BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Judge 1: PETER CHNUPA

Judge 2: HONZA REICH

Judge 3: TOMÁŠ DVOŘÁK

Entered to system: ☑ 36

Staff notes:

Category#: 3

Sub (a-f): A

Subcategory (Spell out):

Special Ingredients:

Entry #: V8

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		☐	STREDNÁ SLADOVÁ VÔŇA, TOASTED
Hops		X		☐	
Fermentation		X		☐	STREDNÉ MNOŽSTVO DIACETYLU

Other:

9 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X — ☐

Other: PENA RYCHLO PADÁ

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

Retention: Quick, Lasting — X — ☐

Texture:

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	MENŠÍ TRADIČNÝ
Hops		X		☐	KVETINOVO-ESTEROVÝ FEELING, TROCHA STARÝ DOJEM
Bitterness		X		☐	STREDNÁ HORKOSŤ, TROCHA
Fermentation		X		☐	STREDNÉ MNOŽSTVO DIACETYLU

	Hoppy		Malty	
Balance		X		☐

	Dry		Sweet	
Finish/Aftertaste		X		☐

Other: NIŽŠIE NASÝTENIE

14 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body	X			☐	

	None L	M	H	Inappropriate	
Carbonation		X		☐	
Warmth				☐	

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency				☐	

Other:

3 / 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.

VIAC DIACETYLU, NEŽ PATRÍ DO ŠTÝLU
PRÍJEMNÁ ROVNOVÁHA SLAD-CHMEĽ
CHMEĽ PÔSOBÍ STARÝM DOJMOM, POSTRÁŽIŤ ČERSTVOSŤ
TIEŽ PRÍLIŠ VODNATÉ, AJ NA POMERY ŠTÝLU,
ODPORÚČAME UPRAVIŤ RMUTOVACÍ SCHÉMA

Judge Total: 36 / 50 V

Scoresheet Instructions

Use the scales to indicate the intensity of 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	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	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

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 PUCAI (E37A P)

Judge 2: RICHARD ANTL

Judge 3:

Entered to system: ☑ 28

Staff notes:

Category#: 3

Sub (a-f): A

Entry #: V12

Subcategory (Spell out): CZECH PALE LAGER

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.
Add secondary attribute(s) intensity/description as appropriate.
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If character is absent, mark the circle to the left.
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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			☐	LÉHCE OBILNÁ
Hops	X			☐	VEĽMI SLABÁ
Fermentation		X		☒	ESTEROVÉ, KVETINKOVÉ
Other					

7/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	X						☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate	Other
Retention	X		☐	

Other: Texture:

3/3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Bitterness		X		☐	OPÍMAVÁ
Fermentation			X	☒	VEĽMI ESTEROVÉ, VYŠŠIE ALKOHOLY

	Hoppy	Malty	Inappropriate
Balance	X		☐

	Dry	Sweet	Inappropriate	
Finish/Aftertaste	X		☐	PRÍJEMNY UPĽÚVAJÚCI HORKOSŤ

Other: JEMNÁ OKYSLENOSŤ V KOMBINÁCII S OSTATNÝMI VÝRAZNÝMI TÓNMI CHMEŇA SAPONÁTY

10/20

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

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

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

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.

NA PRVÝ POHĽAD VYZERÁ PIVO DOBRE, PO OVONÚNÍ VÔNI DO NOSA VÝSOKÉ ESTERY KTORÉ SA POTVRDILI AJ V CHUTI PRIBLIŽNE PRAVDEPODOBNE V KVASENÍ – NEDODRŽANIE TEPLOTY ALEBO UNDERPITCH

Judge Total 28/50 ✓

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: Lana

Judge 2: Luciano

Judge 3:

Entered to system: ☑ 40

Staff notes:

Category#: 3 Sub (a-f): f Subcategory (Spell out): Czech Pale Special Ingredients:

Entry #: V34

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		●		☐	Nice crisp hops (floral/spicy) on the front, very small amount of diacetyl, some fruity esters
Hops		●	●	☐	
Fermentation				☐	
Other					

9 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		●		☐	Med-low malts, spicy hops coming upfront tilting the balance off, bitterness is quite sharp and lingering.
Hops			●	☐	
Bitterness			●	☐	
Fermentation		●		☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other					

16 / 20

Mouthfeel

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

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.

Very good beer, needs just a minor tweaking of balance (more malt richness) and keep the astringency in check, probably change the hop-addition time.

Would be exceptional! High drinkability!

Judge Total: 40 / 50 ✓

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

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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	

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 NOGELL

Judge 2: MICHAELA NĚMETHOVÁ

Judge 3: _____

Entered to system: ☑ 36

Staff notes: _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # V36

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	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: vůně je velmi slabá, při otepleni též slabá jemně exotická

8/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X — ☐

Other: _____

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

Retention: Quick, Lasting — X — ☐

Texture: _____

3/3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	na začátku intenzivní chuť sladu,
Hops		X		☐	přichází slabší chmelovost
Bitterness			X	☐	střední intenzivní, na závěr
Fermentation		X		☐	je hořkost až enzymová,
Balance	Hoppy X		Malty	☐	pivo je bez chyb, avšak zmíněná
Finish/Aftertaste	Dry	X	Sweet	☐	enzymovost snižuje příjemnost

Other: při otepleni se vyznamnji koremite esteru

15/20

Mouthfeel

Body: Thin X — M — Full — Inappropriate ☐

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

Warmth: X — ☐

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

Astringency: X — ☐

Other: nepříjemně ostré bublinky CO_2

3/5

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

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

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.

pivo zapada do vůně, příjemnost snižuje koremitost pravděpodobně pocházející z kvasnic a ~~nepříjem~~ vyšší nasýtenost. Jinak dobrá práce, bez jiných vad. Bylo to příjemné pití.

Judge Total 36/50 ✓

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.
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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: ☑ ✓ 33

Staff notes:

Category#: 3

Sub (a-f): A

Entry #: V39

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.
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.
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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	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	ACETALDEHYDE				

8/12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque

Other

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

Retention: Quick, Lasting X

Texture: CREAMY

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	☐	ACETALDEHYDE
Other					

12/20

Mouthfeel

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

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

WELL HOPPED LAGER, IN STYLE

FLAW IN FERMENTATION - ACETALDEHYDE

Judge Total: 33/50 ✓

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

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

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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: ☑ 35

Staff notes: _____

Category#: 3A Sub (a-f): _____ Subcategory (Spell out): _____ Special Ingredients: _____

Entry #: V42

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

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

Aroma (None L — M — H; Inappropriate)

Malt	X	V pohodě
Hops	X	OK
Fermentation	⊗	čistá aroma
Other		

12 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque; Other ☐

Other: pěkná čirost

Head: White, Ivory, Beige, Tan, Brown; Inappropriate ☐

Retention: Quick, Lasting; Other ☐

Texture: poměrně rychle opadne

3 / 3

Flavor (None L — M — H; Inappropriate)

Malt	(L)	lehce obilné
Hops	M	trochu agresivní trávnatá
Bitterness	M	lehce vyšší pocitově
Fermentation	L	čisté kvašení
Balance	Hoppy — Malty	
Finish/Aftertaste	Dry — Sweet	hodně suché, pravděpodobně vyšší prokvašení
Other		

11 / 20

Mouthfeel

Body: Thin — M — Full; Inappropriate ☐

Carbonation: None L — M — H; Inappropriate ☐

Warmth: ☐

Creaminess: None L — M — H; Inappropriate ☐

Astringency: ⊗ ☐

Other: lehce svíravé

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.

čisté pivo, oceňujeme zejména pohlídaný kvašení. Pěkná barva i čirost. Trochu agresivní v chuti, možná zkusit upravit chmelení, pohlídat oxidaci chmele.

Judge Total: 35 / 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 HUML

Judge 2: Michal Mitra

Judge 3: _____

Entered to system: ☑ 43

Staff notes: _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # V61

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	○	●		☐	Příjemně intenzivní sladová vůně
Hops	○	●		☐	lehce nasládlá medová vůně
Fermentation	●			☐	lehká květinová chmelová
Other					vůně, čistý fermentační profil

11 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	●						☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity	●			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	●					☐	

	Quick	Lasting	Inappropriate	Other
Retention		●	☐	

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	●		☐	Zbytků střední intenzivní chuť
Hops	○	●		☐	lehká chmelová chuť (květiny, pepř)
Bitterness	○	●		☐	intenzivní hořkost, která
Fermentation	○		X	☐	dlouho ulpívá, čistý

	Hoppy	Malty	Inappropriate
Balance	●		☐

	Dry	Sweet	Inappropriate
Finish/Aftertaste	●		☐

charakter kvašení. P. Dobře vyvážené a suché pivo.

Other _____

16 / 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

9 / 10

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

Velmi dobře vyvážené pivo. Skvělý zástupce stylu. Výborně zpracovaný sladový charakter a čisté kvašení. Vyšší hořkost a tříslovitost může signalizovat přeextrahování slad či chmelu. Zkontrolovat dobu vmučování, dobu chmelovaru nebo či nemáte slad příliš namletý

Judge Total (round) 43 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13 / 20

	None L	M	H	Inappropriate	
Malt	○	X		☐	Wheat. Subtle grainy notes
Hops	X			☐	OK for style
Bitterness	○		X	☒	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	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.
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: Peter Hudaček

Judge 2: Vladimír Nesvadba

Judge 3: _____

Entered to system: ☑ 33

Staff notes: _____

Category#: 3

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: V65

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					
Hops					
Fermentation					

Other: estery, ocot

vôňou menej než v chuti kvasnice

9 / 12

Appearance

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

Clarity: Brilliant / Hazy / Opaque

Other: _____

Head: White / Ivory / Beige / Tan / Brown

Retention: Quick / Lasting

Texture: hustý, krémová, pevná

3 / 3

Flavor

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

Other: dosť horké

stredne sladové

prechmelené

ulpievajúci

čisté, bez kontaminácie

nevyrovnané, moc horké

trpká ulpievajúca horkosť

11 / 20

Mouthfeel

Body: Thin / M / Full

Carbonation: None L / M / H

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.

príliš silné do danej kategórie, nepríjemná ostrá ulpievajúca horkosť, chýba pitelnosť

Judge Total: 33 / 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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot	M	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.
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: ZOLTÁN PIRAI

Judge 2: RICHARD ANTL

Judge 3:

Entered to system: ☑ 42

Staff notes:

Category#: 3

Sub (a-f): A

Entry #: V67

Subcategory (Spell out): CZECH PALE LAGER

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	SLADKÉ (CHLEBOVÁ KŮRA), JEMNÁ KARAMELKA
Hops	X			☐	
Fermentation	X			☐	

Other:

10 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque

Other:

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

Retention: Quick, Lasting X

Texture:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	PLNÁ SLADKÁ CHUŤ, CHLEBOVÁ KŮRA
Hops	X			☐	
Bitterness	○	X		☐	TROCHU VYŠŠÍ ALE PĚKNĚ BALANSOVÁNO SO SLADKOU ZLOŽKOU
Fermentation	X			☐	

Balance: Hoppy, X, Malty

Finish/Aftertaste: Dry X, Sweet

Other:

17 / 20

Mouthfeel

Body: Thin, M X, Full

Carbonation: None L, M X, H

Warmth: X

Creaminess: None L X, M, H

Astringency: X

Other:

4 / 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.

VŠECHNO DOBRE VYVÁŽENÉ VZORKA, FARBA NA OKNEJ STRANE PRÍLIŠ DALEKO, ALE PĚKNE SLADKÁ KŮRA AJ CHUŤ, PĚKNE VYBALANSOVANÉ. MOŽNO VSCHUT ŠTE TROCHU OPLÉŤAŤ A BUDE TO ŠTE LEPŠIE

Judge Total: 42 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

	None L	M	H	Inappropriate	
Malt	○	X		☐	Wheat. Subtle grainy notes
Hops	X			☐	OK for style
Bitterness	○		X	☒	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	

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: ☑ 24

Staff notes:

Category# 3

Sub (a-f) A

Subcategory (Spell out) Pale Lager

Special Ingredients

Entry # V87

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		●		☐	Very high on esters
Hops		●		☐	which is not appropriate
Fermentation			●	☒	low sulfur,
Other	lacks crispiness				

4/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		●					☐	

	Brilliant	Hazy	Opaque	Other
Clarity	●			☐

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	●					☐	

	Quick	Lasting	Other
Retention			☐

Other

Texture

3/3

Flavor

	None L	M	H	Inappropriate	
Malt		●		☐	Lots of fermentation
Hops		●		☐	driven flavors (esters,
Bitterness		●		☐	sulfur) which
Fermentation			●	☒	overwhelm malt and
Balance	Hoppy	●	Malty	☐	hops, which are
Finish/Aftertaste	Dry	●	Sweet	☐	not of varietals ~~[illegible]~~

Other expected from style). Very low tartness percieved.

8/20

Mouthfeel

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

4/5

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.

The main issue here is a fermentation problem which makes beer to fall out of the style. Can be caused by high t°of fermentation. / too much stress for yeast).

Judge Total 24/50 ✓

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	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	L tart
Estery	H	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.
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: Peter Hudáč

Judge 2: Vladimír Kesiatka

Judge 3: _____

Entered to system: ☑ 43

Staff notes: _____

Category#: 3

Sub (a-f): A

Entry #: V93

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	☐	príjemná silná sladová aróma
Hops	○	X		☐	ideálne v pomere k telu
Fermentation	○			☐	ovocná, medová, esterová
Other	med, ovoce				

10/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	X						☐

Other: _____

	Brilliant	Hazy	Opaque	Inappropriate
Clarity		X		☐

Other: _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	(White)					☐

Other: _____

	Quick		Lasting	Inappropriate
Retention			(Lasting)	☐

Other: _____

Texture: hutná, jemná

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○		X	☐	výrazná ale neruší
Hops	○	X		☐	jemná príjemná horkosť a
Bitterness	○	X		☐	chmeľová aróma
Fermentation	○		X	☐	bez vád, trochu vyššia
Balance	Hoppy	X	Malty	☐	výborne vyvážené
Finish/Aftertaste	Dry	X	Sweet	☐	
Other	vysoko pitelné vyvážené pivo				

→ teplota

17/20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

	None L	M	H	Inappropriate
Creaminess	○	X		☐

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

Other: _____

4/5

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.

Kontaminácia alebo vysoká teplota kvasenia. Silne nasýtené. Výborne vyvážená horkosť a sladkosť

Judge Total 43/50 ✓

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

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

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

Scoring Guide

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

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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: MONZA REICH

Judge 3: TOMÁŠ DVORÁK

Entered to system: ☑ A9

Staff notes:

Category#: 3

Sub (a-f): A

Entry #: V104

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		☐	CHLEBNATÉ
Hops	X			☐	PREKRYTÉ VADOU, CHMEĽ CHYBÍ
Fermentation				☐	
Other	ZATUCHLÉ, KYSELINA ISO VALEROVÁ				

3/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	X						☐

	Brilliant	Hazy	Opaque	Other
Clarity	X			☐

Other: GUSHING

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					☐

	Quick	Lasting	Other
Retention	X		☐

Texture:

2/3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	V PRINCÍPE, SLADOVÁ
Hops	X			☐	A CHMEĽOVÁ CHUŤ JE V POMOCI,
Bitterness		X		☐	ALE SÚ PREKRYTÉ
Fermentation	X			☐	VIACERÝMI VADAMI
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	V DOCHUTI SA OBJAVUJE KYSLOSŤ
Other					

8/20

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

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation			X	☐
Warmth				☐

	None L	M	H	Inappropriate
Creaminess				☐
Astringency	X			☐

Other: KYSELÁ DOCHUŤ

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.

TREBA ZLEPŠIŤ SANITÁCIU, POMALAŤ ZDROJ PRESÝTENIA, ALE AJ OXIDÁCIU – PRÍP. OXIDÁCIA CHMEĽU. KONTAMINÁCIA MOHLA PRÍSŤ AJ ZO SLADU

Judge Total 19/50 ✓

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: IMRICH NOGELL

Judge 2: MICHAELA NĚMETHOVÁ

Judge 3: _____

Entered to system: ☑ M

Staff notes: _____

Category#: _____

Sub (a-f): _____

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: V116

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			☐	autolýza kvasnic, DMS - prekrýva
Hops	○ X			☐	sladovitosť aj chmelovosť
Fermentation	○	X		☐	
Other					

4/12

Appearance

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

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

Other: _____ Texture: _____

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	bohužiaľ, je toto pivo plné
Hops	○ X			☐	výrazných chýb, ktoré nemá
Bitterness	○ X			☐	charakter, chyby: silná
Fermentation	○	X		☐	autolýza kvasníc, silné DMS,
Balance	Hoppy		Malty	☒	ľahká oxidácia, nepríjemná
Finish/Aftertaste	Dry		Sweet	☒	kvasničnosť
Other					

~~4~~ 3/20

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: nepríjemná pachuť po DMS

~~4~~ 1/5

Overall

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

~~8~~ 2/10

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

Je nám ľúto, že pivo má zámerné chyby - hore uvedené, odporúčame skôr stočiť z kvasníc, robiť dlhší chmelovar - aby DMS varom vyprchalo. Nezdôvodňuj to, prax robí majstra.

Judge Total 13/50 ✓

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	XH	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	M
Medicinal		Vegetal	

autolýza H

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: Adam Hurl

Judge 2: Michal Mitra

Judge 3: _____

Entered to system: ☑ 40

Staff notes: _____

Category#: _____

Sub (a-f): _____

Subcategory (Spell out): CZECH PALE LAGER

Entry #: V129

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 _____

Aroma

None L M H — Inappropriate

Malt: ○ ● ☐

Hops: ○ ● ☐

Fermentation: ● ☐

Other: _____

Velmi jemné aroma, lehká sladová vůně (světlý toast), lehká hedvábná chmelová vůně, čistý fermentační profil

#9 / 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: _____

2 / 3

Flavor

None L M H — Inappropriate

Malt: ○ ● ☐

Hops: ○ ● ☐

Bitterness: ○ ● ☐

Fermentation: ● ☐

Balance: Hoppy, Malty ☐

Finish/Aftertaste: Dry, Sweet ☐

Other: _____

Středně intenzivní chlebová sladová chuť, nižší pepřová bylinná chmelová chuť, střední, lehce vlíbivá hořkost, lehký kvašený profil, balance lehce ve prospěch sladu k finiši se vyrovnává, sladší úvod, sušší konec

17 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H ☐

Warmth: ○ ☐

Creaminess: None L, M, H — Inappropriate ☐

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 příjemný sladové pivo s nižší chmelovou chutí, ale intenzivní hořkostí, která vlíbivá. Skvělý charakter a čistota kvašení. Vlíbivá hořkost může být způsobena přecestováním sladu nebo chmelu. Doporučujeme lepší doby vinutování, většinu chmelení, případně hlubší mletí sladu.

Judge Total 40 / 50 ✓

MHM 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 — 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	L	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: ☑ / 45

Staff notes: _____

Category#: 3

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: V136

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	1G			☐	lehce sladové, na styl ok
Hops		1		☐	krásně chmelové
Fermentation	1			☐	čisté kvašení

Other: ~~ale~~ přiměřený kalance

10 / 12

Appearance

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

Clarity: Brilliant / Hazy / Opaque — Inappropriate ☐

Other: _____

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

Retention: Quick / Lasting — ☐

Texture: malé bublinky hezká konzistence

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	1			☐	lehká nasládlost
Hops	2			☐	přiměřeně chmelové
Bitterness	1			☐	akorát na styl
Fermentation	1			☐	čisté kvašení, nic nepatřičného
Balance	Hoppy	1	Malty	☐	velmi dobře vykalancované
Finish/Aftertaste	Dry 1		Sweet	☐	suché dozvívání, podporuje další napití :)

Other: _____

18 / 20

Mouthfeel

	Thin	M	Full	Inappropriate		None L	M	H	Inappropriate
Body	1			☐	Creaminess	1			☐
Carbonation	None L	1	H	☐	Astringency	1			☐
Warmth	1			☐					

Other: super, no comment

5 / 5

Overall

Classic Example	1	Not to Style
Flawless	1	Significant Flaws
Wonderful	1	Lifeless

9 / 10

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

Pěkné pivo, nemám moc co vytknout. Možná na styl vyšší chmelové aroma. Při prvním napití lehká nasládlost, která ale odezní.

Judge Total: 45 / 50

MHM 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 — 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

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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 FARINA 950

Judge 3: _____

Entered to system: ☑ 24

Staff notes: _____

Category#: 3

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: V142

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		☐	
Hops	X			☐	
Fermentation	X			☐	

Other: 4-VINYL GUAJAKOL

5 / 12

Appearance

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

Clarity: X Brilliant, Hazy, Opaque, ☐

Other: _____

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

Retention: Quick X, Lasting, ☐

Texture: NONCONSISTENT

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: 4-VINYL GUAJAKOL

9 / 20

Mouthfeel

Body: Thin, M X, Full, Inappropriate ☐

Carbonation: None L, M X, H, ☐

Warmth: X, ☐

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

Astringency: X, ☐

Other: _____

3 / 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.

SIGNIFICANT CLOVE AROMA AND TASTE
NOT APPROPRIATE FOR A LAGER →
PROBABLY DUE TO HIGHER FERMENT. TEMPERATURE

Judge Total: 24 / 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: PETER CANUPA

Judge 2: MONEA REICH

Judge 3: TOMÁŠ DVORÁK

Entered to system: ☑ ~~Dec~~ 24

Staff notes: _____

Category#: 3

Sub (a-f): A

Entry #: V144

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 _____

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	TĚSTO
Hops				☐	
Fermentation	X			☐	ACETALDEHYD - ZELENÉ JABLKO
Other	PÔSOBÍ ROZKVASENÝM DOJMO				

6 / 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 _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops				☐	
Bitterness				☐	PRÍKRA MORGOŤ, DRSNÝ DOJEM
Fermentation		X		☐	NEPREKVASENÝ / NEDOKVASENÉ
Balance	Hoppy	X	Malty	☐	VÝRAZNÁ KYSLOSŤ (KVASNICOVÁ),
Finish/Aftertaste	Dry		Sweet	☐	TIEŽ KOZIEŽ - MEDICINÁLNI, PACAUT

Other _____

10 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess				☐
Astringency		X		☐

Other: DOZNIEVANI TRPKOSŤ

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.

PRAVDEPODOBNE ~~SLA~~ ZÁKVASNÁ DÁVKA, NÍZKA

PREDČASNE UKONČENÉ KVASENIE TIEŽ ĽAHKÁ OXIDÁCIA. OSOBNE CÍTIM AJ KONTAMINÁCIU

Judge Total: 24 / 50 ✓

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

Judge 2: MICHAELA NÉMETHOVÁ

Judge 3: _____

Entered to system: ☑ MS

Staff notes: _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # V149

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 _____

acetaldehyd je veľmi výrazný až zakrýva slad, bohužiaľ chmeľ má je vo vôni aj ?

3/12

Appearance

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

Clarity: Brilliant (X) | Hazy | Opaque | Inappropriate ☐

Other _____

Head: White (X) | Ivory | Beige | Tan | Brown | Inappropriate ☐ — Other _____

Retention: Quick | Lasting (X) | Inappropriate ☐

Texture _____

3/3

Flavor

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

Balance: Hoppy | Malty (X) | Inappropriate ☒

Finish/Aftertaste: Dry | Sweet (X) | Inappropriate ☒

Other _____

bohužiaľ nemáme veľmi podobné výraznosť piva pretože acetaldehyd je veľmi výrazný a zmieša pitelnosť a s ostredom urovnou diacetylu robí toto pivo veľmi ťažko pitelné

4/20

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

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

Mouthfeel

Body: Thin | M | Full (X) | Inappropriate ☐

Carbonation: None L | M (X) | H | Inappropriate ☐

Warmth: ○ | X | | Inappropriate ☐

Creaminess: None L (X) | M | H | Inappropriate ☐

Astringency: None L (X) | M | H | Inappropriate ☐

Other _____

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 je ťažko piteľné vďaka chybám, ~~[illegible]~~ skús používať nové kvasnice, prípadne sa o ne lepšie starať. Acetaldehyd môže byť spôsobený aj oxidáciou, preto odporúčame tlaky plniť tak aby bol priestor pre rozdiel tlakov, rovnako aj v kvasnej nádobe.

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

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: ZOLTAN PULAI

Judge 2: RICHARD ANTL

Judge 3: _____

Entered to system: ☑ 41

Staff notes: _____

Category#: 3

Sub (a-f): A

Subcategory (Spell out): CZECH PALE LAGER

Entry#: V150

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		☐	RECENTNÍ SLADOVÁ VŮNĚ
Hops	○	X		☐	
Fermentation	○	X		☐	

Other: _____

10/12

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		☐	VEČNÍ JEMNÁ OBILNOST
Hops	○	X		☐	
Bitterness	○	X		☐	
Fermentation	○	X		☐	

Balance	Hoppy	X	Malty
Finish/Aftertaste	Dry	X	Sweet

Other: _____

16/20

Mouthfeel

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

8/10

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

PĚKNÝ PŘÍKLAD STYLU, VEČNÍ DOBRÁ PŘÍTOMNOST, DOBŘE VYBALANCOVANÉ, MIERNÁ OBILNOST (OBILNÝ) A JEMNÁ ZVLÁŠTNOST V DOCHUTI

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		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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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 Kosiatka

Judge 3: _____

Entered to system: ☑ 41

Staff notes: _____

Category#: 3

Sub (a-f): 4

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: V155

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

	None L – M – H	Inappropriate	
Malt	M	☐	slabé až jemne sladové
Hops	☒	☐	jemná príjemná aróma
Fermentation	X	☐	čisto a hluboko prekvasené
Other			bez vad, čisté

12: 11

Appearance

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

Clarity: Brilliant, Hazy, Opaque (Inappropriate ☐)

Other _____

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

Retention: Quick, Lasting (Inappropriate ☐)

Texture _____

3: 3

Flavor

	None L – M – H	Inappropriate	
Malt	M	☐	príjemné
Hops	X	☐	jemné, kvetinové
Bitterness	X	☐	príjemné, slabšie, neruší
Fermentation	X	☐	absolútne čisté a bez vad
Balance	Hoppy X Malty	☐	výborne vyvážené
Finish/Aftertaste	Dry – Sweet	☐	pitelné pivo
Other			

20: 15

Mouthfeel

Body: Thin, M, Full (Inappropriate ☐)

Carbonation: None L, M, X H (Inappropriate ☐)

Warmth: X (Inappropriate ☐)

Creaminess: None L, M, X H (Inappropriate ☐)

Astringency: X (Inappropriate ☐)

Other _____

5: 4

Overall

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

10: 8

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

ľahké, osviežujúce, pitelné pivo bez vad, jemne horké a jemne sladové, ideálne vyvážené, slabé telo, vodnatejšie. Viac nemecké ako české

Judge Total 41/50 ✓

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	
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