



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head IMRICH NOBELL
 Judge MICHAELA NEMETHIOVA
 Judge MONIKA LINKOVA
 Judge _____

Saved to BCOE&M: 17
 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
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate

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

13 20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	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# 16 Entry# 14
 Sub (a-f) A
 Subcategory (Spell out) Sweet stout
 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 _____

ovocne estery (vyrazne), slivky, karamel, de, kava,

8 12

Appearance

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

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 _____

vyrazna ovocnost, slivky, cerasne, kava, karamel, ziadna ino chut okrem vyraznych esterov

16 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 _____

7 10

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

vetni dobre pitelne pivo bez vyraznych chut, prijema chut ovocia -> absal ovocne estery su priryceni na danu style

38 50

Table consensus score



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Location Moravian Homebrewers Meeting Date _____

Head JIRI CEDA
 Judge WAGEL KAMARYT
 Judge MILAN ESENDER
 Judge _____

Category# 16 Entry # 33
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other KAVA, COCOLADA, PRAZENST

10
12

Appearance

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

2
3

Flavor

None L M H Inappropriate
 Malt
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other KAVA, COCOLADA, LEHCE LYSECA, SLADKA

16
20

Mouthfeel

Thin M Full Inappropriate
 Body
 Carbonation
 Warmth
 Creaminess
 Astringency
 Other _____

4
5

Overall

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

8
10

Feedback

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

SUPER PIVO, DEN BYCHOM VUTALI
VYSSEI (i.e.) JIHAN DOBLA (PACOE P.?)

40
50

Table consensus score

Scoresheet Instructions

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 If character is inappropriate for style, mark the box to the right.
 If character is absent, mark the circle to the left.
 Provide summary of beer and key feedback for improvement.
 Assign scores for each section and total.
 Review with other judge(s) and agree on consensus score.
 Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor 13
20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
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



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**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head MIRCH NÖGELL
 Judge MICHAELA NEKETLOVA
 Judge MONIKA LINKOVA
 Judge _____

Saved to BCOE&M: 15
 Staff notes: _____

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

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

Flavor 13/20

Malt None L M H 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

Category# 16 Entry# 34
 Sub (a-f) A
 Subcategory sweet stout
 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 _____
vyborna praznast, kava

9/12

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 Sweet
 Finish/Aftertaste Dry Sweet
 Other _____
chyba laktóza, resp. chuf je prelyst prazenostou, kava, prazony jicmen

16/20

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 _____

5/5

Overall

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

7/10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
velmi dobre pitelne pivo v utyle avsak prazenast je vybita, inak technicky krásna pripravené pivo, dobrá práca!

40/50

Table consensus score



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Location Moravian Homebrewers Meeting Date _____

Head JINÍ ČEDKA
 Judge LADĚL KAMARIT
 Judge MILAN FEJŠEK
 Judge _____

Saved to BCOE&M: ASG
 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	H	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	H
DMS		Sour / Acidic	H
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# 16 Entry# 36
 Sub (a-f) A
 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 ALCOHOL, ISOMYLACETATE, JABLKO

3/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Other _____

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 Sweet Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other ALCOHOL, KYSELOST,

6/20

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 _____

3/10

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

VELMI ALCOHOLNĚ VE VÍNI I CHUTI,
ESTEROVÍ PROJEV PŘI PŮMĚNĚ BELGICKÝ DUBBEL.
CHYBÍ TYPICKÉ KÁVOVÉ TONKY
POPORUČUJEME KONTROLU KVAŠENÍ ZVAŽIT ŽEMU
SIPÁNÍ ŠLAPU, KŤEJE KVAŠÍE

19/50

Table consensus score



BEER SCORESHEET

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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head IMRICH NOGELL
 Judge MICHAELA NEMETHOVA
 Judge MONIKA HMKOVA
 Judge _____

Saved to BCOE&M: 56
 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
		X			
Hops					OK for style
	X				
Bitterness			X		Way too high for style
				X	
Fermentation		X			Banana. Low Clove. Hint of bubblegum

13 ₂₀

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

Acetaldehyde		Metallic	
Alcoholic / Hot	M	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	H	Smoky	H
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# 16 Entry# 56
 Sub (a-f) A
 Subcategory (Spell out) Sweet stout
 Special Ingredients _____

Bottle Inspection OK

Aroma

Malt	None L	M	H	Inappropriate	Kava, prazenosti slady fenuhy, prazdepbone ne 20 sladky estery
			X		
Hops					
	X				
Fermentation					
			X		
Other					

6 ₁₂

Appearance

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

2 ₃

Flavor

Malt	None L	M	H	Inappropriate	Kava, prazenosti, zaudivnost - praz- depbone ko sla- du, sladkosti, vysoke estery, po- depleti alkoholu
			X		
Hops					
	X				
Bitterness					
	X				
Fermentation					
			X		
Balance	Hoppy			Malty	
			X		
Finish/Aftertaste	Dry			Sweet	
			X		
Other					

10 ₂₀

Mouthfeel

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

4 ₅

Overall

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

6 ₁₀

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

pivo je remeselne dobre
opracovane, potomne su slady
judeni, koje nepatna do
styla - pivo fym stratilo na
kremoveti a sladkosti;

28 ₅₀

Table consensus score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head IMPRIEM NOVELL
 Judge MICHAELA NEMETHOVA
 Judge HONIKVA LINIKOVA
 Judge _____

Saved to BCOE&M: 60
 Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate
 Wheat. Subtle grainy notes

Hops None L M H Inappropriate
 OK for style

Bitterness None L M H Inappropriate
 Way too high for style

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

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

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

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# 16 Entry# 60
 Sub (a-f) A
 Subcategory (Spell out) sweet stout
 Special Ingredients _____

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
kava, cokolada

Hops None L M H Inappropriate
prazeny jainny

Fermentation None L M H Inappropriate
kakaove baby

Other _____

10

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Other _____

Clarity Brilliant Hazy Opaque Inappropriate
 Other _____

Head Retention White Ivory Beige Tan Brown Inappropriate
Quick Longing Other _____

Texture _____

3

Flavor

Malt None L M H Inappropriate
vyratna kavovost

Hops None L M H Inappropriate
karamel, primerani

Bitterness None L M H Inappropriate
mnostro lalozny

Fermentation None L M H Inappropriate

Balance Hoppy M Molty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

Other _____

16

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 _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

7

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

velmi dobre pitelne pivo, bez vyratnyh chyb, pitelnost je kuste, narocna kusti vydej patovosti, podarany kus ol, dobra praca!

41

Table consensus score



BEER SCORESHEET

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



Location Moravian Homebrewers Meeting Date _____

Head JIRI ČEDKA
 Judge WARČEK KAMARÝT
 Judge MILAN ESENDER
 Judge _____

Saved to BCOE&M: 69
 Staff notes: _____

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

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

Flavor 13

Malt	None L	M	H	Inappropriate	Wheat. Subtle grainy notes
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input 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	<input checked="" type="checkbox"/>	Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	<input checked="" type="checkbox"/>
Estery	<input checked="" type="checkbox"/>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Scoring Guide

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

Category# 16 Entry# 69
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Bottle Inspection ok _____

Aroma

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

6 12

Appearance

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

2 3

Flavor

Malt	None L	M	H	Inappropriate
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Fermentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Balance	Hoppy		Malty	<input checked="" type="checkbox"/>
Finish/Aftertaste	Dry		Sweet	<input checked="" type="checkbox"/>
Other	<u>KAFA, ČOKOLADA, VAŽEJOST</u>			

10 20

Mouthfeel

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

3 5

Overall

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

5 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
POMĚRNE TŘEPEVÝ STYL, ~~VAŽEJOST~~ RUSÍ
KLASNOMY PODEV VE VONĚ V MŮJÍ LEHCE
SUVŔAVÁ ČIŠTĚ, ULPÍVAJÍCÍ NEČIŠTĚNÁ KOKOST
MAVĚLUJEME DEŠÍ PŮBA ZRÁMÍ KVŮLI PĚDIMENTACI
KLASNIČE

26 50

Table consensus score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head IMPACH NOGEL
 Judge MICHAELA NEMETHOVA
 Judge HONIKA LUKVIA
 Judge _____

Category# 16 Entry # 73
 Sub (a-f) A
 Subcategory sweet stout
 (Spell out)
 Special Ingredients _____

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt diacetyl, výrazná
 Hops praženosti
 Fermentation
 Other _____

4 ₁₂

Appearance

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

3 ₃

Flavor

None L M H Inappropriate
 Malt výrazný diacetyl
 Hops sladká praženost,
 Bitterness sladká, po lep-
 Fermentation ku ať alkohol
 Balance Hoppy Malty
 Dry Sweet
 Finish/Aftertaste _____
 Other _____

6 ₂₀

Mouthfeel

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

pitelnosť je výrazne znížená
protomými chybami, odponda-
me postarám si krásně (dep-
loty, dlžka krásna, preba...)

20 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 Clave. Hint of bubblegum

13 ₃₀

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

Acetaldehyde		Metallic	
Alcoholic / Hot	M	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



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NATIONAL
**HOMEBREW
COMPETITION**



Location Moravian Homebrewers Meeting Date _____

Head MIRKA NOGELL
 Judge MICHAELA NEMETHIOVA
 Judge MONIKA LINKOVA
 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

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde	<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	

Category# 16 Entry# 84
 Sub (a-f) A
 Subcategory sweet stout
 Special Ingredients _____

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate

Hops velmi márný acet-
aldehyd, pšeuat,
sladkosti

Fermentation

Other _____

6 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head Retention White Ivory Beige Tan Brown Inappropriate

Texture Quick Lasting Other _____

3 3

Flavor

Malt None L M H Inappropriate

Hops sladkost, praženost,
tazko hodnotit
cez jablčnu chuť,

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

7 20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H

Warmth

Creaminess

Astringency

Other _____

2 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

pitvnost piva je zhoršena
brtomnou chybou a
nevyváženou, odpornou
pštržit si krásně kondi-
čnu krásně a teploty

23 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL

HOME BREW COMPETITION



Location Moravian Homebrewers Meeting Date _____

Head IMRICH NOGELL
 Judge MICHAELA NEMETHOVÁ
 Judge MONIKA LINKOVÁ
 Judge _____

Saved to BCOE&M: 96
 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 X 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	L	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	M	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Category# 46 Entry# 96
 Sub (a-f) A
 Subcategory Sweet stout
 Special Ingredients _____

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate estery, kávonitost, po otep-
lení alkohol,
 Hops X dobluť,
 Fermentation X dobluť,
 Other _____

7/12

Appearance

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

3/3

Flavor

Malt None L M H Inappropriate estery, káva, po otep-
lení alkohol,
 Hops X dobluť - sľobnatosť,
 Bitterness X ovocitosť, sladkosť,
 Fermentation X dobluť,
 Balance Hoppy M Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other _____

12/20

Mouthfeel

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

4/5

Overall

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

6/10

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

pivo je dobre pitelne avšak je príliš sľobnatosť - dobluť, estery a alkohol, odporúčam pozrieť gmdovau ochutnuť pasteriz a teploty kvasenia

32/50

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