



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Arnaud EFFANTIN
Judge Sandor Vozarik-Iller
Judge Michal Mitra
Judge Marko Ožegava

Saved to BCOE&M: ☒ 18

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13

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

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

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

Category# 23 Entry# 38
Sub (a-f) G
Subcategory _____
Special Ingredients _____

Position in flight Entry _____
of _____

Advanced to MINI-BOS	DO NOT FILL
PLACE	

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

Bottle Inspection ☐ or _____

Aroma

	None L	M	H	Inappropriate	
Malt	☒			☐	
Hops	☒			☐	
Fermentation	☐	☒		☐	lemon, limonade, herbal
Other	☐			☒	

10

Appearance

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

	White	Very	Beige	Tan	Brown	Inappropriate	
Head	☒					☐	
Retention	Quick			Long	Other		
Texture							

3

Flavor

	None L	M	H	Inappropriate	
Malt	☒			☐	light bread
Hops	☒			☐	
Bitterness	☒			☐	
Fermentation	☐	☒		☐	clean
Balance	Hoppy		Malty		
Finish/Aftertaste	Dry		Sweet		
Other	☒			☐	lightly salty, light acidity

16

Mouthfeel

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

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

4

Overall

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

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

Highly drinkable, well balanced beer. Salt level is on the high side however ok. lovely lemony carander profile. Great beer, we would buy it.

9

Judge Total

42



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NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head PETER CHNĚVA
Judge MICHAL ZIELENSKI
Judge JIRI ČETKA
Judge _____

Category# 23 Entry # 40
Sub (a-f) G
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
DO NOT FILL
PLACE
CONSENSUS SCORE
may not be an average of judge's individual scores

Saved to BCOE&M: ☒ 40

Staff notes: _____

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

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

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

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

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate
Malt ☐ ☐ ☐ ☐ JEMNE KYSLA, LAKTOBACILOVA, CITRONOVA
Hops ☐ ☐ ☐ ☐
Fermentation ☐ ☐ ☐ ☐ VELMI JEMNE TRANNATA 10
Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☒ ☒ ☐ ☐ Head ☐ ☐ ☐ ☐ ☐ ☐ ☐ Other ☐
Clarity ☒ ☒ ☒ ☒ ☒ ☐ Other Retention Quick Lasting Other ☐
Other ČIRÉ - AŽ PRÍČIS (PODĚLA GUIDELINEŮ) 2

Flavor

None L M H Inappropriate
Malt ☐ ☐ ☐ ☐ STREDNA KYSLOST, POMERNEK
Hops ☐ ☐ ☐ ☐ ČISTE LAKTOBACILY.
Bitterness ☐ ☐ ☐ ☐ VELMI JEMNA TRANNATOST
Fermentation ☐ ☐ ☐ ☐ A KORKOST. 16
Balance ☐ ☐ ☐ ☐ ČAPKO PITELNE
Finish/Aftertaste Dry Sweet ☐
Other _____

Mouthfeel

Thin M Full Inappropriate
Body ☒ ☐ ☐ ☐ Creaminess ☐ ☐ ☐ ☐ 5
Carbonation ☐ ☐ ☒ ☐ Astringency ☐ ☐ ☐ ☐
Warmth ☐ ☐ ☐ ☐ Other _____

Overall

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

Feedback

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

CELKOVĚ VELMI DOBRĚ, TROCHU
RUSIA ČMELCOVO - TRANNATA OZVENY.

Judge Total

42



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Location Moravian Homebrewers Meeting Date 26.11.2022

Head KAROLY SZABO
 Judge MATEJ MEŠTANER
 Judge PETER HUDAR
 Judge MICHAL ŠKODA

Category# _____ Entry# 44
 Sub (a-f) _____
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight
 Entry _____
 of _____
 Advanced to MINI-BOS
 PLACE _____
 DO NOT FILL
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Saved to BCOE&M: ☒ 45

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

	None L	M	H	Inappropriate
Malt	☒			
Hops	☒			
Bitterness	☒			
Fermentation	☒			

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

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

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

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

Bottle Inspection ☐ ok

Aroma

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

very low lemongrass notes
 doughy
 fruity
 light funky, lactic sourness

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	☒						
Clarity	☒						
Other							

	White	Very	Beige	Tan	Brown	Inappropriate
Head	☒					
Retention	☒					
Texture						

Flavor

	None L	M	H	Inappropriate
Malt	☒			
Hops	☒			
Bitterness	☒			
Fermentation	☒			
Balance	☒			
Finish/Aftertaste	☒			
Other				

doughy
 slight funky, fruity
 light acetic, restrained coriander
 some minor diastasis

Mouthfeel

	Thin	M	Full	Inappropriate
Body	☒			
Carbonation	☒			
Warmth	☒			

	None L	M	H	Inappropriate
Creaminess	☒			
Astringency	☒			
Other				

Overall

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

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

more sour than expected
 coriander should be noticeable.
 funky and acetic notes not to style.

Judge Total 33



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Location Moravian Homebrewers Meeting Date 26.11.2022

Head PETER CHAJUPA
Judge MICHAL ZIKLINSKI
Judge JIRI ČEJKA
Judge _____

Category# 23 Entry # 46
Sub (a-f) G
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
DO NOT FILL
PLACE
CONSENSUS SCORE

may not be an average of
judge's individual scores

Bottle Inspection ☐ OK GUSHING

Aroma

Nose: L M H Inappropriate
Malt ☐ SKÔR NEUTRÁLNA,
Hops ☐ NIE NETRE, SOM
Fermentation ☐ ZVDAVÍ NA ČIUT
Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other
Head White Ivory Beige Tan Brown Inappropriate
Retention Quick Lasting Other
Texture TOO CLEAR - ACCORDING TO STYLE

Flavor

Nose: L M H Inappropriate
Malt ☐ PRÁVKA STREDNA ČROVEN
Hops ☐ KYSLOST, JEHNÝ JOGURTUVÝ FUNK,
Bitterness ☐ ČO SA MI PÁČ. JEHNÁ
Fermentation ☐ SLINOSŤ, JEHNÝ KORIANDEK
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other JEHNÉ SLADKÉ, ČO ZAKRÝVAJE KYSLOST

Mouthfeel

Thin M Full Inappropriate
Body Thin M Full
Carbonation None L M H
Warmth _____
Creaminess _____
Astringency _____
Other -1 BOD ZA GUSHING

Overall

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

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

NAIVÝRAZENETŠIA ČIŠTA JE
GUSHING, INÁČ SA JEDNÁ O SKORO
DOKONALÉ PIVO

Judge Total

Scoresheet Instructions

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For "Fermentation", consider esters, phenols, etc.
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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
Malt ☐ X Inappropriate 13
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.
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Location Moravian Homebrewers Meeting Date 26.11.2022

Head Arnaud EFFANTIN
Judge Sander Kozarik - Illes
Judge Nichal Nitra
Judge Marko Ožegovic

Saved to BCOE&M: ☒ 52

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13 (20)

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

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

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

Category# 23 Entry# 52
Sub (a-f) G
Subcategory _____
Special Ingredients _____

Bottle Inspection ☐ ok _____

Aroma

	None L	M	H	Inappropriate	Notes
Malt	☒			☐	
Hops	☒			☐	
Fermentation	☐	☒		☐	clean
Other				☐	sweetness, tobacco, old coriander

8 (12)

Appearance

	None L	M	H	Inappropriate	Notes
Color	☒			☐	
Clarity	☒			☐	
Other				☐	
Head	☒			☐	
Retention	☒			☐	
Texture				☐	

2 (3)

Flavor

	None L	M	H	Inappropriate	Notes
Malt	☐	☒		☐	grainy, wheaty, nutty
Hops	☒			☐	
Bitterness	☐	☒		☐	
Fermentation	☐	☒		☐	
Balance	☐	☒		☐	
Finish/Aftertaste	☒			☐	
Other				☐	light medicinal aftertaste, low salt, low sourness

11 (20)

Mouthfeel

	None L	M	H	Inappropriate	Notes
Body	☒			☐	
Carbonation	☐	☒		☐	
Warmth	☒			☐	
Creaminess	☐	☒		☐	
Astringency	☒			☐	
Other				☐	

3 (5)

Overall

	None L	M	H	Inappropriate	Notes
Classic Example	☐	☒		☐	
Flawless	☐	☒		☐	
Wonderful	☐	☒		☐	

6 (10)

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

Not a bad beer, but it feels like an old gas, not fresh enough. Sourness should be higher (extend lacto fermentation length). Add more salt.

Judge Total

30 (50)



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NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Provasnik
Judge Leskovsky
Judge Anfi
Judge Kedubova

Category# 236 Entry # 53
Sub (a-f) _____
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Entry 5
of _____
Advanced to MINI-BOS
PLACE
DO NOT FILL
CONSENSUS SCORE

may not be an average of judge's individual scores

Saved to BCOE&M: ☒ 53

Staff notes: _____

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

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

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

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

Bottle Inspection ☐ OK

Aroma

Malt ☒ None L M H Inappropriate
Hops ☒
Fermentation ☒
Other long malty (pale haster-chen), wazneke acetaldelych

Appearance

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

Flavor

Malt ☒ None L M H Inappropriate
Hops ☒
Bitterness ☒
Fermentation ☒
Balance ☒ Hoppy ☒ Malty
Finish/Aftertaste ☒ Dry ☒ Sweet
Other medore, wazneke, po luvie

Mouthfeel

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

Overall

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

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

Velmi dobry vzhled, dobri barva, dobre drzici pena. Pilijs plus telo, nesi nasyceni. Kraseni zregni neprobihlo uplne r pialdu (acetaldehyd) wazne se objevuji oxidacni toing (wata, med).

Judge Total



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NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head KAROLY SZABO
 Judge MATEJ MEŠTÁNEK
 Judge PETER KUDAK
 Judge MICHAEL ŠKODA

Category# 236 Entry# 67
 Sub (a-f) _____
 Subcategory (Spell out) Gose
 Special Ingredients _____

Position in flight
 Entry _____
 of _____
 Advanced to MINI-BOS
 PLACE _____
 DO NOT FILL
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Saved to BCOE&M: ☒ 67
 Staff notes: _____

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

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

13/20

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	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Scoring Guide	Outstanding	45-50	World-class example of style.
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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	☒				No coriander char. doughy
Hops	☒				
Fermentation	☒				Sweet cornlike
Other					

6/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color	☒							
Clarity	☒							
Other								

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	☒						
Retention	☒						
Texture							fine-headed

2/3

Flavor

	None L	M	H	Inappropriate	
Malt	☒				doughy
Hops	☒				
Bitterness	☒				
Fermentation	☒				
Balance	☒				
Finish/Aftertaste	☒				
Other					No sourness, floral, sweet

10/20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body	☒				
Carbonation	☒				
Warmth	☒				

	None L	M	H	Inappropriate	
Creaminess	☒				
Astringency	☒				
Other					

2/5

Overall

	Classic Example	Not to Style
Flawless	☒	
Wonderful	☒	

6/10

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

Try to reach higher attenuation by appropriate mashing process
Need more sourness.
Need more coriander
Try again!

Judge Total 26 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Arnoud EFFANTIN
Judge Sandor Vozarik - Iller
Judge Michal Pitra
Judge Marco Ojzgoric

Saved to BCOE&M: ☒ 28
Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13 (20)

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

Acetaldehyde		Metallic	L
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic / Fecal	M
Diacetyl		Solvent / Fusel	
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

Category# 23 Entry # 78
Sub (a-f) G
Subcategory _____
Special Ingredients _____

Bottle Inspection ☐ ok

Aroma

	None L	M	H	Inappropriate
Malt	☒	☐	☐	☐
Hops	☒	☐	☐	☐
Fermentation	☐	☒	☐	☐
Other				☐

Fenolic, medicinal
very soapy aroma, herbal

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	☒	☐	☐	☐	☐	☐	☐
Clarity	☒	☐	☐	☐	☐	☐	☐
Other							☐

Head ☒ Quick ☐ Lasting ☐ Other ☐
Retention ☒ Quick ☐ Lasting ☐ Other ☐
Texture _____

Flavor

	None L	M	H	Inappropriate
Malt	☒	☐	☐	☐
Hops	☒	☐	☐	☐
Bitterness	☒	☐	☐	☐
Fermentation	☐	☒	☐	☐
Balance	☐	☒	☐	☐
Finish/Aftertaste	☐	☒	☐	☐
Other				☐

Fenolic, medicinal
medicinally bitter, soapy, mineraly

Mouthfeel

	Thin	M	Full	Inappropriate
Body	☒	☐	☐	☐
Carbonation	☐	☒	☐	☐
Warmth	☒	☐	☐	☐

Creaminess ☒ None L ☐ M ☐ H ☐
Astringency ☐ None L ☒ M ☐ H ☐
Other _____

Overall

	Classic Example	Not to Style
Flawless	☒	☐
Wonderful	☒	☐

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

Pleasant coriander profile, good looking and good creamy head retention. Better manage fermentation to avoid fenol, temperature, sanitation, yeast health. Check water minerality as too mineral beer.

Judge Total 27 (50)

MHM competition rules: The table head judge fills in the scoresheet based on the discussion. Only one scoresheet per sample is submitted. Judge total = table consensus score.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head KAROL SZABO
 Judge MATEJ MESTANEK
 Judge PETER HUDAK
 Judge MICHAL ŠKODA

Saved to BCOE&M: ☒ 88

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13 20

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

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

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

Category# 236 Entry# 88
 Sub (a-f) _____
 Subcategory Cose
 Special Ingredients _____

Position in flight
 Entry _____
 of _____
 Advanced to MINI-BOS
 PLACE _____
 DO NOT FILL
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Bottle Inspection ☐ ok

Aroma

None L M H Inappropriate

Malt ☒ clear sour character
 Hops ☐ doughy
 Fermentation ☐ light tartness
 Other prominent coriander
bit lemony, lime peel

10 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ Head ☒ White ☐ Quick ☐ Lasting ☐ Other
 Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other
 Other _____
 Retention ☒ Texture fine beaded

3 3

Flavor

None L M H Inappropriate

Malt ☒ doughy
 Hops ☐ more bitter than expected
 Bitterness ☒ clean lactic sourness
 Fermentation ☒ freshing, low saltiness
 Balance ☐ Dry ☐ Sweet
 Finish/Aftertaste _____
 Other _____

14 20

Mouthfeel

Thin M Full Inappropriate

Body ☒ Creaminess ☒ Astringency ☐ Other effervescent
 Carbonation ☐ None L ☒ M ☐ H
 Warmth ☒

5 5

Overall

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

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

Very drinkable!
Next time try with less
bitterness.

Judge Total

40 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ZOLTAN PULAI
Judge J. MILER
Judge H. REICH
Judge MARTINA DUCH

Category# 23 Entry # 99
Sub (a-f) G
Subcategory (Spell out) GOSE
Special Ingredients _____

Position in flight
Entry _____
of _____
Advanced to MINI-BOS
PLACE
DO NOT FILL
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 KYS. IZOVALEROVA (ZURATLY, CHEESI)

Appearance

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

Flavor

None L M H Inappropriate
Malt ☒ ☐ ☐ ☐
Hops ☒ ☐ ☐ ☐
Bitterness ☒ ☐ ☐ ☐
Fermentation ☐ ☐ ☒ ☒
Balance ☐ ☐ ☒ ☒
Finish/Aftertaste ☒ ☐ ☐ ☐
Other KYS. IZOVALEROVA, LEPENKA, FENOLY

Mouthfeel

Thin M Full Inappropriate
Body ☒ ☐ ☐ ☐
Carbonation ☒ ☐ ☐ ☐
Warmth ☒ ☐ ☐ ☐
Creaminess ☒ ☐ ☐ ☐
Astringency ☒ ☐ ☐ ☐
Other _____

Overall

Classic Example ☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐
Flawless ☐ ☐ ☐ ☒ ☐ ☐ ☐ ☐
Wonderful ☐ ☐ ☐ ☒ ☐ ☐ ☐ ☐
Not to Style
Significant Flaws
Lifeless

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

OXIDACE PRI KETTLE DURINGU,
ZAMEZIT PRISTUPU VZDUCHU,
MOZNA SE V TUTO CHUVILI DOSTALI
1 DINE MICROORGANISMU

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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	

IZOVALEROVA 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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ZELAN PULAI
 Judge JARDA MILER
 Judge MARTINA DUCHOSLAVOVA
 Judge KONZHA PERCH

Category# 23 Entry# 105
 Sub (a-f) G
 Subcategory GOST
 (Spell out)
 Special Ingredients _____

Position in flight
 Entry _____
 of _____
 Advanced to MINI-BOS
 PLACE
 DO NOT FILL
 CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection OK

Saved to BCOE&M: ☒ 105

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

	None L	M	H	Inappropriate
Malt	☒			
Hops	☒			
Bitterness	☒			
Fermentation	☒			

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

13

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

Acetaldehyde	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	<u>LM</u>
DMS		Sour / Acidic	
Ester	<u>H</u>	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 ☒ ☐ ☐ ☐

Hops ☒ ☐ ☐ ☐

Fermentation ☒ ☐ ☐ ☒

Other ROZPUŠTIDLO, JADČEHO

4

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ ☐ ☐ ☐ ☐ ☐ ☐

Clarity ☒ ☐ ☐ ☐ ☐ ☐ ☐

Other V RIVE PLAVELI KVASINUT

White Ivory Beige Tan Brown Inappropriate

Head ☒ ☐ ☐ ☐ ☐ ☐

Retention ☒ ☐ ☐ ☐ ☐ ☐

Texture _____

2

Flavor

None L M H Inappropriate

Malt ☒ ☐ ☐ ☐

Hops ☒ ☐ ☐ ☐

Bitterness ☒ ☐ ☐ ☐

Fermentation ☒ ☐ ☐ ☒

Balance ☒ ☐ ☐ ☐

Finish/Aftertaste ☒ ☐ ☐ ☐

Other HRANJE OVCNE (BALKO, BROSKVINE), SLADKE

4

Mouthfeel

Thin M Full Inappropriate

Body ☐ ☒ ☒ ☐

Carbonation ☒ ☐ ☐ ☐

Warmth ☒ ☐ ☐ ☐

None L M H Inappropriate

Creaminess ☐ ☒ ☐ ☐

Astringency ☒ ☐ ☐ ☐

Other _____

2

Overall

Classic Example ☒ Not to Style ☐

Flawless ☒ Significant Flaws ☐

Wonderful ☒ Lifeless ☐

2

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

NIMO STI, VO IMAI DOPRAVITELDO, ESTERY,
NEDOKUPENÉ (SLADKE), MOCNE - ZENOVANÉ
UPRAVIT RECEPTY AŽ POSTUP,
DOPRAVIT UVS KUTAT NEDOKUPENÉ OVCNÉ
RECEPTY, NAPA + PLAVANÍ

14

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Proraznik
Judge Leskroshy
Judge Anstl
Judge Kasubra

Category# 236
Sub (a-f) _____
Subcategory _____
Special Ingredients _____

Position in flight
Entry 2
of _____
Advanced to MINI-BOS
PLACE
DO NOT FILL
CONSENSUS SCORE

may not be an average of
judge's individual scores

Saved to BCOE&M: ☒ 116

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
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

Bottle Inspection ☐ ok _____

Aroma

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

Appearance

Color X ☐ Inappropriate
Clarity X ☐ Other
Head X ☐ Inappropriate
Retention X ☐ Other
Texture _____

Flavor

None L M H Inappropriate
Malt X ☐
Hops X ☐
Bitterness X ☐
Fermentation X ☐
Balance X ☐
Finish/Aftertaste X ☐
Other _____

Mouthfeel

Thin M Full Inappropriate
Body X ☐
Carbonation X ☐
Warmth X ☐
Creaminess X ☐
Astringency X ☐
Other _____

Overall

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

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

Výborný 2 lahve, výrazný
acetaldehyd, plné (málo prokvašené),
nečistota takz. kůže!

Judge Total

13
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Provažník
Judge Leskovský
Judge Anžel
Judge Kašubová

Category# 236 Entry# 119
Sub (a-f) _____
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Entry 1
of _____
Advanced to MINI-BOS
PLACE
DO NOT FILL
CONSENSUS SCORE

may not be an average of judge's individual scores

Saved to BCOE&M: ☒ 119

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13

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

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

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

Bottle Inspection ☐ ok

Aroma

Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Fermentation ☒ None L ☐ M ☐ H ☐ Inappropriate
Other Koriander, orange (citrusy, merung), chleborst

Appearance

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

Flavor

Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☐ M ☐ H ☐ Inappropriate
Fermentation ☒ None L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malty ☐ Other
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Other
Other Koriander, sůl, chleborst, trochu sladkost

Mouthfeel

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

Overall

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

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

Vynikající představitel stylu Gose, možná trochu ubrat koriandru a umítki více prokvasit a nasýtit. Pedle BCP by pivo mělo být více zbalené s lepe držící pěnou.

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ZOLTAN PULAI

Judge J. MILER

Judge H. REICH

Judge MARTIN DUCH

Saved to BCOE&M: ☒ 131

Staff notes: _____

Category# 23

Sub (a-f) G

Subcategory GOSE

Special Ingredients _____

Entry # 131

Position
in flight
Entry

Advanced to
MINI-BOS

PLACE

DO NOT
FILL

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	<u>KÖEN! (KORIANDER / HEBEL)</u>			

8 ₁₂

Appearance

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

	White	hazy	Beige	Tan	Brown	Inappropriate
Head	☒					
Retention	Quick	☒		Lasting		Other
Texture						

3 ₃

Flavor

	None L	M	H	Inappropriate
Malt	☒			
Hops	☒			
Bitterness	☒			
Fermentation		☒		
Balance	Hoppy		Malty	
Finish/Aftertaste	Dry	☒	Sweet	
Other	<u>VÝRAZNE KÖEN!</u>			

16 ₂₀

Mouthfeel

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

	None L	M	H	Inappropriate
Creaminess	☒			
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.

VICE KÖEN! NEZ BICHON
OČEKÁVALI V GOSE. JINAK
DOBŘE PIVO

Judge Total

40 ₅₀

MHM competition rules: The table head judge fills in the scoresheet based on the discussion. Only one scoresheet per sample is submitted. Judge total = table consensus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

	None L	M	H	Inappropriate
Malt	☒			
Hops	☒			
Bitterness		☒		☒
Fermentation	☒			

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

13 ₂₀

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Arnoud EFFANTIN
 Judge Sandor Vozarek-Illes
 Judge Nichal Nitra
 Judge Darko Olegovic

Category# 23 Entry # 146
 Sub (a-f) G
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
 DO NOT FILL
 CONSENSUS SCORE _____
 may not be an average of judge's individual scores

Saved to BCOE&M: ☒ 146
 Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13/20

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

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

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

Bottle Inspection ☐ ok

Aroma

	None L	M	H	Inappropriate	
Malt	☒				
Hops	☒				
Fermentation	☒				light lactic aroma
Other					nice fresh raspberry aroma

12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color								
Clarity								
Other								

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head							
Retention							
Texture							

3

Flavor

	None L	M	H	Inappropriate	
Malt	☒				
Hops	☒				
Bitterness	☒				
Fermentation	☒				clean, good profile
Balance					
Finish/Aftertaste					
Other					lightly salty, nice raspberry character

20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body					
Carbonation					
Warmth					

	None L	M	H	Inappropriate	
Creaminess	☒				
Astringency	☒				
Other					

5

Overall

	Classic Example	Not to Style
Flawless		
Wonderful		

10

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

Very nice beer but not rated because out of style. Submit it next time under 29B category and it should score very well.

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ZOLTAN PULAI

Judge J. MILER

Judge M. DUCHOSLAVOVA

Judge H. REICH

Category# 23 Entry # 147

Sub (a-f) 6

Subcategory GOSE

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

DO NOT FILL

PLACE _____

CONSENSUS SCORE _____

may not be an average of judge's individual scores.

Saved to BCOE&M: ☒ 147

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt ☒ 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

13

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

FENOLY - 4M

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

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate

Malt ☒ X ☐ _____

Hops ☒ X ☐ _____

Fermentation ☐ X ☐ _____

Other OVOCNA' VONE (MALINY, JAHODY!), FENOLY

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color RUZA'

Head RUZA'

Clarity Brilliant

Retention Quick

Texture MALE PUBLINKY

3

Flavor

None L M H Inappropriate

Malt ☒ X ☐ _____

Hops ☒ X ☐ _____

Bitterness ☒ X ☐ _____

Fermentation ☐ X ☐ _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other OVOCNA' (MALINY, TED VITAZNEJ JAHODY)

15

Mouthfeel

Thin M Full Inappropriate

Body X ☒ _____

Carbonation X ☐ _____

Warmth X ☐ _____

None L M H Inappropriate

Creaminess X ☐ _____

Astringency X ☐ _____

Other _____

5

Overall

Classic Example _____

Flawless X _____

Wonderful X _____

Not to Style _____

Significant Flaws _____

Lifeless _____

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

CELKEM DOBRE OVOCNA' GOSE

BOHUCEL GOSE MA BYT BER OVOCNA'

TEDY MMO STL.

TROCHU DUSNE' PISOBI' FENOLY

(POUZITI JAHODY? - NUTNE' UYPECKOVAT)

10

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Provasnik
Judge Leskovsky
Judge Anze
Judge Kasubira

Category# 236 Entry # 153
Sub (a-f) _____
Subcategory _____
Special Ingredients _____

Position in flight Entry 4
of _____
Advanced to MINI-BOS
PLACE
DO NOT FILL
CONSENSUS SCORE
may not be an average of judge's individual scores

Saved to BCOE&M: ☒ 153

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
None L M H Inappropriate
Malt ☒ 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

13
23

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

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

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

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate
Malt ☒ X ☐
Hops ☒ X ☐
Fermentation ☐ X ☐
Other leche levianor, nuznake lys. octore

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ X ☐
Clarity ☒ X ☐
Other _____
Head ☒ X ☐
Retention ☒ X ☐
Texture _____

3
3

Flavor

None L M H Inappropriate
Malt ☒ X ☐
Hops ☒ X ☐
Bitterness ☒ X ☐
Fermentation ☐ X ☐
Balance ☒ X ☐
Finish/Aftertaste ☒ X ☐
Other opit lys. octore, pilis slau

16
20

Mouthfeel

Thin M Full Inappropriate
Body ☒ X ☐
Carbonation ☐ X ☐
Warmth ☒ X ☐
Creaminess ☒ X ☐
Astringency ☒ X ☐
Other _____

5
5

Overall

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.

Na pivu se hrať uživatelem piva,
základ piva je dobrý, ale pilis
slau s nuznake lys. octore.
Otagoska Určite užiat sú a lepe
pohľadat vonšom.

7
10

Judge Total

41
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Provasnik
Judge Leskovsky
Judge Antk
Judge Kashbora

Category# 236 Entry# 157
Sub (a-f) _____
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Entry 3
of _____
Advanced to MINI-BOS
PLACE
DO NOT FILL
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 _____

Appearance

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

Flavor

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

Mouthfeel

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

Overall

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

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

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

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

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

Mimo styl. Čti pozorně zadání a popis stylu podle BJCP. Vůně relativně málo výrazná, zbytková slaná, celkově slušné pivo.

Judge Total