BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: Lana

Judge 2: Luciano

Judge 3:

Entered to system: ☑ 35

Staff notes: Operon: 36

Category#: 18 Sub (a-f): B Subcategory (Spell out): APA Special Ingredients:

Entry #: A1

Position in flight: Entry of

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate
Malt			●	☐
Hops			●	☐
Fermentation	●			☐

Other: Bright pine & citrusy aroma, with signs of oxidation (Banoffie, jam-like). Clean profile

9/12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — ● Amber — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — ● Brilliant — ☐

Other:

Head: White, Ivory, Beige, Tan, Brown — ● White — Inappropriate ☐ — Other

Retention: Quick, Lasting — ● Lasting — ☐

Texture:

2/3

Flavor

	None L	M	H	Inappropriate
Malt			●	☐
Hops			●	☐
Bitterness		●		☐
Fermentation	●			☐

Balance: Hoppy — Malty — ● Malty — ☐

Finish/Aftertaste: Dry — Sweet — ● Sweet — ☐

Other: Finish (jam-like, Bitter orange marmalade)

Rich malt complexity nice backbone for hop presentation, but oxidation tilts the balance to the malty side. Bittersweet

15/20

Mouthfeel

Body: Thin — M — Full — ● M — ☐

Carbonation: None L — M — H — ● M — ☐

Warmth: ● — ☐

Creaminess: None L — M — H — ● — ☐

Astringency: ● — ☐

Other:

3/5

Overall

Classic Example — ● — Not to Style

Flawless — ● — Significant Flaws

Wonderful — ● — Lifeless

7/10

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

Classical choice and presentation of hops, nice character pine and grapefruit, but caramel sweetness takes from balance and drinkability!

Judge Total: 36/50 ✓

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

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

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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rev BSTR-180124

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

But definitely a great take on style, keep the oxidation in check

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: PETER CHNUPA

Judge 2: MONZA REICM

Judge 3: TOMÁŠ DVORÁK

Entered to system: ☑ 22

Staff notes: _____

Category#: 18

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients: _____

Entry#: A15

Position in flight: Entry ___ of ___

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		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 — 8/12

	None L	M	H	Inappropriate	
Malt	○	X		☐	KARAMEL
Hops	○		X	☐	OXIDOVANÁ KVALITA CHMEĽU,
Fermentation	○			☐	TIEŽ CITRUSY

Other: STREDNÁ OXIDÁCIA

Appearance — 2/3

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

Other: _____ Texture: _____

Flavor — 6/20

	None L	M	H	Inappropriate	
Malt	○	X		☐	STREDNÝ KARAMEL V CHUTI
Hops	○	X		☐	TRÁVA, TRPKÉ CITRUSOVÉ ŠUPKY
Bitterness	○		X	☐	PRÍLIŠ HORKÉ, DRSNÁ KVALITA,
Fermentation	○			☐	VÝRAZNÁ OXIDÁCIA
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	VEĽMI DRSNÉ, ŤAŽKO

Other: PITEĽNÉ (EXTRÉMNA HORKOSŤ)

Mouthfeel — 2/5

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

Overall — 4/10

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

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

NIE AŽ TAK VEĽA OFF-FLAVOURS, IBA VÝRAZNÁ OXIDÁCIA. VEĽMI MA RUŠÍ VÝRAZNÁ HORKOSŤ, VEĽMI DRSNÁ, ŤAŽKO PITEĽNÉ

Judge Total 22/50 ✓

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Zoltán Pulai

Judge 2: Richard Antl

Judge 3: _____

Entered to system: ☑ X

Staff notes: Úprava: 37

Category#: _____

Sub (a-f): 18

Subcategory (Spell out): B

Entry #: A16

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
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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.
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Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	lehká sladová, chlebová, příjemné
Hops	○	X		☐	ovocné, pečivového typu – meruňky
Fermentation	○	X		☐	

Other: _____

9/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		X					☐

	Brilliant	Hazy	Opaque	Other
Clarity	X			☐

Other: _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					☐

	Quick	Lasting	Other
Retention		X	☐

Texture: _____

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	lehké sladové
Hops	○	X		☐	lehké ovocné
Bitterness	○	X		☐	hořkost je trošku svůrnější, ale nijak problémové
Fermentation	○ X			☐	

	Hoppy	Malty	Inappropriate	
Balance	X		☐	Příjemně vyrovnané, směrem k chmelu

	Dry	Sweet	Inappropriate	
Finish/Aftertaste	X		☐	

Other: _____

14/20

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

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

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Carbonation	○	X		☐	
Warmth	X			☐	

	None L	M	H	Inappropriate	
Creaminess	○	X		☐	
Astringency	X			☐	

Other: _____

4/5

Overall

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

7/10

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

Vystylu bez vad. Dosnější hořkost – dokázat chmelem! – volba DWYWH.
Mírnější – dokázat ještě víc.
Neuškodilo by výraznější aroma pro větší zajímavost piva.
Příjemný ejlík, dobře pitelný.

Judge Total 37/50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: IMRICH NÖGELL

Judge 2: MICHAELA NĚMETHOVÁ

Judge 3: _____

Entered to system: ☑ A7

Staff notes: _____

Category#: _____

Sub (a-f): _____

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: A20

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: _____ (may not be an average of judge's individual scores)

Bottle Inspection: ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) — 13

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

Aroma

Malt	X	výrazná vôňa mačačieho moču, žihľavy, trávy, asi veľa chmeľu, slva
Hops	X	
Fermentation	X	
Other		

3 / 12

Appearance

Color: Yellow – Gold – Amber – Copper – Brown – Black — X

Clarity: Brilliant – Hazy – Opaque — X

Other: _____

Head: White – Ivory – Beige – Tan – Brown — X

Retention: Quick – Lasting — X

Other: _____

Texture: _____

3 / 3

Flavor

Malt	X	prveľa chmeľu, pravdepodobne citra a simcoe, prítomnosť výrazne zmiešaná, v chuti ažit drevnatosť, ktorá prechádza do sladka chuť je nevyrážená k nepríjemný
Hops	X	
Bitterness	X	
Fermentation		
Balance	Hoppy X – Malty	
Finish/Aftertaste	Dry – Sweet	
Other	akumulentosť,	

4 / 20

Mouthfeel

Body: Thin – M – Full — X

Carbonation: None L – M – H — X

Warmth: X

Creaminess: None L – M – H — X

Astringency: X

Other: tělo je zastaté příliš velkou dávkou chmeľu

3 / 5

Overall

Classic Example – Not to Style: X

Flawless – Significant Flaws: X

Wonderful – Lifeless: X

4 / 10

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

pivo je s ľahšími technologickými chybami, najväčším problémom, kt. spôsobuje mizlu príchuť je nesprávne použitie chmeľu, ktorý nepríjemne dominuje, odporúčame dbať na prácu s chmeľom

Judge Total 17 / 50

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	H	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.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: Adam Huml

Judge 2: Michal Mitra

Judge 3:

Entered to system: ☑ 15.

Staff notes:

Category#:

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: A25

Position in flight: Entry of

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Scoresheet Instructions

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For "Fermentation", consider esters, phenols, etc.
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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

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

Aroma

	None L	M	H	Inappropriate	
Malt				☐	Velmi intenzivní chmelová vůně
Hops				☐	plná citrusů a pryskyřic,
Fermentation				☐	plně ovládá aroma
Other					

9 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color							☐	

	Brilliant	Hazy	Opaque	Other
Clarity				☐

Other:

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head						☐	

	Quick	Lasting	Other
Retention			☐

Texture:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Nízká intenzita sladového charakteru,
Hops				☐	velmi světlý projev. Intenzivní chmelová
Bitterness				☐	chuť, pryskyřice, citrusy, bylinost
Fermentation				☐	velmi výsušná hořkost a trávitelnost
Balance	Hoppy		Malty	☐	ovlivňuje. Hop-forward
Finish/Aftertaste	Dry		Sweet	☐	Velmi suché
Other					

12 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body				☐	

	None L	M	H	Inappropriate	
Carbonation				☐	
Warmth				☐	

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency				☐	

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.

Velmi výrazný zástupce American Pale Ale se
skvělými proporcemi, ale s velmi přeextrahovaným
chmelem → výsoká ulpívavá hořkost a travnaté-bylinná chuť
vlivá na pitelnost. Doporučuji revizi chmelení,
snížit chmelení na hořkost, případně zkrátit
dobu studeného chmelení.

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
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Problematic	0-13	Major off flavors and aromas dominate

Judge Total 35 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Artem Starikov

Judge 2: Michal Škoda

Judge 3: _____

Entered to system: ☑ 45

Staff notes: _____

Category#: 18

Sub (a-f): E5

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: A32

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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For "Fermentation", consider esters, phenols, etc.
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Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

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

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

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

Aroma — 11/12

	None L	M	H	Inappropriate	
Malt	○	●		☐	med vody
Hops	○		●	☐	přízemně citrusové
Fermentation	○	●		☐	ovocný charakter

Other: lehké tóny mango, tropické ho pochutí lehce trávová ovoce

Appearance — 2/3

Color: Yellow / Gold / Amber / Copper / Brown / Black — ● — ☐ Other

Clarity: Brilliant / Hazy / Opaque — ● — ☐

Other: krásná barva a čirost

Head: White / Ivory / Beige / Tan / Brown — ● — ☐ Other

Retention: Quick / Lasting — ● — ☐

Texture: rychle opadá

Flavor — 18/20

	None L	M	H	Inappropriate	
Malt	●			☐	ok na styl
Hops	○		●	☐	přízemně chmelové
Bitterness	○		●	☐	středně hořkost
Fermentation	○	●		☐	země ovocné

Balance: Hoppy / Malty — ● — ☐ — spíše chmelové, ale lehká sladkost

Finish/Aftertaste: Dry / Sweet — ● — ☐

Other: přízemně odezívající hořkost,

Mouthfeel — 5/5

Body: Thin / M / Full — ● — ☐

Carbonation: None L / M / H — ● — ☐

Warmth: ● — ☐

Creaminess: None L / M / H — ● — ☐

Astringency: ● — ☐

Other: _____

Overall — 9/10

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.

Super příklad stylu přízemně aroma citrusů, tropického ovoce. Málo mytkmout.

Judge Total: 45/50 v

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Peter Hudáč

Judge 2: Vladimír Resatka

Judge 3: _____

Entered to system: ☑ 33

Staff notes: _____

Category#: _____

Sub (a-f): _____

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: A57

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: _____

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L / M / H; Inappropriate) — 13

- Malt: X — Wheat. Subtle grainy notes
- Hops: ⊗ — OK for style
- Bitterness: X — Way too high for style
- Fermentation: X — Banana. Low Clove. Hint of bubblegum

Aroma

None L / M / H; Inappropriate

- Malt: X
- Hops: X
- Fermentation: X
- Other: medicinálna pachuť

7 / 12

Appearance

Color: Yellow / Gold / Amber / Copper / Brown / Black; Inappropriate; Other

Clarity: Brilliant / Hazy / Opaque

Other: _____

Head: White / Ivory / Beige / Tan / Brown; Inappropriate; Other

Retention: Quick / Lasting

Texture: _____

3 / 3

Flavor

None L / M / H; Inappropriate

- Malt: X — slabá sladová chuť prekrytá chmeľovosťou a horkosťou
- Hops: X
- Bitterness: X — ostrá ulpievajúca horkosť s vadami – medicína
- Fermentation: X
- Balance: Hoppy X Malty — nevyvážené, moc horké
- Finish/Aftertaste: Dry X Sweet — ~~drsná~~ drsná dochuť
- Other: nepríjemná ulpievajúca horkosť

11 / 20

Mouthfeel

Inappropriate

- Body: Thin X M Full
- Carbonation: None L X M H
- Warmth: _____
- Creaminess: None L X M H
- Astringency: X
- Other: drsné

3 / 5

Overall

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

9 / 10

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

Medicinálna pachuť, aspirín
ostrá ulpievajúca horkosť,
výborná aróma, slabá plnosť

33 / 50 ✓

Judge Total

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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

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

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: JIŘÍ ČEJKA

Judge 2: GIULIA FARINASSO

Judge 3:

Entered to system: ☑ 27

Staff notes:

Category#: 18

Sub (a-f): B

Entry #: A48

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry / of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
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	X	
Hops	X	
Fermentation	☒	
Other	FRUITY, KEFIR (HIGHER FATTY ACIDS)	

8 / 12

Appearance

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

2 / 3

Flavor

Malt	X	
Hops	X	
Bitterness	X	
Fermentation	☒	
Balance	Hoppy, X, Malty	
Finish/Aftertaste	Dry, Sweet: X	
Other	UNDER ATTENUATED → SWEET, KEFIR	

8 / 20

Mouthfeel

Body	Thin, M, Full: X	
Carbonation	None L, X, M, H	
Warmth	☒	
Creaminess	☒	
Astringency	☒	
Other		

1 / 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.

HOP IS STRONGEST IN AROMA, BUT ISN'T VERY MUCH NOTICABLE IN TASTE DUE TO UNDER ATTENUATION
TRY TO ENHANCE SACCHARIFICATION PROCESS

Judge Total 24 / 50 U

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Adam Hurl

Judge 2: Michal Mitra

Judge 3: _____

Entered to system: ☑ 41

Staff notes: _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # A49

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L / M / H; Inappropriate) — 13/20

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

Aroma

Malt	●	nižší střední sladový projev chleba
Hops	●	intenzivní chmelové aroma - květiny
Fermentation	●	bonbóny, pryskyřice, jehličí
Other		čistá fermentace

10/12

Appearance

Color: Yellow / Gold / Amber / Copper / Brown / Black — Other

Clarity: Brilliant / Hazy / Opaque — Other

Other

Head: White / Ivory / Beige / Tan / Brown — Other

Retention: Quick / Lasting

Texture

2/3

Flavor

Malt	●	Velmi vyvážený vztah sladu a chmelu
Hops	●	chmel - pryskyřice, jehličí, květiny
Bitterness	●	slady - kůrka chleba
Fermentation	●	sladší konec
Balance (Hoppy / Malty)	●	lehká alkoholová chuť
Finish/Aftertaste (Dry / Sweet)	●	lehce kyselé
Other		

16/20

Mouthfeel

Body: Thin / M / Full

Carbonation: None L / M / H

Warmth

Creaminess: None L / M / H

Astringency

Other

5/5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8/10

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

Velmi snadno pitelný „old-school" příklad výborné APA. Skvělý balanc mezi sladem a chmelem. Lehká chuť alkoholu může být způsobena vyššími alkoholy → kontrolovat teplotu kvašení a vitalitu kvasnic. Lehká kyselost není na škodu.

Judge Total 41/50 ✓

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	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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MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: Lana

Judge 2: Luciano

Judge 3:

Entered to system: ☑ XS

Staff notes: aprovn: 25

Category#: 18 Sub (a-f): B Subcategory (Spell out): APA Special Ingredients:

Entry #: A52

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ ok

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 (Inappropriate) — 13/20

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

Aroma

Malt: Subdued hop aromas
Hops: citrus, peaches,
Fermentation: slight fermentation-
Other: driven aromas

6/12

Appearance

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

2/3

Flavor

Malt
Hops
Bitterness
Fermentation
Balance: Hoppy – Malty
Finish/Aftertaste: Dry – Sweet
Other: Fruity esters, tartness in end of aftertaste and some minerality

Neutral malts, low hops fruity and citrusy again, bitterness is really low, not crispy and pronouced enough.

10/20

Mouthfeel

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

2/5

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	M	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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.

The beer is very rounded, and should be more toward hop expression in terms of bitterness, some more crispiness and complexity will do it good.

Judge Total 25/50 ✓

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

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MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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The tartness in the end is really distracting and pushes the beer away from classic example. Check the water profile.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Zoltán Pulai

Judge 2: Michael Antl

Judge 3: _____

Entered to system: ☑ A4

Staff notes: _____

Category#: 18

Sub (a-f): A

Subcategory (Spell out): APA

Special Ingredients: _____

Entry #: A54

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: _____

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	H
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

Aroma — 4/12

	None L	M	H	Inappropriate	
Malt	○			☐	Karamel, bonbóni,
Hops	○			☐	=bonbóny, marmelády vůně
Fermentation	○			☐	
Other					

Appearance — 2/3

Color: Yellow / Gold / Amber X / Copper / Brown / Black / Inappropriate ☐ / Other

Clarity: Brilliant X / Hazy / Opaque / Inappropriate ☐

Other: _____

Head: White X / Ivory / Beige / Tan / Brown / Inappropriate ☐ / Other

Retention: Quick X / Lasting

Texture: _____

Flavor — 6/20

	None L	M	H	Inappropriate	
Malt	○	X		☐	Karamelová složka. Sladkost dominuje
Hops	X			☐	Minimální - žádná ~~[illegible]~~ chmelu
Bitterness	X			☐	Vyvážená, nevýrazná, ulpívající
Fermentation	X			☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other					

Mouthfeel — 3/5

Body: Thin X / M / Full / Inappropriate ☐

Carbonation: None L X / M / H / Inappropriate ☐

Warmth: X

Creaminess: None L X / M / H / Inappropriate ☐

Astringency: X

Other: _____

Overall — 4/10

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

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

- známky oxidace – plochosti, sladkosti, marmelády, bonbóni, hnilý kartón
- vyvážená typická, ulpívající. DO APA to má daleko.
- chybí na karamelových sladech.
- pohlídat si oxidaci – přístup vzduchu k hotovému pivu.

ČASTÝ PROBLÉM, ŽE MUSÍME NA NEM PRACOVAT

Judge Total: 19/50

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: PETER CHNUPA

Judge 2: MONEA REICH

Judge 3: TOMÁŠ DVORÁK

Entered to system: ☑ 28

Staff notes:

Category#: 18

Sub (a-f): B

Subcategory (Spell out):

Special Ingredients:

Entry #: A55

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	STREDNÝ KARAMEL,
Hops	○	X		☐	OXIDOVANÉ HNILÉ CITRUSY
Fermentation	○			☐	
Other	STREDNÁ OXIDÁCIA				

7/12

Appearance

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

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

2/3

Flavor

	None L	M	H	Inappropriate	
Malt	○			☐	
Hops	○ X			☐	KVETINOVÁ,
Bitterness	○		X	☐	
Fermentation	○ X			☐	CAMKE FENOLI - PARFÉMOVÉ
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other	OXIDÁCIA ZAKRÝVA VEĽKÚ ČASŤ CHARAKTERU				

11/20

Mouthfeel

	Thin	M	Full	Inappropriate		None L	M	H	Inappropriate
Body	X			☐	Creaminess	○			☐
Carbonation	None L X	M	H	☐	Astringency	○			☐
Warmth	○			☐	Other	NÍZKE NASÝTENIE, TREBA ZVÝŠIŤ			

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.

POSTRÁŽIŤ OXIDÁCIU, TEPLOTY KVASENIA

Judge Total: 28/50

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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

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

Scoring Guide

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: Artem Starikov

Judge 2: Michal Škoda

Judge 3:

Entered to system: ☑ 32

Staff notes:

Category#: 18

Sub (a-f): B

Entry #: A66

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry / of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

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

	None L	M	H	Inappropriate	
Malt	○	X		☐	mírný sladový tón
Hops	○	X		☐	méně 20xidovaného chmele
Fermentation	○	X		☐	relativně čisté slvasky
Other					

8/12

Appearance

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

Other: hezká barva, lehký zákal

						Inappropriate
Head	White	Ivory	Beige	Tan	Brown	☐
Retention	Quick				Lasting	☐

Texture: krémová pěna, drží

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	ok
Hops	○	X		☐	lehce připálený chmel
Bitterness	○		X	☐	vyšší hořkost
Fermentation	○	X		☐	bez výrazného charakteru
Balance	Hoppy		Malty	☐	spíše chmelové
Finish/Aftertaste	Dry		Sweet	☐	

Other: mírná nasládlost společně s připáleností

12/20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	○			☐

	None L	M	H	Inappropriate
Carbonation	○	X		☐
Warmth	○			☐

	None L	M	H	Inappropriate
Creaminess	○			☐
Astringency	○			☐

Other: slabší tělo, slušné nasycení

4/5

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.

Dobrý sladový základ, trochu hořkost, ale lehká připálenost a trvrnatost. Doporučujeme kratší kontakt chmele po vaření. Pozor na oxidaci.

Judge Total 32/50 ✓

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Adam Hurel

Judge 2: Michal Mitra

Judge 3: _____

Entered to system: ☑ 13

Staff notes: _____

Category#: _____ Sub (a-f): _____ Subcategory (Spell out): _____ Special Ingredients: _____

Entry #: A74

Position in flight: Entry ___ of ___

Advanced to MINI-BOS ☐ PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) — 13

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

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

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

Aroma

	None L	M	H	Inappropriate
Malt	●			☐
Hops	●			☐
Fermentation			●	☐

Other: _____

Velmi výrazný projev Acetaldehydu který mačkuje ostatní vůně. (Zelené Jablka)

12

Appearance

Color: Yellow – Gold ● – Amber – Copper – Brown – Black — Inappropriate ☐ — Other

Clarity: Brilliant – Hazy ● – Opaque — ☐

Other: _____

Head: White ● – Ivory – Beige – Tan – Brown — Inappropriate ☐ — Other

Retention: Quick – Lasting ● — ☐

Texture: _____

3

3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Acetaldehyd převládá
Hops				☐	
Bitterness				☐	
Fermentation				☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other: _____

20

Mouthfeel

Body: Thin – M – Full — Inappropriate ☐

Carbonation: None L – M – H — ☐

Warmth: _____ — ☐

Creaminess: None L – M – H — Inappropriate ☐

Astringency: _____ — ☐

Other: _____

5

Overall

Classic Example ——— Not to Style

Flawless ——— Significant Flaws

Wonderful ——— Lifeless

10

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

V našem vzorku je obrovský výskyt Acetaldehyd - chuť zeleného Jablka, který bohužel příliš neumožňuje posoudit další kvality piva. Acetaldehyd je známkou kontaminace, nevitality kvasnic, zakvašení malým množstvím kvasnic nebo dalších problémů které působí stresovat kvasnice.

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

Judge Total 13 / 50

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: ZOLTÁN PULAI

Judge 2: RICHARD ANTL

Judge 3: _____

Entered to system: ☐ / AL

Staff notes: _____

Category#: 18

Sub (a-f): B

Entry #: A75

Subcategory (Spell out): A.P.A.

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	NEVÝRAZNÝ AROMA PO SLADU
Hops	X			☐	AŽ CHMELI
Fermentation	X			☐	OXIDAČIA
Other					

9 / 12

Appearance

Color: Yellow / Gold / Amber / Copper / Brown / Black — X — Inappropriate ☐ — Other

Clarity: Brilliant / Hazy / Opaque — X — Inappropriate ☐

Other: PRÍLIŠ TMAVÉ, SLABÁ PENA

Head: White / Ivory / Beige / Tan / Brown — X — Inappropriate ☐ — Other

Retention: Quick / Lasting — X

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	ZAKIDOVANÁ SLADOVÁ CHUŤ, KARAMEL
Hops	X			☐	CHMEŇOVÁ CHUŤ NEVÝRAZNÁ, OXIDOVANÁ
Bitterness	○	X		☐	HORKOSŤ NÍZKA, NEPRÍJEMNÁ
Fermentation	○	X		☐	ČISTÝ PROFIL FERMENTÁCIE
Balance	Hoppy		Malty X	☐	CHMEľ JE NEVÝRAZNÝ,
Finish/Aftertaste	Dry	X	Sweet	☐	
Other	OXIDAČIA !!!				

4 / 20

Mouthfeel

Body: Thin / M / Full — X — Inappropriate ☐

Carbonation: None L / M / H — X — Inappropriate ☐

Warmth: X

Creaminess: None L / M / H — X — Inappropriate ☐

Astringency: X

Other: _____

3 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

3 / 10

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

HODNE ZOKIDOVANÁ VZORKA, PRÍLIŠ TMAVÁ FARBA, NEVÝRAZNÁ CHMEŇOVÁ VÔŇA CHUŤ. VRÁŤ ZO ŠPECIÁLNYCH (KARAMELOVÝCH) SLADOV A ZABRÁNIŤ OXIDÁCII. A.P.A. MÁ BYŤ SVETLÁ, NIE POLOTMAVÁ

Judge Total 16 / 50

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

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

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

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MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Peter Hudáč

Judge 2: Vladimír Nesvatba

Judge 3: _____

Entered to system: ☑ 35

Staff notes: _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # A79

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) — 13/20

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

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

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

Aroma

	None L – M – H	Inappropriate	
Malt	M	☐	
Hops	L	☐	
Fermentation	L	☐	
Other			banány, ovocie

7/12

Appearance

		Inappropriate	
Color	Amber–Copper	☐	
Clarity	Brilliant	☐	
Other			

		Inappropriate	
Head	White–Ivory	☐	
Retention	Lasting	☐	
Other			
Texture			

3/3

Flavor

	None L – M – H	Inappropriate	
Malt		☐	silná sladová sladká chuť, bez pari
Hops	L	☐	slabá chmeľová chuť
Bitterness		☐	nízka, prchavá horkosť
Fermentation	L	☐	Vysoko prekvasené
Balance	Malty	☐	
Finish/Aftertaste	Sweet	☐	alkohol
Other			vyrovnané pitelné pivo

12/20

Mouthfeel

		Inappropriate	
Body	M (Thin – M – Full)	☐	
Carbonation	M (None L – M – H)	☐	
Warmth	M	☐	

		Inappropriate	
Creaminess	M (None L – M – H)	☐	
Astringency	L	☐	
Other			

4/5

Overall

Classic Example	Not to Style
Flawless	Significant Flaws
Wonderful	Lifeless

9/10

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

trochu slabšie v chuti, viac IPA, banánový aftertaste

Judge Total 25/50 ✓

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: JIŘÍ ČEJKA

Judge 2: GIULIA FARINASSO

Judge 3:

Entered to system: ☑ 39

Staff notes:

Category#: 18

Sub (a-f): B

Subcategory (Spell out):

Special Ingredients:

Entry #: A89

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
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

	None L	M	H	Inappropriate	
Malt	○ X			☐	
Hops	○		X	☐	
Fermentation	X			☐	

Other: SULFUR

9/12

Appearance

Color: Yellow, X Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other

Clarity: X Brilliant, Hazy, Opaque — Inappropriate ☐ — Other

Other:

Head: X White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick, X Lasting — Inappropriate ☐

Texture:

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	
Hops	○		X	☐	
Bitterness	○	X		☐	
Fermentation	X			☐	
Balance	Hoppy		X Malty	☐	
Finish/Aftertaste	Dry		X Sweet	☐	

Other: SULFUR

12/20

Mouthfeel

Body: Thin, X M, Full — Inappropriate ☐

Carbonation: None L, X M, H — Inappropriate ☐

Warmth: X — Inappropriate ☐

Creaminess: X None L, M, H — Inappropriate ☐

Astringency: X None L, M, H — Inappropriate ☐

Other:

3/5

Overall

Classic Example: X — Not to Style

Flawless: X — Significant Flaws

Wonderful: X — Lifeless

7/10

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

SHOULD BE MORE ATTENUATED, OTHERWISE IT'S WELL HOPPED

Judge Total: 39/50 ✓

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: IMRICH NOGELL

Judge 2: MICHAELA NÉMETHOVÁ

Judge 3:

Entered to system: ☑ 13

Staff notes:

Category#:

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: A95

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	silná vôňa diacetylu,
Hops	X			☐	oxidačná vôňa
Fermentation	X			☐	

Other:

3 / 12

Appearance

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

Other:

						Inappropriate	
Head	White	Ivory	Beige	Tan	Brown		☐
Retention	Quick			Lasting			☐

Other:

Texture:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	chuť je zastretá chybami,
Hops	X			☐	výrazná oxidácia a veľmi
Bitterness	X			☐	nevhodný silný diacetyl
Fermentation	X			☐	žiaľ, chuť samotnú nemôžeme
Balance	Hoppy		Malty	☒	posúdiť
Finish/Aftertaste	Dry		Sweet	☒	

Other:

4 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body	X			☐	
Carbonation	None L	M	H	☐	
Warmth	X			☐	

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency	X			☐	

Other: nepríjemný chuťový vnem spojený s diacetylom a oxidáciou

1 / 5

Overall

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

2 / 10

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

pivo utrpelo silnou oxidáciou a diacetylom preto nie je možné objektívne posúdiť chuť piva, doporučujeme dodržiavať technologické postupy, zamedziť prístupu O_2,

Judge Total: 13 / 50 ✓

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	H
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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Adam Hrnčí

Judge 2: Michal Mitrga

Judge 3: _____

Entered to system: ☑ 41

Staff notes: _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # A96

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

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 (Inappropriate) — 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○			☐	Velmi intenzivní ušlé chmele
Hops	○		●	☐	plná citrusů, pechovin,
Fermentation	●			☐	broskví a tropických tónů
Other					Lehce bílé místo jiných aromat

11/12

Appearance

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

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

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○			☐	Velmi intenzivní chmelová chuť –
Hops	○		●	☐	citrusy, jehličí, pryskyřice, lehké
Bitterness	○	●		☐	bylinné tóny. Nízký
Fermentation	●			☐	sladový projev bílého piva
Balance	Hoppy ●		Malty	☐	střední nízká ulpívavá
Finish/Aftertaste	Dry	●	Sweet	☐	hořkost
Other					

15/20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		●		☐	
Carbonation	None L	●	H	☐	
Warmth	●			☐	

	None L	M	H	Inappropriate	
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.

Velmi dobrý zástupce moderní APA s velmi dobře zvládnutým vyvážením sladové a chmelové složky. Hořkost a bylinnost (travnatost) poukazují na pravděpodobně přestrahovaný chmel → ~~zkusit snížit chmelení, tepl~~ zkusit chmelovar a studenné chmelení

Judge Total 41/50

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

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

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rev BSTR-180124

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: PETER CHNŮRA

Judge 2: HONZA REICH

Judge 3: TOMÁŠ DVOŘÁK

Entered to system: ☑ 40

Staff notes: _____

Category#: 18

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: A97

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: _____

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		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 — 8/12

	None L	M	H	Inappropriate	
Malt	○ X			☐	
Hops	☒		X	☐	DANK, ČESNEK, TROCHA KVĚTINY
Fermentation	○			☐	
Other					

Appearance — 3/3

Color: X Yellow / Gold / Amber / Copper / Brown / Black / Inappropriate ☐

Clarity: X Brilliant / Hazy / Opaque / Other ☐

Other: _____

Head: X White / Ivory / Beige / Tan / Brown / Inappropriate ☐

Retention: X Quick / X Lasting / Other ☐

Texture: _____

Flavor — 16/20

	None L	M	H	Inappropriate	
Malt	○ X			☐	SLAD V POZADÍ
Hops	○	X		☐	MARIHUANA, ČESNEK, TEMNÉ CITRUSY
Bitterness	○	X		☐	STŘEDNÍ - TEMNÉ VYŠŠÍ HOŘKOST
Fermentation	○ X			☐	
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	
Other					

Mouthfeel — 5/5

Body: Thin / X / M / Full / Inappropriate ☐

Carbonation: None L / M X / H / Inappropriate ☐

Warmth: ○ / Inappropriate ☐

Creaminess: None L / M / H / Inappropriate ☐

Astringency: ○ / Inappropriate ☐

Other: _____

Overall — 8/10

Classic Example X — Not to Style

Flawless X — Significant Flaws

Wonderful X — Lifeless

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

~~[illegible]~~

ČISTÉ, ŘEMESLNĚ DOBŘE ZVLÁDNUTÉ PIVO

PROSÍM NEPLŇTE PIVO DO ARESUTNÝCH FLIAŠ. TIEŽ MOŽNO ARÉMODNUTÍ ODRODY CHMELOU - ARÍLIS ČESNAKOVÉ, MÁLO OVOCNÉ

Judge Total 40/50

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: ZOLTÁN PULAI

Judge 2: RICHARD ANTL

Judge 3:

Entered to system: ☑ 17

Staff notes:

Category#: 17

Sub (a-f): b

Subcategory (Spell out): A.P.A.

Special Ingredients:

Entry #: A98

Position in flight: Entry / of

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

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 (Inappropriate) — 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	NEVÝRAZNÁ AROMA PO
Hops	X			☐	SLADE A HLAVNE
Fermentation	X			☐	CHMELI, OXIDACIA.

Other:

4/12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque

Other: PRÍLIŠ TMAVÁ FARBA, MÁ TO BYŤ PALE ALE, NIE AMBER ALE

Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick, Lasting

Texture:

2/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	KARAMEL, OXIDOVANÉ
Hops	X			☐	CHMEŇOVÁ CHUŤ
Bitterness	○	X		☐	HORKOSŤ NEVÝRAZNÁ
Fermentation	X			☐	ČISTÝ PROFIL FERMENTÁCE
Balance	Hoppy		Malty X	☐	SKÔR SLADOVÉ, HORKOSŤ A
Finish/Aftertaste	Dry	X	Sweet	☐	CHMEŇOVÁ CHUŤ NEVÝRAZNÁ

Other:

5/20

Mouthfeel

Body: Thin, M, Full X — Inappropriate ☐

Carbonation: None L, M X, H — Inappropriate ☐

Warmth: X — Inappropriate ☐

Creaminess: None L, M X, H — Inappropriate ☐

Astringency: X

Other:

3/5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

3/10

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

HLAVNE OXIDOVANÉ VZORKY, CHMEŇOVÁ VÔŇA A CHUŤ JE TIEŽ NEVÝRAZNÁ. TREBA VYBRAŤ ŠPECIÁLNE (KARAMELOVÉ) SLADY A DAŤ POZOR NA OXIDÁCIU A POZOR NA FARBU, APA MÁ BYŤ SVETLÁ

Judge Total 17/50

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Lana

Judge 2: Luciano

Judge 3: _____

Category#: 18

Sub (a-f): B

Subcategory (Spell out): APA

Special Ingredients: _____

Entry#: A99

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Entered to system: ☑ 31

Staff notes: _____

Bottle Inspection: ☐ OK

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 (Inappropriate) — 13/20

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

Aroma

	None L	M	H	Inappropriate
Malt	●			☐
Hops		●		☐
Fermentation			●	☐

Other: comes sulfur kick

First impression nice subtle berry, melon, gooseberry hops, but with warming

9/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		●					☐

Other

	Brilliant	Hazy	Opaque	Inappropriate
Clarity	●			☐

Other: _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	●					☐

Other

	Quick	Lasting	Inappropriate
Retention		●	☐

Texture: _____

3/3

Flavor

	None L	M	H	Inappropriate
Malt	●			☐
Hops		●		☐
Bitterness		●		☐
Fermentation			●	☐

	Hoppy	Malty	Inappropriate
Balance		●	☐

	Dry	Sweet	Inappropriate
Finish/Aftertaste	●		☐

Other: mineraly distracting from the intended.

Light malt background (would be nice to have more complexity), citrusy berry hops, medium bitterness overridden by tartness and

10/20

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	M tartness
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	M
Medicinal		Vegetal	

Mouthfeel

	Thin	M	Full	Inappropriate
Body	●			☐

	None L	M	H	Inappropriate
Carbonation			●	☐
Warmth	●			☐

	None L	M	H	Inappropriate
Creaminess	●			☐
Astringency	●			☐

Other: mineraly/tartness

2/5

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.

Really enticing aroma (good choice of hops), however overall impression is sullied by sulfur kick and tartness that lingers and doesn't go well with bitterness.

Judge Total 31/50

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

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

Checking the water profile / pH can do the trick.

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Artem Starikov

Judge 2: Michal Skoda

Judge 3: _____

Entered to system: ☑ 0

Staff notes: _____

Category#: 18

Sub (a-f): C

Entry #: A102

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○			☐	
Hops	○			☐	
Fermentation	○			☐	DMS, medicinální, odlakovač
Other					Oxidace

1/12

Appearance

							Inappropriate	
Color	Yellow	Gold	Amber	Copper	Brown	Black	☐	
Clarity	Brilliant		Hazy		Opaque		☐	Other
Other	střední zákal							

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

2/3

Flavor

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

1/20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body				☐	
Carbonation	None L	M	H	☐	
Warmth	○			☐	

	None L	M	H	Inappropriate	
Creaminess	○			☐	
Astringency	○			☐	
Other					

1/5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

1/10

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

Nepokračujeme v degustaci, pravděpodobně kontaminace. Nepitelné. Zázrak dostat tolik věcí do jednoho piva :)

Judge Total 6/50

MI IM rule: Total score = Consensus score. Only one scoresheet per sample!

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

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

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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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: JIRÍ ČEJKA

Judge 2: GIULIA FARNASSO

Judge 3:

Entered to system: ☐ 36

Staff notes:

Category#: 18

Sub (a-f): B

Entry #: A101

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS:

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops	○	X		☐	
Fermentation	X			☐	
Other					

7/12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
			X				☐

Other:

Clarity	Brilliant	Hazy	Opaque	Inappropriate
	X			☐

Head	White	Ivory	Beige	Tan	Brown	Inappropriate
	X					☐

Retention	Quick	Lasting	Inappropriate
	X		☐

Other:

Other:

Texture:

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	
Hops	○	X		☐	
Bitterness	○	X		☐	
Fermentation	X			☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	

Other: LITTLE BIT OF ISOVALERIC ACID, BUT NOT TRAGIC

13/20

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

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

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation	○	X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other:

5/5

Overall

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

8/10

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

GOOD ALE WITH MINOR FLAWS
TRY TO PREVENT ISOVALERIC ACID NEXT TIME

Judge Total 36/50 ✓

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: ZOLTÁN PULAI

Judge 2: RICHARD ANTL

Judge 3: _____

Entered to system: ☐ _____

Staff notes: _____

Category#: 18

Sub (a-f): B

Subcategory (Spell out): APA

Special Ingredients: _____

Entry #: A 106

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: ☐

PLACE: _____

CONSENSUS SCORE: _____

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK _____

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	NEVÝRAZNÉ AROMA NICEHO ??
Hops	X			☐	KVETINOVO, ESTEROVÁ ??
Fermentation	X			☐	OK ?? PARÍZOVA
Other					OXIDACE

4 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		X					☐

Other: _____

	Brilliant	Hazy	Opaque
Clarity		X	

Other: _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					☐

Other: _____

	Quick	Lasting
Retention	X	

Texture: _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	Nevýrazná sladová - nuštěná -
Hops	X			☐	kvetinová, ovocná nevýrazná, špatný smíšen
Bitterness	X			☐	jednostranná typá sladká hořkost
Fermentation	X			☐	
Balance	Hoppy	X	Malty	☐	není žádná rovnováha, pivo je po smetí
Finish/Aftertaste	Dry	X	Sweet	☐	
Other	OXIDACE				

5 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

	None L	M	H	Inappropriate
Carbonation	X			☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other: _____

3 / 5

Overall

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

3 / 10

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

Bohužel velké oxidace. Pivo utrpělo na vzhledu - zelmalto, příjemné aroma se zničilo, chuť zmizela. Zůstal jednostranný pocit sladkosti - lehká marmeládovitá hořkost. Hlídat si stáčení se vzduchem! Je to obecný problém. Přeschlat na jiný způsob stáčení/zacházení s hot. prem.

17 / 50

Judge Total

MI-IM rule: Total score = Consensus score. Only one scoresheet per sample!

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) — 13 / 20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: Artem Starikov

Judge 2: Michal Škoda

Judge 3:

Category#: 18

Sub (a-f): B

Subcategory (Spell out):

Special Ingredients:

Entry #: A 110

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Entered to system: ☑ 9

Staff notes:

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor	None L	M	H	Inappropriate		13/20
Malt		X			Wheat. Subtle grainy notes	
Hops	X				OK for style	
Bitterness			X	X	Way too high for style	
Fermentation		X			Banana. Low Clove. Hint of bubblegum	

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

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

Aroma

	None L	M	H	Inappropriate	
Malt					
Hops					bez aroma
Fermentation					
Other	výrazná ilušě vařené zeleniny, acetaldehyd				

2/12

Appearance

							Inappropriate													Inappropriate
	Yellow	Gold	Amber	Copper	Brown	Black							White	Ivory	Beige	Tan	Brown			
Color		O					☐					Head	O						☐	
	Brilliant		Hazy		Opaque			Other					Quick				Lasting			Other
Clarity			O				☐					Retention	O						☐	
Other	střední zákal											Texture	plná							

2/3

Flavor

	None L	M	H	Inappropriate	
Malt					
Hops					
Bitterness		O			výrazná hořkost
Fermentation					
Balance	Hoppy O		Malty		
Finish/Aftertaste	Dry O		Sweet		
Other	svíravá, příliš hořké, kukuřice				

2/20

Mouthfeel

	Thin	M	Full	Inappropriate			None L	M	H	Inappropriate
Body		O		☐		Creaminess	O			☐
	None L	M	H			Astringency	O	O		☐
Carbonation	O	O		☐		Other	svíravá			
Warmth	O			☐						

1/5

Overall

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

2/10

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

Těžko hodnotit všechny oblasti. Absolutně nepitelné. Výrazná vařená zelenina, svíravost a příliš hořkost. Zaměřil bych se na oblast varu a čistotu nakvašení.

Judge Total 9/50

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

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Adam Hnul

Judge 2: Michal Mitra

Judge 3: _____

Entered to system: ☑ 29

Staff notes: _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # A 114

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

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 (Inappropriate) — 13/20

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	○			☐	Velmi lehká vůně chlebové sladovosti
Hops	○			☐	střední chmelové aroma - pomeranč
Fermentation	○			☐	květiny, bonbony. Lehká
Other	„zatuchlá" a zeleninová vůně.				

6/12

Appearance

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

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○			☐	Nízké intenzivní sladová chuť - chleba
Hops	○			☐	vyšší střední chmelová chuť pomeranč
Bitterness	○			☐	jehličí, grapefruit. Lehká
Fermentation	○			☐	kyselost. Velmi sušé.
Balance	Hoppy		Malty	☐	Lehce „zatuchlá" chuť
Finish/Aftertaste	Dry		Sweet	☐	sladu a hliníku
Other					

11/20

Mouthfeel

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

3/5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6/10

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

Velmi dobrý základ pro solidní APA, který strádá kvůli kombinaci několika drobných vad. Chuť starého sladu - zhoustnout čerstvost a kvalitu skladování lehká svilanost, divná hořkost -> ~~zkusit dělat~~ zhoustnout dělat chmelovou infuzi/infuzní chmelení.

Judge Total 29/50

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

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MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: Lana

Judge 2: Luciano

Judge 3:

Entered to system: ☑ 26

Staff notes:

Category#: 18

Sub (a-f): B

Subcategory (Spell out): APA

Special Ingredients:

Entry #: A118

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt				☐	Low malts, low hops
Hops				☐	of berry/citrusy kind,
Fermentation				☐	fermentation
Other	driven aromas (yeasty, not clean enough)				

6/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color							☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity				☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head						☐	Other

	Quick	Lasting	Inappropriate	
Retention			☐	

Other: Texture:

2/3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Low malts, caramel a
Hops				☐	bit plain, some
Bitterness				☐	oxidation, berry /
Fermentation				☐	garden fruit hops
Balance	Hoppy		Malty	☐	with very subdued
Finish/Aftertaste	Dry		Sweet	☐	bitterness. Finishes
Other	sweet with lingering caramel impression				

10/20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body				☐	

	None L	M	H	Inappropriate	
Carbonation				☐	
Warmth				☐	

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency				☐	

Other:

3/5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5/10

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

Nice choice of hops, but overall beer lacks crispiness and hop-forward balance. Oxidation takes away the enjoyment a bit,

Judge Total: 26/50

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	L	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	L
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.
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Problematic	0-13	Major off flavors and aromas dominate

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Fermentation issues like to much esters and sulfur can be avoided by giving yeast time (don't add hops before sulfur is done) and proper t.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: JIŘÍ ČEJKA

Judge 2: GIULIA FARINASSO

Judge 3: _____

Entered to system: ☑ 45

Staff notes: _____

Category#: 18

Sub (a-f): B

Entry #: A122

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: _____

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) — 13/20

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

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

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

Aroma — 11/12

Malt	X (M)	
Hops	X (H)	
Fermentation	⊗ (None)	
Other	VERY ELEGANT AROMA OF HOPS	

Appearance — 3/3

Color: X Yellow, Gold, Amber, Copper, Brown, Black; Inappropriate ☐; Other _____

Clarity: X Brilliant; Hazy; Opaque; ☐

Other _____

Head: X White, Ivory, Beige, Tan, Brown; Inappropriate ☐; Other _____

Retention: X Quick; Lasting; ☐

Texture _____

Flavor — 17/20

Malt	X (M)	
Hops	X (H)	
Bitterness	X (M)	
Fermentation	⊗ (None)	
Balance	X (Hoppy – Malty)	
Finish/Aftertaste	X (Dry – Sweet)	
Other	PINEAPPLE, PLEASANT HOP TASTE	

Mouthfeel — 5/5

Body: X (Thin – M – Full)

Carbonation: X (None L – M – H)

Warmth: ⊗ (None)

Creaminess: ⊗ (None L – M – H)

Astringency: ⊗ (None L – M – H)

Other _____

Overall — 9/10

Classic Example – Not to Style: X

Flawless – Significant Flaws: X

Wonderful – Lifeless: X

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

WELL DONE! :)

Judge Total: 45/50

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

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1:

Judge 2:

Judge 3:

Entered to system: ☑ 47

Staff notes:

Category#:

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: A126

Position in flight: Entry / of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) 13/20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
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	L	slabá až stredná
Hops	X	intenzívna chmeľová aróma
Fermentation		bez vád, bez nárim
Other		

11/12

Appearance

Color: Yellow – Gold – Amber – Copper – Brown – Black – Inappropriate – Other

Clarity: Brilliant – Hazy – Opaque

Other

Head: White – Ivory – Beige – Tan – Brown – Inappropriate – Other

Retention: Quick – Lasting

Texture

3/3

Flavor

Malt	X	stredne sladová
Hops	X	príjemne chmeľová chuť
Bitterness	X	vyrovnaná ale trošku horkosť
Fermentation		hlboko čisto prekvasené
Balance	Hoppy X Malty	
Finish/Aftertaste	Dry – Sweet	
Other		

19/20

Mouthfeel

Body: Thin – M X – Full

Carbonation: None L – M X – H

Warmth: X

Creaminess: None L – M X – H

Astringency: X

Other

5/5

Overall

Classic Example X — Not to Style

Flawless X — Significant Flaws

Wonderful X — Lifeless

9/10

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

výborne pitelné chmeľové a vyrovnané pivo, bez vád sladé výborne vyrovnaná chmeľnosť a horkosť. Aróma pochádza viac z chmeľu než z kvasníc.

Judge Total 47/50 ✓

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: IMRICH NOGELL

Judge 2: MICHAELA NÉMETHOVÁ

Judge 3: _____

Entered to system: ☑ 21

Staff notes: _____

Category# _____ Sub (a-f) _____ Entry # A130

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry ___ of ___

Advanced to MINI-BOS: ___ PLACE

CONSENSUS SCORE: ___ (may not be an average of judge's individual scores)

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) — 13/20

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

Aroma

Malt	X	
Hops	X	
Fermentation	X	

Inappropriate ☐

Other: v pozadí.

príliš nachmelená voňa so zreteľným diacetylom a oxidáciou, chmel je zvl

5/12

Appearance

Color: Yellow – Gold – Amber – Copper – Brown – Black; X at Gold

Clarity: Brilliant – Hazy – Opaque; X at Brilliant

Other: _____

Inappropriate ☐

Head: White – Ivory – Beige – Tan – Brown; X at Ivory

Retention: Quick – Lasting; X at Quick

Texture: _____

3/3

Flavor

Malt	X	
Hops	X	
Bitterness	X	
Fermentation	X	
Balance (Hoppy – Malty)	X	
Finish/Aftertaste (Dry – Sweet)	X	

Inappropriate ☐

Other: _____

chuť dominuje diacetyl ~~a~~ súčasne s ťažkou oxidáciou.

chmel je v chuti výrazný až je ho príliš čo znižuje pitelnosť

7/20

Mouthfeel

Body: Thin – M – Full; X at M

Carbonation: None L – M – H; X at M

Warmth: X

Inappropriate ☐

Creaminess: None L – M – H; X at None L

Astringency: X

Other: nemýtný chmel na prednášku

2/5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

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

oxidácia a diacetyl výrazne znížili zážitok z tohto piva, mé úplne správne použitie chmeľu to umocnilo, doporučujeme si ušetrihnut proces kvasenia a prístup O2

4/10

Judge Total 21/50

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	H
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

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: ZOLTÁN JULAI

Judge 2: RICHARD ANTL

Judge 3:

Entered to system: ☑ 44

Staff notes:

Category#: 18

Sub (a-f): B

Subcategory (Spell out): A.P.A.

Special Ingredients:

Entry #: A132

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	
Hops	○		X	☐	ŽIVICOVÁ, KEMITÉ, TRÁVNATÁ, CITRUSOVÉ
Fermentation	○ X			☐	

Other: TRŠKY PŘEHNANÝ SUCHÝ CHOP ALEBO NESPRÁVNE ZAXENÁ KOMBINÁCIA CHMELOV, PRÍLIŠ ŽIVICOVÉ/KONOPNÉ

9/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		X					☐

	Brilliant	Hazy	Opaque	Other
Clarity	X			☐

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head		X				☐

	Quick	Lasting	Other
Retention	X		☐

Other:

Texture:

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	ZEMNÁ SLADOVÁ CHUŤ DOBRÝ PODKLADOVÝ CHMEL
Hops	○		X	☐	ŽIVICOVÉ, CITRUSOVÉ,
Bitterness	○	X		☐	PRÍJEMNÁ, VYBALANSOVANÁ HORKOSŤ
Fermentation	○			☐	ČISTÝ PROFIL, BEZ VAD
Balance	Hoppy X		Malty	☐	BALANS JE NA CHMEL,
Finish/Aftertaste	Dry X		Sweet	☐	

Other: POCHVALUJEM ŽE NIE JE TAM PREHNANÉ KARAMELOVÉ SLADOV

18/20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation	○	X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	○ X			☐
Astringency	X			☐

Other:

5/5

Overall

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

9/10

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

PEKNÝ PRÍKLAD 'OLD SCHOOL' PALE ALE KDE SÚ POUŽITÉ ODRODY CHMEľU KTORÉ SÚ SKÔR ŽIVICOVÉ, KEMITÉ, CITRUSOVÉ BEZ VAD, KTORÝ DOBRALA ROFCA

Judge Total 44/50

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

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

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

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rev BSTR-180124

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: Artem Starikov

Judge 2: Michal Škoda

Judge 3:

Entered to system: ☑ 28

Staff notes:

Category#: 18

Sub (a-f): B

Entry #: A 134

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection: ☐ OK

Scoresheet Instructions

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Use the space provided to describe the primary attribute.
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Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○			☐	bez výrazné známky
Hops	○	●		☐	výrazně travová
Fermentation	○	●		☐	relativně čisté, lehce ovocné
Other	lehká oxidace				

5 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐ — Other

Other: akorát čiré

Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick, Lasting — Inappropriate ☐

Texture: slušná výdrž pěny

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	●		☐	slabě sladové, příjemné
Hops	○	●		☐	citrusové lovocné
Bitterness	○	●		☐	střední, krátké dozívání
Fermentation	○	●		☐	lehce ovocné
Balance	Hoppy	●	Malty	☐	fajn balance
Finish/Aftertaste	Dry	●	Sweet	☐	
Other					

11 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body	○	●		☐	
Carbonation	None L	●	H	☐	
Warmth	○			☐	

	None L	M	H	Inappropriate	
Creaminess	○			☐	
Astringency	○			☐	

Other: příjemně nasycené

4 / 5

Overall

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

6 / 10

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

Slušný základ, který nanešťí ztratila oxidace, možná zbytečně dlouhý kontakt chmele při dry hop (travová). Jinak fajn balance.

Judge Total 28 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	L
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	M	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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rev BSTR-180124

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: PETER CHŇOUPA

Judge 2: MONIKA REICH

Judge 3: TOMÁŠ DVOŘÁK

Entered to system: ☑ 29

Staff notes: _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # A135

Position in flight: Entry _____ of _____

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	CITRUSY
Fermentation	X			☐	

Other: STŘEDNÁ MÍRA OXIDACE

6 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — ✓ — ☐

Other _____

Head: White, Ivory, Beige, Tan, Brown — ✓ — Inappropriate ☐ — Other

Retention: Quick, Lasting — ✓ — ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	CHLEBNATÉ
Hops		X		☐	CHYBÍ VÝRAZNÝ CHMEL, JEDNAK
Bitterness		X		☐	AROMA, ALE AŤ HORKOST.
Fermentation		X		☐	JASNÝ DIACETYL

Balance: Hoppy — Malty — ☐

Finish/Aftertaste: Dry — Sweet — ☐

Other: STŘEDNÍ OXIDACE

11 / 20

Mouthfeel

Body: Thin — M — Full — X — Inappropriate ☐

Carbonation: None L — M — H — X — ☐

Warmth: ☐

Creaminess: None L — M — H — Inappropriate ☐

Astringency: ☐

Other _____

4 / 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.

PIVO V PRINCIPU NIE JE ZLE, ALE MÁ ZASTRETÝ CHMEĽOVÝ CHARAKTER A JE OXIDOVANÉ.

Judge Total: 29 / 50

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

Scoresheet Instructions

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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.
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Provide summary of beer and key feedback for improvement.
Assign scores for each section and total.
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Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
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.
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Problematic	0-13	Major off flavors and aromas dominate

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Peter Hudak

Judge 2: Vladimír Nesvadba

Judge 3: _____

Entered to system: ☑ 15

Staff notes: _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # A138

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE _____

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops	X			☐	
Fermentation	X			☐	Kontaminované, smrdí
Other	oxidácia, hniloba, zatuchlosť				

3/12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque

Other

Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick, Lasting

Texture

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	všetka chuť prekliesená vadami
Hops	X			☐	slabé
Bitterness	X			☐	slabé
Fermentation				☒	kyslé, kontaminované
Balance	Hoppy	X	Malty	☐	nie je možné hodnotiť
Finish/Aftertaste	Dry		Sweet	☐	prázdne
Other	bonbóny, kvasnice, hniloba				

5/20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body	X			☐	

	None L	M	H	Inappropriate	
Carbonation		X		☐	
Warmth	X			☐	
Creaminess		X		☐	
Astringency		X		☐	

Other _____

2/5

Overall

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

2/10

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

Kontaminované, prázdne, kyslé, vodové

Judge Total 15/50 ✓

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

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

Scoring Guide		
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: JIŘÍ ČEJKA

Judge 2: GIULIA FARINASSO

Judge 3: _____

Entered to system: ☐ ✓ 48

Staff notes: _____

Category#: 18

Sub (a-f): B

Entry #: A143

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○ X			☐	
Hops	○ X			☐	
Fermentation	X			☐	

Other: WEIRD AROMA (MAYBE DMS?) ROTTEN VEGETABLES

3/12

Appearance

Color: Yellow / Gold X / Amber / Copper / Brown / Black — Inappropriate ☐ — Other

Clarity: Brilliant X / Hazy / Opaque — Inappropriate ☐

Other: _____

Head: White X / Ivory / Beige / Tan / Brown — Inappropriate ☐ — Other

Retention: Quick X / Lasting — Inappropriate ☐

Texture: _____

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○ X			☐	
Hops	○	X		☐	
Bitterness	○	X		☐	
Fermentation	X			☐	
Balance	Hoppy		X Malty	☐	
Finish/Aftertaste	Dry		X Sweet	☐	

Other: CELLARY, EARTHY OFF FLAVOUR

6/20

Mouthfeel

Body: Thin X / M / Full — Inappropriate ☐

Carbonation: None L / M X / H — Inappropriate ☐

Warmth: ☒ — Inappropriate ☐

Creaminess: None L ☒ / M / H — Inappropriate ☐

Astringency: None L ☒ / M / H — Inappropriate ☐

Other: _____

2/5

Overall

Classic Example X — Not to Style

Flawless — X Significant Flaws

Wonderful — X Lifeless

4/10

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

STRANGE EARTHY AROMA AND TASTE
DRINKABILITY IS VERY LOW
USE MORE HOPS FOR AROMA AND TASTE AS WELL! :)

Judge Total 18/50

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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	

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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: Artem Stankov

Judge 2: Michal Škoda

Judge 3:

Entered to system: ☑ 21

Staff notes:

Category#: 18

Sub (a-f): B

Entry #: A146

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry / of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) — 13/20

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

Aroma

Malt	C	bez
Hops	O	slabé ovoce
Fermentation	O	ovocný charakter
Other		mastádla vyšší, oxidační

5/12

Appearance

Color: Yellow – Gold – Amber – Copper – Brown – Black; Inappropriate ☐; Other

Clarity: Brilliant – Hazy – Opaque; Inappropriate ☐; Other

Other: dost zakalené

Head: White – Ivory – Beige – Tan – Brown; Inappropriate ☐; Other

Retention: Quick – Lasting

Texture: rychle opada

2/3

Flavor

Malt	O	
Hops	O	ovocný charakter
Bitterness	O	střední, rychle dozrívání
Fermentation	O	ovocné
Balance	Hoppy – O – Malty	slušně vyvážené
Finish/Aftertaste	Dry – O – Sweet	
Other		ovlivněné výraznou oxidací

9/20

Mouthfeel

Body: Thin – M – Full; Inappropriate ☐

Carbonation: None L – M – H; Inappropriate ☐

Warmth: O; Inappropriate ☐

Creaminess: O; Inappropriate ☐

Astringency: O; Inappropriate ☐

Other: bez nasycení

2/5

Overall

Classic Example – Not to Style

Flawless – Significant Flaws

Wonderful – Lifeless

4/10

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

Možná slušné pivo, ale asi problém při stáčení → výrazná oxidace, bez nasycení. Jinak charakter ovocný, le hoc maskovaný.

Judge Total: 21/50

Example: How to fill in a Scoresheet

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

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

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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MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: IMRICH NOGELL

Judge 2: MICHAELA NÉMETHOVÁ

Judge 3: _____

Entered to system: ☑ 31

Staff notes: _____

Category#: _____

Sub (a-f): _____

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: A152

Position in flight: Entry ___ of ___

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
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 — 7/12

	None L	M	H	Inappropriate	
Malt	○	X		☐	zreteľná vôňa chmeľu,
Hops	○		X	☐	jemný karamel, sladé je
Fermentation	X			☐	v pozadí
Other					

Appearance — 2/3

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

Other: _____

							Inappropriate
Head	White	Ivory	Beige	Tan	Brown		☐
Retention	Quick	Lasting					☐

Other: _____

Other: nepriehľadný zlatý

Texture: _____

Flavor — 10/20

	None L	M	H	Inappropriate	
Malt	○	X		☐	výrazný chmeľ v chuti, možno
Hops	○		X	☐	trochu príliš, žiaľ stredne
Bitterness	○		X	☐	výrazný karamel, ktorý
Fermentation	X			☐	kazí chuť.
Balance	Hoppy X		Malty	☐	Sladé je v pozadí
Finish/Aftertaste	Dry	X	Sweet	☐	
Other					

Mouthfeel — 5/5

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

Overall — 7/10

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

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

pivo by bolo výrazne lepšie hodnotené
ak by nebol prítomný karamel, ktorý
nepatrí do štýlu

Judge Total 31/50 ✓

MHM rule: Total score = Consensus score. Only one scoresheet per sample!

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Judge 1: Peter Hudaz

Judge 2: Vladimír Repatka

Judge 3: _____

Entered to system: ☑ 48

Staff notes: Oprava čísla sheetu – vyde; vzorku – ok

Category#: _____

Sub (a-f): _____

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: A15 3

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

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 (Inappropriate) — 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○			☐	příjemná sladová vůně
Hops	○			☐	ovocná příjemná, bylinná vůně
Fermentation	○	X		☐	čisté, bez vad
Other					

11/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		X					☐

	Brilliant	Hazy	Opaque	Inappropriate
Clarity		X		☐

Other: _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					☐

	Quick	Lasting	Inappropriate
Retention		X	☐

Other: _____

Texture: _____

Other: _____

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	plný
Hops	○	X		☐	dobře zvolené odrůdy
Bitterness	○	X		☐	příjemná
Fermentation	○	X		☐	vysoko a čisto prokvašené
Balance	Hoppy	X	Malty	☐	perfektně vyvážené
Finish/Aftertaste	Dry	X	Sweet	☐	žádné rušivé chuti
Other					

19/20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation	○	X		☐
Warmth	○	X		☐

	None L	M	H	Inappropriate
Creaminess	○	X		☐
Astringency	○	X		☐

Other: _____

5/5

Overall

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

10/10

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

Výborné pivečko pitelné
pivo bez vad, v stylu,
vyrobené

Judge Total 48/50

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.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date

Judge 1: ZOLTAN PULAI

Judge 2: RICHARD ONIL

Judge 3:

Entered to system: ☐ ✓ AG

Staff notes: Oprava čísla sheetu - vyřešeno vzorku - OK

Category#: 18

Sub (a-f): B

Subcategory (Spell out): APA

Entry #: A156 A 156

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (None L – M – H; Inappropriate) 13/20

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

Aroma

Malt	X	lehce toastové, nevestýlu
Hops	X	chyby, viz?
Fermentation	X	
Other		OXIDACE

3/12

Appearance

Color: Yellow – Gold – Amber – Copper – Brown – Black; Other

Clarity: Brilliant – Hazy – Opaque; Other

Other: tmavé?

Head: White – Ivory – Beige – Tan – Brown

Retention: Quick – Lasting

Texture

2/3

Flavor

Malt	X	Absence chuti, chyby, chmel
Hops	X	hořkost. Lehké toast,
Bitterness	X	chlebová kůrka, pražené.
Fermentation	X	
Balance	Hoppy – X – Malty	
Finish/Aftertaste	Dry – X – Sweet	
Other		OXIDACE ?.

5/20

Mouthfeel

Body: Thin – X – Full

Carbonation: None L – X – M – H

Warmth: X

Creaminess: None L – X – M – H

Astringency: X

Other

3/5

Overall

Classic Example – X – Not to Style

Flawless – X – Significant Flaws

Wonderful – X – Lifeless

3/10

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

Oxidace zničila veškerou chuť i aroma. Vyvarovat se vzduchu?. Čistější nějaký způsob stáčení/sudování? Přitlačovat pomalu, několikrát.

Judge Total 16/50 ✓

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.
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