIRCH NÓGELL  
 Judge MICHAELA NÉMETHOVÁ  
 Judge MONIKA LINKOVÁ  
 Judge \_\_\_\_\_

Category# 3 Entry# 52  
 Sub (a-f) B  
 Subcategory (Spell out) premium czech pale lager  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK

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

<b>Scoring Guide</b>	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 výrazné zelené jablko,  
 Hops  None L  M  H  Inappropriate výrazné estery,  
 Fermentation  None L  M  H  Inappropriate ťažko hodnotiť  
 Other sezónické vlastnosti 4

**Appearance**

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

**Flavor**

Malt  None L  M  H  Inappropriate podobne ako vôňa  
 Hops  None L  M  H  Inappropriate ťažko hodnotiť  
 Bitterness  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate  
 Balance  Hoppy  Malty  Other  
 Finish/Aftertaste  Dry  Sweet  Other  
 Other \_\_\_\_\_ 5

**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 \_\_\_\_\_ 1

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_ 2

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
výrazné fermentačné chyby →  
estery, acetaldehyd - dýmčá -  
me postrážiť št miebch kvasenia,  
teploty, vstátnu kvasniach 15

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



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

Head JIRI CEDVA  
 Judge WREGL KAMALIT  
 Judge MILAN ESENDER  
 Judge \_\_\_\_\_

Saved to BCOE&M:  31  
 Staff notes: \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

None L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" 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 Clave. Hint of bubblegum

**13** 20

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

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

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

Category# 3B Entry# 31  
 Sub (a-f) \_\_\_\_\_  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK

### Aroma

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

**8** 12

### Appearance

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

**3** 3

### Flavor

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

**15** 20

### Mouthfeel

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

**3** 5

### Overall

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

**6** 10

### Feedback

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

ZHONTROLUJ TEPLOTI, PRUBEN KAPSEN  
BUZI ESTERU / VYSSIM PRAKODLOM  
HOLKOST SE DRSNA, ULPIVAJICI - DOPOUVESE  
UPRAVIT CHMELEM (PRADEPODOBE MOC  
CHMELE S MIZLOU d)

**35** 50

Table consensus score!





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



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

Head JARĀ IČKA  
 Judge WANEL KAMARĀT  
 Judge MILAN ESENDER  
 Judge \_\_\_\_\_

Saved to BCOE&M:  42  
 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	H	Metallic	
Alcoholic / Hot		Musty	
Astringent	H	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	L	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Category# 3 Entry# 40  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

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

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

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

Other ACETALDEHYD

3/12

### Appearance

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

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

Head  White  Ivory  Beige  Tan  Brown  Inappropriate \_\_\_\_\_

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

Texture \_\_\_\_\_

3/3

### Flavor

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 \_\_\_\_\_

5/20

### Mouthfeel

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

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

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

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

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

Other \_\_\_\_\_

2/5

### Overall

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

VAROMA DOKUMUDE ZEBENE JABLO / ČERNE JABLO,  
PREČAČI, OŠTAINI, HORKOSA NEPČI SEMA, ULPVAŠIČI,  
TRPKA!  
DOPORUČUJEME ZNĚT ČAMELEMI (ČASK, MNOŽSTVÍ)

16/50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Provažník  
 Judge Buben  
 Judge Favilasso  
 Judge \_\_\_\_\_

Saved to BCOE&M:  W  
 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		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# 3 Entry# 47  
 Sub (a-f) B  
 Subcategory (Spell out) Czech Premium Lager  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

Malt	None L	M	H	Inappropriate	klasická, vlnatá sladová
Hops	<input checked="" type="radio"/>				
Fermentation		<input checked="" type="radio"/>		<input checked="" type="checkbox"/>	diacetyl, vlnatý
Other	_____				

5  
12

**Appearance**

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

3  
3

**Flavor**

Malt	None L	M	H	Inappropriate	chlebové, vlnatý
Hops	<input checked="" type="radio"/>				malý vlnatý aroma
Bitterness		<input checked="" type="radio"/>			mohla by být vyšší
Fermentation		<input checked="" type="radio"/>		<input checked="" type="checkbox"/>	diacetyl, vlnatost
Balance			<input checked="" type="radio"/>	Malty	
Finish/Aftertaste		<input checked="" type="radio"/>		Sweet	
Other	_____				

10  
20

**Mouthfeel**

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

4  
5

**Overall**

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

6  
10

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

Velmi pěkný vzhled piva, dobré  
 přísůbek tělo, dobré dráča piva,  
 příjemná se sladkost, dobrý vlnatý,  
 chlebové aroma a celkový dobrý  
 vlnatý diacetyl, zleň vlnatý vlnatý,  
 teplý vlnatý a dobrá seň, připadne pro celá dobrá  
 Table consensus score

28  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Leškovský  
 Judge Cižek  
 Judge Buzianek  
 Judge \_\_\_\_\_

Saved to BCOE&M:  49  
 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	L
Brettanomyces		Plastic	
Diacetyl	L	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Scoring Guide**

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

Category# 3 Entry# 49  
 Sub (a-f) b  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK  ~~Not OK~~ OK

**Aroma**

Malt  None L  M  H  Inappropriate Sladová a chmelová  
 Hops  None L  M  H  Inappropriate voňe vyvážená.  
 Fermentation  None L  M  H  Inappropriate Mínus diacetyl  
 Other \_\_\_\_\_

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 stěns

3/3

**Flavor**

Malt  None L  M  H  Inappropriate Portekálská vybalancovaná  
 Hops  None L  M  H  Inappropriate sladkovatá a chmelová  
 Bitterness  None L  M  H  Inappropriate Mínus oxidace  
 Fermentation  None L  M  H  Inappropriate  
 Balance  Hoppy  Malty  Sweet  
 Finish/Aftertaste  Dry  Sweet  
 Other \_\_\_\_\_

17/20

**Mouthfeel**

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

4/5

**Overall**

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

8/10

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

pivo dobře vybalancované  
Dobře zvolená suroviny.  
Vyšší chmelová dávka by  
bylo za více bodů.

42/50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



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

Head Lenient GEVIL  
 Judge Peter Hudek  
 Judge David Janda  
 Judge \_\_\_\_\_

Saved to BCOE&M:  SI  
 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	L	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	H	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# 3 Entry# 51  
 Sub (a-f) B  
 Subcategory Czech Premium Pale Lager  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

Malt  None L  M  H  Inappropriate  
 very high diacetyl, very low

Hops  None L  M  H  Inappropriate  
 malt medium hop

Fermentation  None L  M  H  Inappropriate  
 diacetyl low acetaldehyde

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

Texture good

3/3

**Flavor**

Malt  None L  M  H  Inappropriate  
 low malty, almost watery.

Hops  None L  M  H  Inappropriate  
 medium-low hoppy

Bitterness  None L  M  H  Inappropriate  
 medium high bitterness

Fermentation  None L  M  H  Inappropriate  
 end finish is dry with

Balance  Hoppy  Malty  Inappropriate  
 diacetyl and bitterness-

Finish/Aftertaste  Dry  Sweet  Inappropriate  
 diacetyl dominant, medium-

Other high carbonation.

10/20

**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 slight mouthfeel because of too much diacetyl

2/5

**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 would be great if it has more malt, more balanced less diacetyl. it needs to ferment more for decrease diacetyl and acetaldehyde.

25/50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



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

Head IMPACH NÖGELL  
 Judge MICHAELA NEMETHOVÁ  
 Judge MONIKA LINCOVA  
 Judge \_\_\_\_\_

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

Category# 3 Entry# 53  
 Sub (a-f) B  
 Subcategory Czech premium pale lager  
 Special Ingredients \_\_\_\_\_

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

### Aroma

Malt  None L  M  H  Inappropriate

Hops  None L  M  H  Inappropriate

Fermentation  None L  M  H  Inappropriate

Other \_\_\_\_\_

výrazný diacetyl, dechba chmel, zelené jablko

5/12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Other

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other

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  Sweet  Inappropriate

Finish/Aftertaste  Dry  Sweet  Inappropriate

Other \_\_\_\_\_

rovnačo ako vo vóni, nitomná je aj oxidácia,

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 \_\_\_\_\_

2/5

### Overall

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

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

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

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

Lifeless  \_\_\_\_\_

3/10

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

chyby výrazne a vyplývajú z miešaním hodnotiteľnosti; odporúčame sa zamerať na krásnicu a vitalita krásnik, džžka,

20/50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Rolando Nagy  
 Judge Eliška Francová  
 Judge Peter Chrtup  
 Judge \_\_\_\_\_

Saved to BCOE&M:  59  
 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  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

### 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		H 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# 3 Entry# 54  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

Malt: None L  M  H  Red apples are so high that dominate the whole experience

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

Fermentation:  None L  M  H  \_\_\_\_\_

Other: apple

**6** 12

### Appearance

Color: Yellow  Gold  Amber  Copper  Brown  Black  Head  White  Ivory  Beige  Tan  Brown  Retention  Quick  Lasting  Other \_\_\_\_\_

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

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

**3** 3

### Flavor

Malt: None L  M  H  Nicely balanced malts with hoppy bitterness that are unfortunately overpowered with red apples

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

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

Fermentation:  None L  M  H  \_\_\_\_\_

Balance:  Hoppy  Malty  Sweet  \_\_\_\_\_

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

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

**11** 20

### Mouthfeel

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

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 \_\_\_\_\_

### Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Very good head retention and color. Apple esters compound which is fermentation product usually lost by other high temperatures, low pitching rate or bad yeast vitality

Table consensus score **29** 50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head IMRICH NOGELL  
 Judge MICHAELA NEMETHOVA  
 Judge MONIKA LINKOVA  
 Judge \_\_\_\_\_

Category# 3 Entry# 59  
 Sub (a-f) B  
 Subcategory cz lager  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:  SA  
 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
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Banana. Low Clove. Hint of bubblegum

13/20

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

Acetaldehyde	<u>H</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>L</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>M</u>	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	
	<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"/>	vitrarny acetaldelyd, DMS, jemna sladost
Fermentation	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	kost
Other	_____				

4/12

**Appearance**

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Head	White	Hazy	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"/>	Quick	<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 type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>						
Other	_____													

3/3

**Flavor**

Malt	None L	M	H	Inappropriate	
	<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"/>	v duuti prevā za acetaldelyd, DMS, pri ctepleni sa ulazuje aj takta
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	dridāda - tieto
Fermentation	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	brānia hodnotenim,
Balance	Hoppy	Malty			
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Finish/Aftertaste	Dry	Sweet			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____				

5/20

**Mouthfeel**

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

2/5

**Overall**

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

2/10

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

pro je s vtrarnymi dlyba-  
mi, odpovdame patra z ot  
si protas bradym, zamedzil  
pri kypen kyslice,

Table consensus score

4/12

3/3

5/20

2/5

2/10

16/50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Matěj Mešťánek  
 Judge Matuš Králky  
 Judge Martina Duchoslavová  
 Judge \_\_\_\_\_

Category# 3 Entry# 61  
 Sub (a-f) B  
 Subcategory CPL  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:  61  
 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	M
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	H
Medicinal		Vegetal	

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

Bottle Inspection  OK

**Aroma**

Malt  None L  M  H  Inappropriate Náznaky chmelovosti a sladovosti,

Hops  None L  M  H  Inappropriate překryté výraznou kvasničnou

Fermentation  None L  M  H  Inappropriate vůní a sirným aroma 5

Other \_\_\_\_\_

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate Head  White  Ivory  Beige  Tan  Brown  Inappropriate Quick  Lasting  Other 2

Clarity  Brilliant  Hazy  Opaque  Other Retention  Quick  Lasting  Other 3

Other \_\_\_\_\_ Texture  Středně vysoká nepřetrvávající 2  
pěna

**Flavor**

Malt  None L  M  H  Inappropriate Sladovost přecházející do medovosti

Hops  None L  M  H  Inappropriate Na závěr se projeví lehká chmelovost

Bitterness  None L  M  H  Inappropriate a hořkost, celkově ale přebíhá sladovost

Fermentation  None L  M  H  Inappropriate kvasničná až sulfidová chuť 6

Balance  Hoppy  Maltly  Inappropriate Vzhledem ke stylu je sladovost vysoká,

Finish/Aftertaste  Dry  Sweet  Inappropriate nevynalžená, podpořená oxidací - medové 20  
tóny

Other \_\_\_\_\_

**Mouthfeel**

Body  Thin  M  Full  Inappropriate Creaminess  None L  M  H  Inappropriate 4

Carbonation  None L  M  H  Inappropriate Astringency  None L  M  H  Inappropriate 5

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

**Overall**

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

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

Wonderful \_\_\_\_\_  Lifeless 4

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

Předložení vzorek měl dvě zásadní vady:

• kvasničná, sirnatá aroma + chuť, podpořená

lehkou oxidací. Doporučujeme ohlídat

čistotu a vitalnost kvasnic, dodržovat časy

ležení, nenechávat dlouho na kvasnicích pro

vyvarování se autoly za činné chuti a vůni 21  
table consensus score 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Levest Gervik  
 Judge Peter Hudač  
 Judge David Janda  
 Judge \_\_\_\_\_

Category# 3 Entry# 66  
 Sub (a-f) B  
 Subcategory Czech Premium Pale Lager  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:  66  
 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	L	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

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

**Aroma**

Malt  None L  M  H  Inappropriate no style, balanced  
 Hops  None L  M  H  Inappropriate no style  
 Fermentation  None L  M  H  Inappropriate clean, malty, hoppy 10

**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 nice malt character  
 Hops  None L  M  H  Inappropriate balanced hoppiness  
 Bitterness  None L  M  H  Inappropriate very appropriate  
 Fermentation  None L  M  H  Inappropriate clean, very little diacetyl 77  
 Balance  None L  M  H  Inappropriate Hoppy  
 Finish/Aftertaste  None L  M  H  Inappropriate Dry  
 Other excellent drinkability

**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.  
Light diacetyl, but in accordance with the style. Try more contact with copper during boil

Table consensus score 43



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head JIRI ČEDKA  
 Judge KAREL KATARYT  
 Judge MILAN ESENDER  
 Judge \_\_\_\_\_

Category# 3 Entry # 42  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

None L M H  Inappropriate

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

2  
12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

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

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

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

Texture \_\_\_\_\_

3  
3

### Flavor

None L M H  Inappropriate

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

3  
20

### Mouthfeel

Thin M Full  Inappropriate

Body  \_\_\_\_\_

Carbonation  None L M H  Inappropriate

Warmth  \_\_\_\_\_

Creaminess  None L M H  Inappropriate

Astringency  \_\_\_\_\_

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.

DIACETYL ROTINIDE VE VONI I V CHUT I  
 DOPORUČUJEME ZTĚNU TEPLOT NA KVAŠENÍ  
 ZVAŽIT ŽENUVKRENE KVAŠIDIC

14  
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  Wheat. Subtle grainy notes

Hops  OK for style

Bitterness  Way too high for style

Fermentation  Banana. Low Clove. Hint of bubblegum

13

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

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

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	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 LUKAS PROVAZNIK  
 Judge GIULIA FARINASSO  
 Judge JAROMIR BUBEN  
 Judge \_\_\_\_\_

Category# 3 Entry# 74  
 Sub (a-f) B  
 Subcategory (Spell out) Czech Premium Lager  
 Special Ingredients \_\_\_\_\_

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

Saved to BCOE&M:  74  
 Staff notes: \_\_\_\_\_

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

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

**Flavor**

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

13 10

**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

**Aroma**

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	standardní
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	výrazná květinová a
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	do rozcna, lehký uvařek
Other					estery

10 12

**Appearance**

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

3 3

**Flavor**

Malt	None L	M	H	Inappropriate	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	chleborů, velmi lehké dobarvení
Hops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	květinová hoř
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	výrazná, až sůvavá, trochu
Fermentation	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	slabě kvasničová trpká
Balance		Hoppy	Malty		
		<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Finish/Aftertaste		Dry	Sweet		
		<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	

16 20

**Mouthfeel**

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

5 5

**Overall**

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

7 10

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

Velmi dobrý vzhled, výrazná chleborů  
 aroma je příjemně květinové  
 sladkost a posádku, po okřáti  
 začnou vystupovat kvasničky. Hořkost  
 je výrazná až sůvavá. Lépe zahušpa-  
 vaná hořkost by měla přispět Table consensus score

41 50

le vyšší pitelnost a lepší a vyrovnanější chuť.





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head IMRICH NOGELL  
 Judge MICHAELA NEMETHOVA  
 Judge HONKA LINKOVA  
 Judge \_\_\_\_\_

Saved to BCOE&M:  77  
 Staff notes: \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor** 13/20

Malt	None L	M	H	Inappropriate	Wheat. Subtle grainy notes
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input 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		Oxidized	
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.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

Category# 3 Entry# 74  
 Sub (a-f) B  
 Subcategory (Spell out) Czech premium pale lager  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L	M	H	Inappropriate	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Malt	<u>výrazně staré kvasinky,</u>			
Hops	<input type="radio"/>			
Fermentation	<input checked="" type="radio"/>			
Other	_____			

4/12

### Appearance

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

3/3

### Flavor

None L	M	H	Inappropriate	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Malt	<u>horkost z starých kvasinek, kyselost</u>			
Hops	<u>průforman až v do-</u>			
Bitterness	<u>chuti,</u>			
Fermentation	<input checked="" type="radio"/>			
Balance	Hoppy	Malty		
	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Finish/Aftertaste	Dry	Sweet		
	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____			

5/20

### Mouthfeel

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

1/5

### Overall

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

2/10

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

řezho ohodnotit -> výrazná horkost z starých kvasinek, nelystost,

16/50

Table consensus score





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Roland Nagy  
 Judge Eliška Francová  
 Judge Peter Chytrý  
 Judge \_\_\_\_\_

Saved to BCOE&M:  20  
 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   Wheat. Subtle grainy notes

Hops:      OK for style

Bitterness:      Way too high for style

Fermentation:      Banana. Low Clove. Hint of bubblegum

13

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

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

Category# 5 Entry# 78  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

Malt: None L  M  H   Non traditional flowery hop character, doughy maltiness

Hops:

Fermentation:

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

10

**Appearance**

Color: Yellow  Gold  Amber  Copper  Brown  Black   Head

Clarity:       Retention

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

3

**Flavor**

Malt: None L  M  H   Same as aroma with nice balance between malt and hops

Hops:

Bitterness:      Some low light esters

Fermentation:      Diacetyl in style

Balance:

Finish/Aftertaste:

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

15

**Mouthfeel**

Body: Thin  M  Full

Carbonation: None L  M  H

Warmth:

Creaminess: None L  M  H

Astringency:

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

4

**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.

Pretty nice drinkable beer with good balance and clarity. For making it even better we would recommend focusing on ester-based fruitiness by good yeast management and fermentation temperatures

8

**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 JIRI CEDLA  
 Judge KAREL LAMART  
 Judge MILAN ESENDER  
 Judge \_\_\_\_\_

Saved to BCOE&M:  80  
 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	H
Brettanomyces		Plastic	
Diacetyl	H	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Category# 3 Entry# 80  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L M H  Inappropriate

Malt  \_\_\_\_\_

Hops  \_\_\_\_\_

Fermentation  \_\_\_\_\_

Other DIACETYL, OXIDACE

3/12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

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

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

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

Texture \_\_\_\_\_

2/3

### Flavor

None L M H  Inappropriate

Malt  \_\_\_\_\_  M  H  Inappropriate

Hops  None L  M  H  Inappropriate

Bitterness  None L  M  H  Inappropriate

Fermentation  None L  M  H  Inappropriate

Balance  Hoppy  Maltly  Other \_\_\_\_\_

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

Other DIACETYL, OXIDACE

3/20

### Mouthfeel

Thin M Full  Inappropriate

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  \_\_\_\_\_

Creaminess  None L  M  H  Inappropriate

Astringency  \_\_\_\_\_  M  H  Inappropriate

Other \_\_\_\_\_

2/5

### Overall

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

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

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

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

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

Lifeless \_\_\_\_\_

3/10

### Feedback

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

DIACETYL - DOPORUCUJENE ZREVIDOVAT  
TEPLOTM' KAKIVU KVAJEN' ZHONTROLOVAT  
SANITACI, ZVAZIT DENU KREJE KVAJENIC,  
OXIDACE - POZOR NA VSTORY KYSLIKU  
PR I VYROBE / CAHOVAN!

13/50

Table consensus score

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Roland Nagy  
 Judge Eliška Franc  
 Judge Peter Chyřpa  
 Judge \_\_\_\_\_

Saved to BCOE&M:  85  
 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>E</u>	Musty	
Astringent	<u>L-M</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Category# 3 Entry# 85  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

**Aroma**

Malt  None L  M  H  Inappropriate Wet grain with cellar yeastiness, butylic acid

Hops  None L  M  H  Inappropriate butylic acid -> not pleasant

Fermentation  None L  M  H  Inappropriate

Other \_\_\_\_\_

5/12

**Appearance**

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Other

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other

Other \_\_\_\_\_

Texture \_\_\_\_\_

3/3

**Flavor**

Malt  None L  M  H  Inappropriate the flavor now resemble the aroma; the bitterness is on the harsher side

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

Other \_\_\_\_\_

9/20

**Mouthfeel**

Body  Thin  M  Full  Inappropriate

Carbonation  None L  M  H  Inappropriate

Warmth  None L  M  H  Inappropriate

Creaminess  None L  M  H  Inappropriate

Astringency  None L  M  H  Inappropriate

Other \_\_\_\_\_

3/5

**Overall**

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

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

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

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

4/10

Nice color and foam. Wet grain -> can be coat by too finely ground malt, wrong pH or leaving ground malt out for too long. Butylic acid -> infection, be more careful with sanitations. But over all recipe seems nice

24/50

Table consensus score



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head PROVAZNIK  
 Judge FARINA VOJ  
 Judge BUBEN  
 Judge \_\_\_\_\_

Saved to BCOE&M:  89  
 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	

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

Vyhni se kontaktu se vzduchem. Počet puntů je zkus prodloužit Table consensus score

aby dosáhla většího množství nezkrasitelných cukrů, nebo zkrát vyjít  
cukru trochu.

Category# 3 Entry# 89  
 Sub (a-f) 3  
 Subcategory (Spell out) CZECH PREMIUM LAGER  
 Special Ingredients \_\_\_\_\_

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

### Aroma

Malt  None L  M  H  Inappropriate standard  
 Hops  None L  M  H  Inappropriate kece hořem' charakter  
 Fermentation  None L  M  H  Inappropriate lehen' kvasnicovost, lehen'  
 Other oxidace 8/12

### 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 3/3  
 Other Texture troš' se velmi vysolá'

### Flavor

Malt  None L  M  H  Inappropriate standard  
 Hops  None L  M  H  Inappropriate korim k' byj  
 Bitterness  None L  M  H  Inappropriate pacirni uizlen'  
 Fermentation  None L  M  H  Inappropriate trach kvasnicovost  
 Balance  Hoppy  Malt  Sweet  Inappropriate  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  
 Other oxidace, sladove' a zahoren' vodou' 12/20

### Mouthfeel

Body  Thin  M  Full  Inappropriate Creaminess  None L  M  H  Inappropriate 4/5  
 Carbonation  None L  M  H  Inappropriate Astringency  None L  M  H  Inappropriate  
 Warmth  None L  M  H  Inappropriate Other

### 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.  
Velky pekny vzhled, pena se troš' zbytkov' vysolá'. Kromě oxidace  
uena' pivo vjrozne vady, ale je  
r chut rodové, nedobře vybalancované,  
s dlouhým a z utp'rajicím dozríváním 31/50

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Matěj Mešťánek  
 Judge Matuš Kratky  
 Judge Martina Duchoslavova  
 Judge \_\_\_\_\_

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 13/20

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	H
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# 3 Entry # 94  
 Sub (a-f) B  
 Subcategory (Spell out) CPL  
 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 \_\_\_\_\_  
Oxidace podporuje sladove! aroma, ale potlacuje chmelovost, fermentacni se jevi cisty! 5/12  
ale opet prekrhy oxidacnimi vneimi

### 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  Sweet  
 Finish/Aftertaste  Dry  Sweet  Inappropriate  
 Other \_\_\_\_\_  
Vystupujici karamelovo-sušenková chuť, nažnatky chmelové bylinnosti, hořkost středně nízká! 8/20  
fermentacni profil cisty, lehty diacetyl v rámci stylu.  
Vyšší sladkost je způsobena oxidací

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
 Carbonation  None L  M  H  Inappropriate  
 Warmth  None L  M  H  Inappropriate  
 Creaminess  None L  M  H  Inappropriate  
 Astringency  None L  M  H  Inappropriate  
 Other \_\_\_\_\_  
4/5

### Overall

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_  
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
5/10

Když odhlédneme od oxidace, tak je pivo nadějné, doporučujeme snížit kontakt s kyslíkem ve všech fázích procesu na minimum (zejména při plnění)

Table consensus score 24/50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Lestovský  
 Judge Čížek  
 Judge Beviánek  
 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** 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	H	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# 3 Entry# 98  
 Sub (a-f) 6  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Aroma

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate  
 Other \_\_\_\_\_  
Výšší diacetyl.

5/12

### Appearance

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

3/3

### Flavor

Malt  None L  M  H  Inappropriate  
 Hops  None L  M  H  Inappropriate  
 Bitterness  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate  
 Balance  Hoppy  Malty  Other  
 Finish/Aftertaste  Dry  Sweet  Other  
Výšší diacetyl  
nový voňavá charakter

6/20

### Mouthfeel

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

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.

Mohvil výšší diacetyl  
přehvil vše ostatní.  
divak daleji vadu  
nevalereny

21/50

Table consensus score





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head IMRICH NOGELL  
 Judge MICHAELA NEMETHOVA  
 Judge MONIKA LINKOVA  
 Judge \_\_\_\_\_

Category# 3 Entry # 99  
 Sub (a-f) B  
 Subcategory Czech premium pale lager  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:  99  
 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  L  M  H  Inappropriate  
 Wheat. Subtle grainy notes  
 Hops  L  M  H  Inappropriate  
 OK for style  
 Bitterness  L  M  H  Inappropriate  
 Way too high for style  
 Fermentation  L  M  H  Inappropriate  
 Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde	<u>H</u>	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

Malt  None L  M  H  Inappropriate  
 Hops  L  M  H  Inappropriate  
 Fermentation  L  M  H  Inappropriate  
 Other \_\_\_\_\_  
*Velmi výrazně jablko / těžko hodnotit*

4/12

### Appearance

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

3/3

### Flavor

Malt  None L  M  H  Inappropriate  
 Hops  L  M  H  Inappropriate  
 Bitterness  L  M  H  Inappropriate  
 Fermentation  L  M  H  Inappropriate  
 Balance  Hoppy  Malty  Other  
 Finish/Aftertaste  Dry  Sweet  Other  
 Other \_\_\_\_\_  
*Těžko hodnotitelně kvůli acetaldehydu, který přebývá, šelky a slabé chuť*

5/20

### Mouthfeel

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

*velmi utracny! acetaldehyd, ktory je prebyly v chuti i voni, odpovedne paraziti si teploty a dulek kvasenia a vitaku kvasna*

17/50

Table consensus score





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOMEBREW  
COMPETITION**



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

Head Leskovsky  
 Judge Cizek  
 Judge Bevianek  
 Judge \_\_\_\_\_

Category# 3 Entry # 104  
 Sub (a-f) b  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection  OK OK

**Aroma**

None L M H Inappropriate  
 Malt     Zacinjeni fenolovo  
 Hops     vonje, jedine  
 Fermentation     zauky suvin.  
 Other     Mirna kucovost

3 <sub>12</sub>

**Appearance**

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

3 <sub>3</sub>

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

**Example: How to fill in a Scoresheet**

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

**Flavor**

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

13 <sub>20</sub>

**Flavor**

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

5 <sub>20</sub>

**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	L
Grassy	L	Spicy	
Light-Struck		Sulfur	
Medicinal	L	Vegetal	

**Mouthfeel**

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

2 <sub>5</sub>

**Overall**

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

3 <sub>10</sub>

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

V pivu se bohužel  
prajevuji vadly. Kvěma,  
je pivu bylo dobrě ale začátky  
ny hr se prajevuji prajevuji  
vadl

Table consensus score 16 <sub>150</sub>

**Scoring Guide**

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



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

Head IMRICH NÖGELC  
 Judge MICHAELA NEMETHOVÁ  
 Judge MONIKA LINKOVÁ  
 Judge \_\_\_\_\_

Category# 3 Entry# 105  
 Sub (a-f) B  
 Subcategory (Spell out) CPPI  
 Special Ingredients \_\_\_\_\_

Saved to BCOE&M:  105  
 Staff notes: hozní lahva, prvnj kontaminovaná!

### 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	H	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	M
Brettanomyces		Plastic	
Diacetyl	M	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

Malt  None L  M  H  Inappropriate diacetyl, jablko, sladost'asť, chýba  
 Hops  None L  M  H  Inappropriate  
 Fermentation  None L  M  H  Inappropriate chmel,  
 Other \_\_\_\_\_

6<sub>12</sub>

### Appearance

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

3<sub>3</sub>

### Flavor

Malt  None L  M  H  Inappropriate diacetyl, jablko,  
 Hops  None L  M  H  Inappropriate oxidácia,  
 Bitterness  None L  M  H  Inappropriate nevyvážená horkosť,  
 Fermentation  None L  M  H  Inappropriate kvasinkovosť,  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  Dry  Sweet  
 Other \_\_\_\_\_

6<sub>20</sub>

### Mouthfeel

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

2<sub>5</sub>

### Overall

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

4<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
prí tomtoe akoby stazylu hod-  
 notenie, odpadámie postrá-  
 zit si feploty pri kvasení,  
 vitalitu kvasice, kontakt s  
 lyhikom,

21<sub>50</sub>

Table consensus score