BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Paul Jann
Judge: Martin Altschmied
Judge: Michaela Němečková
Judge: Tomáš Skořepa

Saved to BCOE&M: ☑ 1

Staff notes:

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

Entry #: 1

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			X	☐
Hops	X			☐
Fermentation		X		☐

Other:

Aroma mírně máslové, sirné. Stopy zatuchliny. Mírně zeleninové

8 / 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	X					☐

Other:

	Quick	Lasting
Retention		X

Texture:

3 / 3

Flavor

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

	Hoppy	Malty	Inappropriate
Balance	X		☐

	Dry	Sweet	Inappropriate
Finish/Aftertaste	X		☐

Other:

V chuti dominantnější zelenina (celer), v závěru oxidace. Dlouhotrvající hořkost, mírně ulpívající. Jinak pitelné

Mírné chmelové chuti

11 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

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

Other:

4 / 5

Overall

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

6 / 10

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

Použít méně chmelů na začátku chmelovaru (snížit hořkost), zvýšit dávkování kvasnic, případně jejich vitalita (zelenina)

Judge Total: 32 / 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 consesnus score.

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.
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	L
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	L	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	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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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: PETER CHNUPA

Judge: MICHAL ZIELINSKI

Judge: JIŘÍ ČEJKA

Judge:

Saved to BCOE&M: ☑ 7

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 7

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

Bottle Inspection: ☐ OK

Aroma

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

Other: VO VÔNI ČISTÉ, AŽ PRÍLIŠ, NECÍTIM TAKMER NIČ. TO BY BOLO FAJN, KEBY TO BOLO AŽ V CHUTI

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:

CELKOVO OK, ALE TROCHU PRÍLIŠ SVETLÉ A SRÝCHLO MIZNÚCOU PENOU

2 / 3

Flavor

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

	Hoppy		Malty	
Balance	X			☐

	Dry		Sweet	
Finish/Aftertaste	X			☐

Other:

PRIVEĽA HORKOSTI, PÔSOBÍ JEMNE DASIVÝM DÝMOM. TIEŽ PRÍLIŠ PRÁZDNE TELO, CHÝBA TROCHA SLADKOSTI. VYTRÁCA SKÚSENE SILNÁ OVOCNOSŤ - ESTERY

13 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

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

Other:

3 / 5

Overall

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

6 / 10

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

VŠETKO NASVEDČUJE PRÍLIŠ DLHÉMU - TEPLÉMU KVASENIU, CELKOVO SA JEDNÁ O DOBRÉ PIVO, ALE S MIERNYMI VADAMI V RÁMCI ŠTÝLU A CELKOVEJ ROVNOVÁHY

Judge Total: 34 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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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: 26.11.2022

Head: Károly Szabó
Judge: Matej Meštánek
Judge: Peter Hudak
Judge: Michal Skoda

Saved to BCOE&M: ☑ 13

Staff notes:

Category#: 3B Entry #: 13
Sub (a-f):
Subcategory (Spell out): Czech Premium Pale Lager
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	○	X		☐	Moderate grainy
Hops	○	X		☐	Med-Low noble
Fermentation	X			☐	Clean ferm. profile

Other:

9 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		X					☐	

	Brilliant	Hazy	Opaque	Other	Inappropriate
Clarity	X				☐

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	X					☐	

	Quick	Lasting	Other	Inappropriate
Retention	X			☐

Other:
Texture:

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	bready
Hops	○	X		☐	noble
Bitterness	○		X	☐	bit harsh
Fermentation	X			☐	Clean ferm prof.

	Hoppy		Malty	
Balance		X		☐

	Dry		Sweet	
Finish/Aftertaste		X		☐

because of prominent bitter

Other: Low diacetyl

16 / 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:

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.

Good example of style

Try to avoid astrigency by not oversparge or use other hoping process → fresher hop or other bittering hop.

Judge Total: 39 / 50

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Scoresheet Instructions

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Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	Low X	Oxidized	
Brettanomyces		Plastic	
Diacetyl	L-M X	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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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: 26.11.2022

Head: Arnaud EFFANTIN

Judge: MARKO OŽEGOVIĆ

Judge: Sándor Vámosi-Illés

Judge: Michal Mitra

Saved to BCOE&M: ☑ 16

Staff notes:

Category#: 3

Sub (a-f): B

Entry#: 16

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

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.
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Provide summary of beer and key feedback for improvement.
Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

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

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

Aroma

Malt	X	light sweetness, grainy
Hops	X	light herbal
Fermentation	X	light fruit, red apple
Other		

7/12

Appearance

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

Clarity: Brilliant – Hazy – Opaque

Other

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

Retention: Quick – Lasting

Texture

3/3

Flavor

Malt	X	fairly neutral
Hops	X	herbal
Bitterness	X	slighly too much
Fermentation	X	
Balance (Hoppy – Malty)	X	very bitter finish
Finish/Aftertaste (Dry – Sweet)	X	lingering bitterness
Other		

10/20

Mouthfeel

Body: Thin – M – Full

Carbonation: None L – M – H

Warmth

Creaminess: None L – M – H

Astringency

Other

2/5

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.

Nice looking beer. Good carbonation. Sadly too bitter, reduce hops usage or time it differently. Astringency from hops mainly. Some acetaldehyde, improve yeast health, longer lagering

Judge Total 28/50

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

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

Scoring Guide		
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: ZOLTAN JULAI

Judge: KRATINA Z.

Judge: JARDA M.

Judge: MONZA Z.

Saved to BCOE&M: ☑ 17

Staff notes:

Category#: 3

Sub (a-f): B

Entry#: 17

Subcategory (Spell out): CZECH PREMIUM PALE LAGER

Special Ingredients:

Position in flight: Entry / of

Advanced to MINI-BOS: PLACE

DO NOT FILL

CONSENSUS SCORE

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Bottle Inspection: ☒ OK

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	sladová, chlebová, dominuje
Hops	X			☐	bylinná, pohlavní
Fermentation		X		☐	estery

Other:

7 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
		X					☐

Clarity	Brilliant	Hazy	Opaque	Other
	X			☐

Head	White	Ivory	Beige	Tan	Brown	Inappropriate
	X					☐

Retention	Quick	Lasting	Other
	X		☐

Other:

Texture: velké bubliny

2 / 3

Flavor

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

Other: hořkost ostává na jazyku

12 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth		X		☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency		X		☐

Other:

3 / 5

Overall

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

6 / 10

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

výborné estery – ustrážit teplotu kvašení a pitch rate, drsná hořkost upravit schému chmelení, případně převrátit složení vody – minerálnost, zřetelnost, stříhny

Judge Total: 30 / 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 consesnus 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.
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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

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Provazník
Judge: Leskovský
Judge: Antl
Judge: Kašubová

Saved to BCOE&M: ☑ 22

Staff notes:

Category#: 3B Sub (a-f): Subcategory (Spell out): Special Ingredients: Entry#: 22

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

Bottle Inspection: ☒ OK

Aroma

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

Other: velmi lehce acetaldehyd(?), kvašnicové

9 / 12

Appearance

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

Clarity: Brilliant / X Hazy / Opaque — ☐

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

Retention: Quick / X / Lasting — ☐

Other: Texture:

3 / 3

Flavor

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

Other:

16 / 20

Mouthfeel

Body: Thin / M X / Full — Inappropriate ☐

Carbonation: None L / M X / H — ☐

Warmth: — ☐

Creaminess: None L / M / H — Inappropriate ☐

Astringency: None L / X — ☒

Other:

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

7 / 10

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

Velmi slušný představitel svého stylu, lehce tvrdý (kyselice?), kvašnicové, lehký náznak acetaldehydu, nechat ještě nějaký čas zrát a nechat vyčeřit.

Judge Total: 39 / 50

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Flavor — 13 / 20

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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	
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: GIULIA FARINASSO
Judge: Matyáš Kočí
Judge: Lenka Jirásková
Judge: Zdeněk Melichar

Saved to BCOE&M: ☑ 23

Staff notes:

Category #: 3B
Sub (a-f):
Subcategory (Spell out):
Special Ingredients:
Entry #: 23

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		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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Aroma — 12/12

None L M H — Inappropriate

Malt
Hops
Fermentation
Other

Appearance — 3/3

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: OK

Flavor — 16/20

None L M H — Inappropriate

Malt
Hops
Bitterness: Harsch bitterness which create an unpleasant mouthfeel
Fermentation
Balance: Happy, Malty — well balanced
Finish/Aftertaste: Dry, Sweet — intermediate
Other

Mouthfeel — 2/5

Body: Thin, M, Full — Inappropriate
Carbonation: None L, M, H
Warmth

Creaminess: None L, M, H — Inappropriate
Astringency
Other

Overall — 7/10

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

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

Improve head retention and bitterness
(zaměř se na retenci pěny a ne chmelení,
aby s přidaseel astrigentní)

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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Arnaud EFFANTIN

Judge: Sándor Vozarik-Illes

Judge: Michal Mitra

Judge: Marko Ožegovic

Saved to BCOE&M: ☑ 24

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 24

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

Bottle Inspection: ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	light sweetness, bready
Hops	X			☐	herbal, pepery
Fermentation	X			☐	

Other:

9 / 12

Appearance

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

Clarity: Brilliant X / Hazy / Opaque / Inappropriate ☐

Other:

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

Retention: Quick / Lasting X / Inappropriate ☐ / Other

Texture:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	bready, light sweetness
Hops	X			☐	spicy, pepery
Bitterness		X		☐	
Fermentation	X			☐	a bit musty

Balance: Hoppy / X / Malty ☐ — a bit too bitter

Finish/Aftertaste: Dry / X / Sweet ☐ — lingering bitterness too high

Other:

12 / 20

Mouthfeel

Body: Thin / X / Full ☐

Carbonation: None L / X / H ☐

Warmth: X ☐

Creaminess: None L X / M / H ☐

Astringency: None L X / M / H ☐

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.

Nice looking beer. Good malt profile and hops flavor. Sadly, a bit too bitter, a bit unbalanced. Use less hops or later in the boil. Light mustiness, check yeast health and beer storage

Judge Total: 34 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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	L
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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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Pivovarník
Judge: Leskovský
Judge: Antl
Judge: Kašubová

Saved to BCOE&M: ☑ 27

Staff notes:

Category#: JB
Sub (a-f):
Subcategory (Spell out):
Special Ingredients:
Entry #: 27

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

Bottle Inspection: ☒ OK

Aroma

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

Other: obilné

6 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	X						☐	

	Brilliant	Hazy	Opaque	Inappropriate
Clarity	X			☐

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate
Retention		X	☐

Other:

Texture:

3 / 3

Flavor

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

	Happy	Malty	Inappropriate
Balance		X	☐

	Dry	Sweet	Inappropriate
Finish/Aftertaste	X		☐

Other: trpké, obilné, lehce alkoholové

10 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth				☐

	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

5 / 10

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

Pěkný exterior piva, nízká zakalenost (opalizující), pěna dobře drží, sladovost a chmelovost málo výrazné, hodně trpké a obilné, zřejmě dost prokvašené, zbytkový použitý sladu a chmelu kvůli trpkosti

Judge Total 27 / 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		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 competition rules: The table head judge fills in the scoresheet based on the discussion. Only one scoresheet per sample is submitted. Judge total = table consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: ZOLTÁN PULAI

Judge: JARDA MILER

Judge: MARTINA DUCH

Judge: MONRA REICH

Saved to BCOE&M: ☑ 28

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 28

Subcategory (Spell out): CZECH PREMIUM PALE LAGER

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

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

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

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

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

Aroma — 6/12

Malt: None L – M – H; Inappropriate ☐

Hops: None L – M – H; Inappropriate ☐

Fermentation: None L – M – H; Inappropriate ☐

Other: DMS, DIACETYL

Appearance — 3/3

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 — 11/20

Malt: None L – M – H; Inappropriate ☐

Hops: None L – M – H; Inappropriate ☐

Bitterness: None L – M – H; Inappropriate ☐

Fermentation: None L – M – H; Inappropriate ☐

Balance: Hoppy – Malty ☐

Finish/Aftertaste: Dry – Sweet ☐

Other: KYSELÉ, DMS, ACETALDEHYD, DIACETYL

Mouthfeel — 4/5

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 — 5/10

Classic Example – Not to Style

Flawless – Significant Flaws

Wonderful – Lifeless

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

RECEPTURA V PRINCIPU VYPADÁ FAJN, ALE V PIVU SE VYSKYTLY VADY. POHLÍDAT KVÁŠENÍ – MINDESTUÍ A KONDICE KVASNIC, POZOR NA INTENZITU CHMELOVARU

Judge Total: 29/50

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 consesnus score.

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Provazník
Judge: Cuhovský
Judge: Antl
Judge: Kosíková

Saved to BCOE&M: ☑ 29

Staff notes:

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

Entry #: 29

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Aroma

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

Other:

9/12

Appearance

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

Other:

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

Other:

Texture:

3/3

Flavor

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

Other: lehce trpké

15/20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency	X			☐	

Other:

4/5

Overall

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

7/10

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

Pěkně pročištěné tělo, celkově trochu nevýrazné chuťově, lehce trpké, pivu by prospělo ~~výr~~ výraznější chmelové aroma i hořkost.

Judge Total: 38/50

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 consesnus score.

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Paul Jann
Judge: Martin Altschmied
Judge: Tomáš Skořepa
Judge: Michaela Němečková

Saved to BCOE&M: ☑ 31

Staff notes:

Category # 3
Sub (a-f) B
Subcategory (Spell out)
Special Ingredients

Entry # 31

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		X		☐	Aroma zeleninové (kukuřice), hrášek, lehce medové
Hops	X			☐	
Fermentation	X			☐	

Other

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	chuť odpovídá aromatu, kromě medové.
Hops	X			☐	
Bitterness	X			☐	Hořkost nízká,
Fermentation	X			☐	dozrávání suché.
Balance	Hoppy	X	Malty	☐	Patrné vyšší alkoholy
Finish/Aftertaste	Dry X		Sweet	☐	

Other: Chmelová chuť nízká

9 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Carbonation		X		☐	
Warmth		X		☐	

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency	X			☐	

Other

5 / 5

Overall

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

5 / 10

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

Snížit teplotu kvašení, vyzkoušet chlazení v rozmezí 80°C – 30°C (DMS)

Judge Total: 28 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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	M
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	M	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: 26.11.2022

Head: KÁROLY SZABO

Judge: MATEJ MEŠTÁNEK

Judge: PETER KUDAK

Judge: MICHAL SKODA

Saved to BCOE&M: ☑ 32

Staff notes:

Category#: 3B Sub (a-f): Entry #: 32

Subcategory (Spell out): Czech Premium Pale Lager

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	X			☐	
Hops	X			☐	
Fermentation	X		X	☐	fruity

Other: Low Sourness

4 / 12

Appearance

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

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

Other:

Texture: fine-beaded

1 / 3

Flavor

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

Other: infected, minous

9 / 20

Mouthfeel

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

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other:

2 / 5

Overall

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

4 / 10

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

Unfortunatelly infected.
Try to avoid contamination.
Too pale → use decoction mash.

Try again!

Judge Total: 20 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: GIULIA FARINATOVÁ

Judge: Zenka Strakorá

Judge: Matúš Kocúr

Judge: Vojtěch Melichen

Saved to BCOE&M: ☑ 33

Staff notes:

Category#: 3B

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: 33

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				☐	Objevují se chyby v procesu kvašení
Hops				☐	
Fermentation				☐	
Other					

7 / 12

Appearance

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

	Head	Retention	Texture	Other
	White, Ivory, Beige, Tan, Brown	Quick, Lasting		

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Výrazný sladový charakter,
Hops				☐	
Bitterness				☐	Nepříjemně, ostrá hořkost
Fermentation				☐	Nevyrovnané, výrazné estery
Balance	Hoppy		Malty	☐	Přítomnost diacetylu
Finish/Aftertaste	Dry		Sweet	☐	
Other					

12 / 20

Mouthfeel

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

	None L	M	H	Inappropriate
Creaminess				☐
Astringency				☐
Other	ostré!			

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.

Lépe kontrolovat proces kvašení – estery a rozpouštědla – diacetyl. Všechno pivo na kvasích je třeba trošku zrpaerovat a bude velmi dobré :)

Judge Total: 31 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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 X	X	Solvent / Fusel	
DMS		Sour / Acidic	
Estery X	X	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: PETER CHŇUPA

Judge: JIŘÍ ČEJKA

Judge: MICHAL ZIELINSKI

Judge:

Saved to BCOE&M: ☑ 43

Staff notes:

Category#: 3

Sub (a-f): B

Subcategory (Spell out):

Special Ingredients:

Entry #: 43

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	X	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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Aroma

Malt	X	JEMNE OVOCNÁ, ALE
Hops	X	CELKOVO NEUTRÁLNA,
Fermentation	X	NIE VÝRAZNE NERUŠÍ
Other		

8/12

Appearance

Color	Gold	
Clarity	Brilliant	
Other		
Head	White	
Retention	Quick–Lasting	
Texture		

3/3

Flavor

Malt	X	VÝRAZNÁ TRPKOSŤ ZNIŽUJE
Hops	X	PITEĽNOSŤ, TIEŽ SÚ PRÍTOMNÉ
Bitterness	X	TMAVÉ ESTERY
Fermentation		
Balance	Hoppy–Malty: X	CELKOVO PÁLIŤ DRSNÉ
Finish/Aftertaste	Dry–Sweet: X	V CHUTI
Other		

9/20

Mouthfeel

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

2/5

Overall

Classic Example	Not to Style
Flawless	Significant Flaws
Wonderful	Lifeless

5/10

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

ODPORÚČAM PREKONTROLOVAŤ RMUTOVANIE A SCEDZOVANIE, PRI NESPRÁVNYCH pH A TEPLOTE MÔŽE SLAD AUŤAŤ TRPKOSŤ

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 consesnus score.

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 Illes

Judge: Michal Nitra

Judge: Marko Ožegovic

Saved to BCOE&M: ☑ 45

Staff notes:

Category #:

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: 45

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	X			☐	neutral, too biscrit
Hops	X			☐	light herbal
Fermentation	X			☐	light DMS, estery

Other:

6 / 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:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bread, grainy, biscuit
Hops	X			☐	neutral
Bitterness	X			☐	low bitterness
Fermentation		X		☐	unclean, fruity

Balance: Hoppy / Malty

Finish/Aftertaste: Dry / Sweet

Other:

9 / 20

Mouthfeel

Body: Thin / M / Full — Inappropriate ☐

Carbonation: None L / M / H — Inappropriate ☐

Warmth: X — Inappropriate ☐

Creaminess: None L / M / H — Inappropriate ☐

Astringency: X — Inappropriate ☐

Other:

2 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

5 / 10

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

Nice looking, good carbonation. Good malt profile. But not bitterness enough. Unclean fermentation, better yeast health, fermentation temperature. Check wort ph during sparging

Judge Total: 25 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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		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: 26.11.2022

Head: PETER CANUPA
Judge: MICHAL ZIELINSKI
Judge: JIŘÍ ČESKA
Judge:

Saved to BCOE&M: ☑ 47

Staff notes:

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

Entry #: 47

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Aroma

None L – M – H; Inappropriate

Malt
Hops
Fermentation
Other

STREDNE DIACETYL, NA HRANICI PRÍPUSTNEJ MIERY. INAČE JEMNE PIVNICNE KVASINKY

10/12

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

TROCHA PRÁZDNE TELO, MOHLO BY SA VIAC SLADOVOSTI. CÍTIŤ DIACETYL, ALE V PRÍPUSTNEJ MIERE. JEMNE CÍTIŤ OVOCIE, MOŽNO SPÔSOBENÉ VÝBEROM CHMEľOV, NIE ESTERMI.

15/20

Mouthfeel

Body: Thin – M – Full; Inappropriate
Carbonation: None L – M – H
Warmth
Creaminess: None L – M – H; Inappropriate
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.

DOBRE PIVO, ALE MIERNE MIMO ŠTYL OVOCNOSŤOU A TELOM, PÁSOBÍ SKÔR NEMECKY

Judge Total: 37/50

Example: How to fill in a Scoresheet

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

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

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

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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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Paul Jann

Judge: Martin Altschmied

Judge: Tomáš Skoriepa

Judge: Michaela Němeková

Saved to BCOE&M: ☑ 49

Staff notes:

Category#:

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: 49

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		X		
Hops	X			
Fermentation		X		

Other:

Aroma kyselé, lehce chmelové a sladové

9 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	X						

	Brilliant	Hazy	Opaque	Other
Clarity		X		

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					

	Quick	Lasting	Other
Retention		X	

Other:

Texture:

2 / 3

Flavor

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

Other: Nedostatečné prokvašení

V chuti patrná kyselost a ovocnost, lehce karamelová, suché dozvinutí, nízká hořkost

9 / 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:

4 / 5

Overall

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

5 / 10

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

Prodloužit ležení (zakalení v chuti patrné), snížit teplotu kvašení – použít viabilní kvasnice

Judge Total: 29 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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		Musty	
Astringent		Oxidized	L
Brettanomyces		Plastic	L
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	M
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 26.11.2022

Head Arnaud EFFANTIN

Judge Sandor Vozarek-Iller

Judge Michal Nitra

Judge Marko Ožegović

Saved to BCOE&M: ☑ 50

Staff notes:

Category# 3

Sub (a-f) B

Entry # 50

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

Bottle Inspection ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	bready
Hops	X			☐	spicy, herbal
Fermentation		X		☐	diacetyl is high, light DMS

Other

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		X					☐

	Brilliant	Hazy	Opaque	Other
Clarity	X			☐

Other

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					☐

	Quick	Lasting	Other
Retention		X	☐

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bready, light biscuit
Hops	X			☐	lemony, light spiceness
Bitterness	X			☐	too low
Fermentation		X		☐	medium diacetyl

	Hoppy	Malty	Dry	Sweet
Balance		X		
Finish/Aftertaste			X	

Other

balanced

11 / 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

4 / 5

Overall

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

6 / 10

Feedback

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

Nice looking beer, good head retention, creamy head. Good malt profile but excessive diacetyl (have a diacetyl rest), too low bitterness.

30 / 50

Judge Total

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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	H	Solvent / Fusel	
DMS	L	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: ZOLTÁN POLÁI

Judge: JARDA MILER

Judge: MARTINA DUCHOSLAVOVÁ

Judge: HONZA REICH

Saved to BCOE&M: ☑ 55

Staff notes:

Category#: 3

Sub (a-f): B

Subcategory (Spell out): CZECH PREMIUM PALE LAGER

Special Ingredients:

Entry #: 55

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		X		☐	
Hops			X	☐	KONOPNÁ, TRÁVNATÁ, DOMINUJE
Fermentation	X			☐	

Other: DOMINUJE KONOPNÁ CHMELOVÁ VŮŇA

10 / 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		☐	
Fermentation	X			☐	

	Hoppy	Malty	Inappropriate
Balance	X		☐

	Dry	Sweet	Inappropriate
Finish/Aftertaste	X		☐

Other: DOMINUJE CHMELOVOST, HI TRÁVNATÉ, DOBRÁ BALANS

15 / 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:

4 / 5

Overall

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

5 / 10

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

PROCESNĚ JE TO ZVLÁDNUTÉ DOBŘE, BEZ VÝŘEČEK VAD, LEN ŽO NIE CELKOM SPRÁVNY DO STYLU, UPRAVIŤ RECEPTÚRU, POUŽIŤ INÝ CHMEEL (MENŠIE TRÁVNATÝ, VIAC KORENITÝ) UPRAVIŤ KVASENIE ALEBO ZRAŇOVANIE – VIAC VERNÁCIEČNÝCH CHUTÍ

Judge Total: 37 / 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 consesnus score.

TMAVŠIU FARBU, PLNŠIE TELO

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	H	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: KAROLY SZABÓ
Judge: MATEJ MESTANEK
Judge: PETER HUDAK
Judge: MICHAL SKODA

Saved to BCOE&M: ☑ 58

Staff notes:

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

Entry #: 58

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

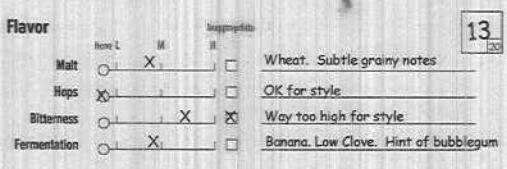
Bottle Inspection: ☐ OK

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.



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	M	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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Aroma

None L M H — Inappropriate

Malt: bread crust
Hops: herbal
Fermentation: medium ~~diacetyl~~ DMS
Other: low fruity esters

6 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate — Other
Clarity: Brilliant, Hazy, Opaque
Other:

Head: White, Ivory, Beige, Tan, Brown — Inappropriate — Other
Retention: Quick, Lasting
Texture:

3 / 3

Flavor

None L M H — Inappropriate

Malt
Hops
Bitterness: prominent bitter
Fermentation: DMS
Balance: Hoppy, Malty: due to bitterness
Finish/Aftertaste: Dry, Sweet
Other: lingering bitter

11 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate
Carbonation: None L, M, H
Warmth

Creaminess: None L, M, H — Inappropriate
Astringency
Other

3 / 5

Overall

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

6 / 10

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

too pronounced bitter try to use softer water. Avoid DMS by rolling boil and quick cooling.

Judge Total: 29 / 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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head Judge: Provazník
Judge: Leskovský
Judge: Anýl
Judge: Kašubová

Saved to BCOE&M: ☑ 60

Staff notes:

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

Entry #: 60

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

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		X	Way too high for style
Fermentation		X		☐	Banana. Low Clove. Hint of bubblegum

Aroma

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

Other

7/12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque, Inappropriate ☐

Other

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

Retention: Quick X, Lasting, Inappropriate ☐

Texture

3/3

Flavor

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

Other: lehká oxidace, nasládlá, trpká

14/20

Mouthfeel

Body: Thin, M X, Full, Inappropriate ☐

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

Warmth: Inappropriate ☐

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

Astringency: Inappropriate ☐

Other

4/5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

6/10

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

Dobrý vzhled, pěna rychle mizí, lehce oxidované, trochu nevyrovnané sladové až nasládlé a zároveň trpké.

Judge Total 34/50

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

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

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

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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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Paul Jann
Judge: Martin Altschmied
Judge: Tomáš Skořepa
Judge: Michaela Němethová

Saved to BCOE&M: ☑ 62

Staff notes:

Category#: 3
Sub (a-f): B
Subcategory (Spell out):
Special Ingredients:
Entry #: 62

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Aroma

None L — M — H; Inappropriate

Malt: M
Hops: L
Fermentation: L
Other:

vo vôni ať DMS, kukurica acetaldehyd, koriandr - koriander, karamel, alkohol

10/12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black; Inappropriate; Other
Clarity: Brilliant, Hazy, Opaque
Other:

Head: White, Ivory, Beige, Tan, Brown; Inappropriate; Other
Retention: Quick, Lasting
Texture:

3/3

Flavor

None L — M — H; Inappropriate

Malt: L
Hops: M
Bitterness: M
Fermentation: ☒
Balance: Hoppy — Malty
Finish/Aftertaste: Dry — Sweet
Other:

odstringentný vnem, kukurica - DMS, acetaldehyd - jablko, chyby kazia chutový vnem, náznaky korenín - možno z chmeľu,

6/20

Mouthfeel

Body: Thin, M, Full; Inappropriate
Carbonation: None L, M, H
Warmth:
Creaminess: None L, M, H; Inappropriate
Astringency:
Other:

3/5

Overall

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

4/10

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

acetaldehyd - chyby vo fermentácii (skoro odstránené kvasnice, skoný cold crash), DMS - chmeľovar - nízka teplota, pitelnosť znížená chybami

Judge Total: 26/50

Example: How to fill in a Scoresheet

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

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Paul Jann
Judge: Martin Altschmied
Judge: Tomáš Skořepa
Judge: Michaela Nekvathová

Saved to BCOE&M: ☑ 65

Staff notes:

Category#: 3
Sub (a-f): B
Entry #: 65
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

Bottle Inspection: ☑ ok

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	koriminy z chmeľu, fresh, sladkosť zo sladu,
Hops		X		☐	
Fermentation	X			☐	

Other:

11 / 12

Appearance

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

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

Other:

Texture:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	jemný diacetyl, na konci sladkosť / sladovitosť, podobá sa vnemom vo vôni, príjemná chuť chmeľu, jemná znovavosť na konci,
Hops		X		☐	
Bitterness		X		☐	
Fermentation	X			☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	

Other:

14 / 20

Mouthfeel

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

5 / 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.

pitelné príjemné pivo, pravdepodobne použité menej typické kvasnice alebo iná teplota fermentácie ako bežne pri ležiakoch, sledovať farbu a nečistiť produkty vznikajúce pri dekoku,

Judge Total: 39 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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	L	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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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: 26.11.2022

Head: ZOLTAN PULAI

Judge: JARDA MULLER

Judge: MARTINA DUCHOSLAVOVÁ

Judge: MONIKA BEICH

Saved to BCOE&M: ☑ 68

Staff notes:

Category#: 3

Sub (a-f): B

Subcategory (Spell out): CZECH PALE LAGER

Special Ingredients:

Entry #: 68

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 PLZEŇ OKOLO HRDLA FLAK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Aroma

Malt	X	☐	
Hops	X	☐	
Fermentation	X	☐	

Other: OX, KYS, SKLEPNÍ, ESTERY

3/12

Appearance

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

Clarity: Brilliant X / Hazy / Opaque ☐

Other

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

Retention: Quick / Lasting X ☐

Texture

3/3

Flavor

Malt	X	☐	
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	
Balance	Hoppy / X / Malty	☐	
Finish/Aftertaste	Dry X / Sweet	☐	

Other: OX, KYS, SKLEP,

5/20

Mouthfeel

Body: Thin / M X / Full ☐

Carbonation: None L / X / H ☐

Warmth: X ☐

Creaminess: None L X / M / H ☐

Astringency: X ☐

Other

3/5

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

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

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.

SANITACE, SANITACE, SANITACE!
OXIDACE – ELIMINUJ VZDUCH V PROCESECH
SKLEPNÍ – PLESNIVÝ SLAD, KONTAMINACE

Judge Total: 17/50

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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rev BSTR-180124

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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting | Date: 26.11.2022

Head: GIUL FARINASSO

Judge: LENKA STRAKOVÁ

Judge: MATÚŠ KOCÚR

Judge: ZDENĚK MELICHAR

Saved to BCOE&M: ☑ 69

Staff notes:

Category# 3B

Sub (a-f)

Subcategory (Spell out)

Special Ingredients

Entry # 69

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

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

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

Aroma — 5/12

	None L	M	H	Inappropriate	
Malt				☐	vysoké koncentrace esterů, diacetylu, acetaldehydu
Hops				☐	
Fermentation				☐	
Other					

Appearance — 3/3

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

Flavor — 7/20

	None L	M	H	Inappropriate	
Malt				☐	~~Malty~~? Převažují estery
Hops				☐	a prvky dalších rad.
Bitterness				☐	
Fermentation				☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other					

Mouthfeel — 2/5

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

Overall — 2/10

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

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

nízká k dalšímu nepitd k důvodu přítomnosti rad a nízké astrigence

Judge Total: 19/50

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 consesnus score.

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: GIULIA FARINASSO

Judge: Lenka Vrakrová

Judge: Martin Kaulr

Judge: Zbyněk Melichar

Saved to BCOE&M: ☑ 70

Staff notes:

Category#: 3B

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: 70

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

Malt: Výraznější acetaldehyd, estery

Hops:

Fermentation: Nezvládnuté kvašení

Other:

4 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque, Other

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

Retention: Quick, Lasting, Other

Other:

Texture:

3 / 3

Flavor

Malt: Velmi výrazný acetaldehyd a estery

Hops:

Bitterness:

Fermentation: Velmi rychle se pije

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other:

7 / 20

Mouthfeel

Body: Thin, M, Full, Inappropriate

Carbonation: None, L, M, H

Warmth:

Crearniness: None, L, M, H, Inappropriate

Astringency:

Other:

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

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

Vypadá to na příliš rychlé kvašení za vysoké teploty

Judge Total: 20 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Provazník
Judge: Leskovský
Judge: Antl
Judge: Kašubová

Saved to BCOE&M: ☑ 72

Staff notes:

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

Entry #: 72

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

Bottle Inspection ☐ oz

Aroma

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

Other

12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
		X					☐	

Clarity	Brilliant	Hazy	Opaque	Inappropriate
		X		☐

Head	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
	X					☐	

Retention	Quick	Lasting	Inappropriate
		X	☐

Other: první čásha

Texture:

3

3

Flavor

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

Other

20

Mouthfeel

	Thin	M	Full	Inappropriate
Body				☐

	None L	M	H	Inappropriate
Carbonation	○			☐
Warmth	○			☐

	None L	M	H	Inappropriate
Creaminess	○			☐
Astringency	○			☐

Other

5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

10

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

kontaminováno (2 lahve)

Judge Total: 13 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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Problematic	0-13	Major off flavors and aromas dominate

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: PETER CAHÚPA

Judge: JIŘÍ ČEJKA

Judge: MICHAL ZIELINSKI

Judge:

Saved to BCOE&M: ☑ 71

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 73

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

Bottle Inspection: ☐ OK

Aroma

Malt: None L M H ☐ Inappropriate

Hops: ☐

Fermentation: ☐

Other:

STREDNÝ DIACETYL, DMS - VARENÁ KUKURICA TIEŽ STREDNÁ MLADINOVÁ ARÓMA

6 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black ☐ Inappropriate

Clarity: Brilliant Hazy Opaque ☐ Other

Head: White Ivory Beige Tan Brown ☐ Inappropriate

Retention: Quick Lasting ☐ Other

Other:

Texture:

2 / 3

Flavor

Malt: None L M H ☐ Inappropriate

Hops: ☐

Bitterness: ☐

Fermentation: ☐

Balance: Happy Malty ☐

Finish/Aftertaste: Dry Sweet ☐

Other: STREDNE SILNÁ MLADINOVÁ CHUŤ. PIVO PÔSOBÍ NEDOKONČENÝM DOJMOM - PRÍLIŠ MLADÉ, KVASENIE BOLO UKONČENÉ PRÍLIŠ SKORO. NA TO SA NAVIAZAL STREDNÝ DIACETYL. TIEŽ PRÍTOMNÉ STREDNÉ DMS TIEŽ PRÍLIŠ NÍZKA HORKOSŤ A CHMEĽOVÝ CHARAKTER

7 / 20

Mouthfeel

Body: Thin M Full ☐ Inappropriate

Carbonation: None L M H ☐

Warmth: ☐

Creaminess: None L M H ☐ Inappropriate

Astringency: ☐

Other:

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

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

TREBA ZABEZPEČIŤ VHODNÉ PODMIENKY KVASENIA - DOSTATOK KVASNÍC, VHODNÁ TEPLOTA A DOSŤ ČASU. TIEŽ ODPORÚČAM POSTARAŤ SI ŽE DOSTATOČNÝ ODPAD POČAS CHMEĽOVARU (KVÔLI DMS)

Judge Total: 21 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

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

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting | Date: 26.11.2022

Head: G. FARINASJO
Judge: Lenka Hrabcová
Judge: Matěj Kouřil
Judge: Zdeněk Melichar

Saved to BCOE&M: ☑ 74

Staff notes:

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

Entry #: 74

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Aroma

Malt	L	acetaldehyd
Hops	L	
Fermentation	M	
Other		

6/12

Appearance

Color: Yellow / Gold / Amber / Copper / Brown / Black
Clarity: Brilliant / Hazy / Opaque
Other: kalich nebyla plná

Head: White / Ivory / Beige / Tan / Brown
Retention: Quick / Lasting
Texture:

2/3

Flavor

Malt	M	Výrazně nenápadné,
Hops	L	Špatně prokvašené
Bitterness	L	(Nízké prokvašení)
Fermentation	M	
Balance	Malty	Vyšší koncentrace Acetaldehydu
Finish/Aftertaste	Sweet	
Other		

13/20

Mouthfeel

Body: Thin / M / Full
Carbonation: L
Warmth:
Creaminess: L
Astringency:
Other:

2/5

Overall

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

5/10

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

Oir potřebuje výrazně propracovat, přítomny vady vlivem procesu kvašení
Má chmelové
Má potenciál, ale je třeba upravit celý postup technolog.

Judge Total: 28/50

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

Acetaldehyde	X	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.
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rev BSTR-180124

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 consesnus score.

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 Nitra

Judge: Marko Ozegovic

Saved to BCOE&M: ☑ 76

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 76

Subcategory (Spell out):

Specia 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

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		☐	bready, grainy
Hops	X			☐	herbal
Fermentation	○	X		☐	light cheesy, diacetyl
Other					

8/12

Appearance

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

Other: Texture:

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	bready
Hops	○	X		☐	spicy, herbal, floral
Bitterness	○	X		☐	a bit too much
Fermentation	○	X		☐	some diacetyl
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	
Other					

13/20

Mouthfeel

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

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

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.

Good malt profile, same hops flavor. Slightly too high bitterness, reduce hops load or change timing. Check yeast health. reduce diacetyl with diacetyl rest

Judge Total: 34/50

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	

cheesy L

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

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rev BSTR-180124

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

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 Nitra

Judge: Marko Ožegovic

Saved to BCOE&M: ☑ 81

Staff notes:

Category#: 3

Sub (a-f): B

Subcategory (Spell out):

Special Ingredients:

Entry #: 81

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	X			☐	neutral, bready
Hops	X			☐	light spiciness, herbal
Fermentation	X			☐	
Other	light DMS				

9 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		X					☐

	Brilliant	Hazy	Opaque	Other
Clarity	X			☐

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					☐

	Quick	Lasting	Other
Retention		X	☐

Other: Texture:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	light sweetness, grainy
Hops		X		☐	light fruity, atypical hops profile
Bitterness		X		☐	a bit low
Fermentation		X		☐	ok

	Hoppy		Malty	
Balance		X		☐

	Dry		Sweet	
Finish/Aftertaste		X		☐

Other:

13 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐

	None L	M	H	Inappropriate
Creaminess		X		☐
Astringency		X		☐

Warmth: X ☐

Other:

4 / 5

Overall

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

7 / 10

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

Brillant beer. Fair balance but benefit from more bitterness. Be sure to use traditional saazer hops. Boil longer / open boil to remove DMS.

Judge Total: 36 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: PETER CHNUPA

Judge: MICHAL ZIELINSKI

Judge: JIŘÍ ČEJKA

Judge:

Saved to BCOE&M: ☑ 82

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 82

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

Bottle Inspection: ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt	○			☐	SILNÝ DIACETYL,
Hops	○			☐	STRÉDNE ESTERY A
Fermentation	○			☐	TRÁVNATOSŤ

Other:

5 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other:

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

Retention: Quick, Lasting

Texture:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○			☐	SILNÝ DIACETYL, STREDNÉ
Hops	○			☐	ESTERY, TIEŽ STREDNÁ
Bitterness	○			☐	TRPKOSŤ - ANO PÔSOBÍ
Fermentation	○			☐	DASNE, ŤAŽKO SA PIJE.

Balance: Hoppy — Malty ☐

Finish/Aftertaste: Dry — Sweet ☐

K TOMU SA V DOCHUTI PRIDÁVA TRÁVNATOSŤ.

Other:

7 / 20

Mouthfeel

Body: Thin — M — Full ☐

Carbonation: None L — M — H ☐

Warmth: ○ — M ☐

Creaminess: None L — M — H — Inappropriate ☐

Astringency: ○ — M ☐

Other:

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

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

ODPORÚČAM PREKONTROLOVAŤ SANITÁCIU A FERMENTAČNÉ PRAKTIKY - DODRŽAŤ TEPLOTU, ZÁKVASNÚ DÁVKU, ČISTOTU

Judge Total: 20 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Z. PULAI
Judge: J. MILER
Judge: M. DUCHOSLAV.
Judge: J. REICH

Saved to BCOE&M: ☑ 84

Staff notes:

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

Entry # 84

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 LIGHT GUSHING

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Fermentation				☐	ACETALDEHYD,
Other	OXIDACE				

4 / 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	X			☐	
Hops	X			☐	
Bitterness	A			☐	
Fermentation			X	☐	
Balance	Happy	X	Malty	☐	
Finish/Aftertaste	Dry		Sweet X	☐	
Other	OXIDOVANÉ, ESTEROVÉ, NEDOKVÁŠENÉ MASTNÉ KYSELINY				

6 / 20

Mouthfeel

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

4 / 5

Overall

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

7 / 10

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

PĚKNÁ BARVA I ČIROST. PO OTEVŘENÍ LEHKÝ GUSHING. ZKUS OPRAVIT RECEPTURU VELMI MÁLO PROKVÁŠENÉ. (TĚMĚŘ PO CHMELU) POZOR PŘI LAHVOVÁNÍ NA OXIDACI. DÁLE SLABŠÍ PRÁCE S KVASNICEMI – ICELA NEDOKVÁŠENÉ

Judge Total: 20 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: KÁROLY SZABÓ
Judge: MATEJ MEŠTÁNEK
Judge: PETER KURAK
Judge: MICHAL ŠKODA

Saved to BCOE&M: ☑ 85

Staff notes:

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

Entry #: 85

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		X		☐	bready, bread crust
Hops		X		☐	herbal
Fermentation		X		☐	Low phenolic
Other					celery

7 / 12

Appearance

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

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

Other:
Texture: fine-beaded

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops		X		☐	herbal
Bitterness		X		☐	prominent just smooth bitter
Fermentation				☐	Med-Low fruity esters
Balance	Hoppy		Malty	☐	unbalanced pear, banana
Finish/Aftertaste	Dry	X	Sweet	☐	
Other					grainy astrigency

11 / 20

Mouthfeel

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

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

3 / 5

Overall

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

6 / 10

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

Try to reach more cleaner ferm. profile by healty yeast and temperature control. good

Drinkable one next time will more better

Judge Total 30 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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		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: 26.11.2022

Head: Prorazník
Judge: Leskovský
Judge: Antl
Judge: Kašubová

Saved to BCOE&M: ☑ 13

Staff notes:

Category#: 3B Entry #: 93
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

Bottle Inspection: ☐ OK

Aroma

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

Other:

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	○			☐	
Hops	○			☐	
Bitterness	○			☐	
Fermentation	○			☐	

	Hoppy	Malty	Inappropriate	
Balance			☐	

	Dry	Sweet	Inappropriate	
Finish/Aftertaste			☐	

Other:

20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body				☐	

	None L	M	H	Inappropriate	
Carbonation	○			☐	
Warmth	○			☐	

	None L	M	H	Inappropriate	
Creaminess	○			☐	
Astringency	○			☐	

Other:

5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

10

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

kontaminace (2 lahve)
pivo připomíná grep (hyselost + trochost)

Judge Total: 13 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: KÁROLY SLABÓ

Judge: MATEJ MEŠTÁNEK

Judge: PETER HODAK

Judge: MICHAL ŠKODA

Saved to BCOE&M: ☑ 97

Staff notes:

Category#:

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry # 97

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		X		☐	bready, crusty
Hops		X		☐	herbal, floral
Fermentation	X			☐	M-L diacetyl
Other					

10 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops		X		☐	
Bitterness		X		☐	smooth, but lingering
Fermentation	X			☐	diacetyl
Balance	Hoppy	X	Malty	☐	balanced
Finish/Aftertaste	Dry	X	Sweet	☐	
Other	Drinkable				

17 / 20

Mouthfeel

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

Very nice beer, would drink more!

Bit lower diacetyl can develope it with a diacetyl rest at the end of ferm.

Judge Total 42 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	L	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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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: 26.11.2022

Head: Arnaud EFFANTIN

Judge: Sandor Vozarik-Illes

Judge: Michal Mitra

Judge: Marko Ožegovic

Saved to BCOE&M: ☑ 98

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 98

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

Bottle Inspection: ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	grainy, biscuity
Hops	X			☐	peppery, spicy
Fermentation		X		☐	diacetyl, light fruitiness

Other:

7 / 12

Appearance

Color: Yellow / Gold / Amber / Copper / Brown / Black — 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		☐	grainy, husky
Hops		X		☐	peppery, spicy
Bitterness	X			☐	
Fermentation	X			☐	fruitiness
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	

Other: light vegetable notes

13 / 20

Mouthfeel

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

5 / 5

Overall

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

8 / 10

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

Nice looking beer, good balanced beer. Ensure open boil to remove DMS and vegetable notes. Be careful of over sparging, sparge temperature and sparge pH to avoid husky flavor.

Judge Total: 36 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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	L	Solvent / Fusel	
DMS	L	Sour / Acidic	
Estery	L	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	L

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: 26.11.2022

Head: Arnaud EFFANTIN

Judge: Sanda Vozarik-Iller

Judge: Michal Nitra

Judge: Mark Ožegovic

Saved to BCOE&M: ☑ 101

Staff notes:

Category#: 3

Sub (a-f): B

Entry#: 101

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

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Aroma

Malt	X (L)	
Hops	X (L)	
Fermentation	X (H)	acetaldehyde covers everything light diacety. Acidity low
Other		

4/12

Appearance

Color	X Amber	
Clarity	X Brilliant	
Other		
Head	X White	
Retention	X Lasting	
Texture		

3/3

Flavor

Malt	X (M)	bready, biscuity
Hops	X (L)	
Bitterness	X (M)	good level
Fermentation	X (H)	a lot of acetaldehyde
Balance	X (M) Hoppy–Malty	good balanced
Finish/Aftertaste	X Dry–Sweet	
Other		

6/20

Mouthfeel

Body	X (M) Thin–Full	
Carbonation	X (M)	
Warmth	X	
Creaminess	X (M)	
Astringency	X (L)	
Other		

4/5

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.

Good balanced beer, good malt profile, right level of bitterness. However, the very high level of acetaldehydes ruins the beer. Age longer the beer, let it ferment fully lagering and you will have a great beer

Judge Total 21/50

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

Acetaldehyde	X 2 H		Metallic	
Alcoholic / Hot			Musty	
Astringent			Oxidized	
Brettanomyces			Plastic	
Diacetyl	L		Solvent / Fusel	
DMS			Sour / Acidic	
Estery			Smoky	
Grassy			Spicy	
Light-Struck			Sulfur	
Medicinal			Vegetal	

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

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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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: GIULIA FARNASIO
Judge: LENKA Miakové
Judge: Matěj Rocín
Judge: Zbyněk Melichar

Saved to BCOE&M: ☑ 109

Staff notes:

Category# 3B Sub (a-f) Subcategory (Spell out) Special Ingredients

Entry # 109

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

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	

Aroma (12)

	None L	M	H	Inappropriate	
Malt				☐	
Hops				☐	
Fermentation				☐	

Other

Appearance (3)

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

Flavor (20)

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

Other

Mouthfeel (5)

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — ☐

Warmth — ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency — ☐

Other

Overall (10)

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

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

Mimo kategorii – INFUZE NENÍ POVOLENÁ
Dobré pivo, trhnutí mírného. Nejsou vady,
vyrobené, fajn nasycení, kvůli infuzi
obtížnější určit identifikovat off flavours
(produkční na vyšší alkohol)

Judge Total: 35/50

Scoring Guide

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

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

CHUTNÁ NÁM :)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Paul Jann
Judge: Martin Altschmied
Judge: Tomáš Skoviepa
Judge: Michaela Němcová

Saved to BCOE&M: ☑ 110

Staff notes:

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

Entry #: 110

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	○	X		☐
Hops	X			☐
Fermentation	X			☐

Other:

Aroma kyselé, lehce pavlon opic ~~(letitka)~~ (merkaptany)

5 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
	X						☐

Clarity	Brilliant	Hazy	Opaque	Other
	X			☐

Head	White	Ivory	Beige	Tan	Brown	Inappropriate
	X					☐

Retention	Quick	Lasting	Other
	X		☐

Other: Bublinky, velké bublinky

Texture:

2 / 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: Pivo velmi dobré, ale bohužel ne ve stylu 3B

výrazně sladké, bez chmelové chuti, lehce kyselé mléko

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:

5 / 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.

Zlepšit procedury mutování a nalazení kroky. Pivo bohužel nechutnal jako lager, možná kontaminace z předešlých varek?

Judge Total: 29 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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	L
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	L
Estery		Smoky	
Grassy		Spicy	
Light-Struck (merkaptany)	H	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: 26.11.2022

Head: ZOLTÁN PULAI
Judge: MARTINA PUCH
Judge: J. MIER
Judge: M. REICH

Saved to BCOE&M: ☑ 111

Staff notes:

Category#: 3
Sub (a-f): B
Entry#: 111
Subcategory (Spell out): CZECH PREMIUM PALE LAGER
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	X			☐	
Hops	X			☐	
Fermentation			X	☐	DROŽDOVÁ VŮNĚ

Other: OXIDACE CHMELE

6 / 12

Appearance

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

Other

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

Other

Other: Texture:

3 / 3

Flavor

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

Other

15 / 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

5 / 5

Overall

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

6 / 10

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

OHLÍDAT ČERSTVOST SUROVIN A KVASENÍ. PODEZŘENÍ NA OXIDACI CHMELE, DLOUHÉ LEŽENÍ NA KVASNICÍCH. POLADIT RECEPTURU VÍCE DO STYLU

Judge Total: 35 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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	
Yeasty	M		

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: 26.11.2022

Head: PETER CHŇUPA

Judge: MICHAL ZIELINSKI

Judge: JIŘÍ ČEJKA

Judge:

Saved to BCOE&M: ☑ 113

Staff notes:

Category#: 3

Sub (a-f): B

Entry#: 113

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

Bottle Inspection: ☐ ok

Aroma

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

Other: STREDNE CHMELOVÁ A JEMNE CHLEBOVÁ SLADOVOST

JEMNÁ LETINKA, JEMNE PIVNIČNÁ KVASINKOVOSŤ. CELKOVO VŠAK PRÍJEMNÁ,

9 / 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						☐

Other

	Quick	Lasting	Inappropriate
Retention			☐

Texture

3 / 3

Flavor

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

Balance	Hoppy	X	Malty	☐
Finish/Aftertaste	Dry		Sweet	☐

Other: AJ NASÝTENIE

JEMNÁ TRPKOSŤ A ESTERY. STREDNÁ LETINKA, ČO JE DNES PRI MNOHOJ KÁSI. CELKOVO VŠAK PRÍJEMNÁ HORKOSŤ, SPRÁVNE TELO

14 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body				☐

	None L	M	H	Inappropriate
Carbonation	○			☐
Warmth	○			☐

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

Other

4 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

7 / 10

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

CELKOVO DOBRÉ PIVO, ODPORÚČAM IBA ODSTRÁNIŤ TRPKOSŤ (TEPLOTA PRI SCEDZOVANÍ, PH) A LETINKU? PRÍSTUP SVETLA A TEPLA PRI SKLADOVANÍ.

Judge Total: 37 / 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		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 competition rules: The table head judge fills in the scoresheet based on the discussion. Only one scoresheet per sample is submitted. Judge total = table consesnus score.

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 Feller

Judge: Michal Nitra

Judge: Marco Ožegovic

Saved to BCOE&M: ☑ 114

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 114

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

Bottle Inspection: ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	bready, light grainy
Hops	X			☐	herbal notes
Fermentation	X			☐	light acetaldehyde + diacetyl

Other:

9 / 12

Appearance

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

Other: Texture:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bready, grainy, light toast
Hops		X		☐	herbal
Bitterness		X		☐	
Fermentation	X			☐	light fruitiness
Balance	Hoppy	X	Malty	☐	both light so balanced
Finish/Aftertaste	Dry	X	Sweet	☐	

Other: lingering bitterness

14 / 20

Mouthfeel

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

Good malt profile. Slightly too much bitterness and malt flavor. Very lingering bitterness, a bit to much.
Ensure good fermentation health and do a good diacetyl rest

Judge Total: 38 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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: 26.11.2022

Head: PETER CHŇUPA

Judge: MICHAL ZIELINSKI

Judge: JIŘÍ ČEJKA

Judge:

Saved to BCOE&M: ☑ MZ

Staff notes:

Category#:

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: 117

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Aroma

Malt: JABLČNÁ, ESTERY,

Hops: TIEŽ MIERNY DIACETYL.

Fermentation: JEMNÁ CHLEBOVATÁ SLADOVOŠŤ

Other: BOHUŽIAĽ SKRYTÁ ZA VÁDAMI

5/12

Appearance

Color: Yellow – Gold – Amber – Copper – Brown – Black (Gold)

Clarity: Brilliant – Hazy – Opaque (Brilliant)

Other

Head: White – Ivory – Beige – Tan – Brown

Retention: Quick – Lasting (Quick)

Other

Texture

2/3

Flavor

Malt: VEĽA JABĽK, TIEŽ HNILÉ JABLKÁ, STREDNÉ ESTERY. PÁSOBÍ STARÝM DOSMOM.

Hops

Bitterness

Fermentation: SKÔR NA SLADKEJ STRANE, NEDOSTATOK HORKOSTI A CHMEĽOVÉHO CHARAKTERU

Balance: Hoppy – Malty

Finish/Aftertaste: Dry – Sweet

Other: TIEŽ JEMNÁ TRPKOSŤ

7/20

Mouthfeel

Body: Thin – M – Full (M)

Carbonation: None L – M – H (L)

Warmth

Creaminess: None L – M – H

Astringency: None L – M – H (M)

Other

2/5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3/10

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

ODPORÚČAM POSTAVIŤ SILU KVASENIA – DOSTATOK KVASINIEK, PREVZDUŠNENIE, SPRÁVNA TEPLOTA.
TIEŽ ODPORÚČAM AOVEŇAŤ NORMÁLNE SKLENENÉ FLAŠE :)

Judge Total: 19/50

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

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

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

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rev BSTR-180124

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

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: SILVIA FARNASIO
Judge: LENKA STRAKOVÁ
Judge: Matěj Kočí
Judge: Zbyněk Melichar

Saved to BCOE&M: ☑ 120

Staff notes:

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

Entry #: 120

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		/		☐	Světelná oxidace, slatinka
Hops		/		☐	
Fermentation	/			☐	

Other: žádná výrazná chyta v kvašení, ale oxidace!

8/12

Appearance

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

Clarity: Brilliant / Hazy / Opaque

Other

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

Retention: Quick / Lasting

Texture

3/3

Flavor

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

Other

16/20

Mouthfeel

Body: Thin / M / Full — Inappropriate ☐

Carbonation: None L / M / H

Warmth

Crearniness: None L / M / H — Inappropriate ☐

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.

Výborné pivo bez vad, jen náznak světelné oxidace (starší vzorek?)
Není přítomna žádná pořádná chyba

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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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	X
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: 26.11.2022

Head Judge: KÁROLY SZABÓ
Judge: MATEJ MEŠTÁNEK
Judge: PETER HUDÁK
Judge: MICHAL ŠKODA

Saved to BCOE&M: ☑ 125

Staff notes:

Category#: 3D Entry #: 125
Sub (a-f):
Subcategory (Spell out): Czech Premium Pale Lager
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

Inappropriate

Malt: None L M H
Hops: None L M H
Fermentation: None L M H — citrusy, peat
Other: Sour, strange, out of style like effervescent tablet smell

4 / 12

Appearance

Inappropriate

Color: Yellow Gold Amber Copper Brown Black
Clarity: Brilliant Hazy Opaque Other — cloudy
Other

Inappropriate

Head: White Ivory Beige Tan Brown
Retention: Quick Lasting Other
Texture

1 / 3

Flavor

Inappropriate

Malt: None L M H
Hops: None L M H — herbal
Bitterness: None L M H — but lingering
Fermentation: None L M H — fruity, low medicinal
Balance: Hoppy Malty
Finish/Aftertaste: Dry Sweet
Other: M-L sourness Clearly out of style yeasty

8 / 20

Mouthfeel

Inappropriate

Body: Thin M Full
Carbonation: None L M H
Warmth

Inappropriate

Creaminess: None L M H
Astringency: None L M H
Other

2 / 5

Overall

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

3 / 10

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

Unfortunatelly infected check your sanitation process.

Judge Total: 18 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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	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: 26.11.2022

Head: KAROLY SZABO
Judge: MATEJ MESTANEK
Judge: PETER HUDAK
Judge: MICHAL SKODA

Saved to BCOE&M: ☑ 127

Staff notes:

Category#: 3D Entry#: 127
Sub (a-f):
Subcategory (Spell out): Czech Prem. Pale Lager
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	X			☐	
Hops		X		☐	herbal, hitgrassy
Fermentation		X		☐	green apple
Other					

4 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		X					☐	

	Brilliant	Hazy	Opaque	Other
Clarity	X			☐

Other: fair clarity

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	X					☐	

	Quick	Lasting	Other
Retention		X	☐

Texture: loose

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	grainy
Hops		X		☐	herbal
Bitterness		X		☐	smooth, well balanced
Fermentation		X		☐	acetaldehyde

	Hoppy	Malty	Inappropriate
Balance	X		☐

	Dry	Sweet	Inappropriate
Finish/Aftertaste	X		☐

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	X			☐
Astringency	X			☐

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.

Do not cool down before fermentation complete to avoid acetaldehyde
God recipe should be a very good beer without the flaw
Try again!

Judge Total: 25 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting | Date: 26.11.2022

Head: Provazník
Judge: Leskovský
Judge: Antl
Judge: Kašubová

Saved to BCOE&M: ☑ 128

Staff notes:

Category#: 3B
Sub (a-f):
Subcategory (Spell out):
Special Ingredients:
Entry #: ~~128~~ 128

Position in flight: Entry 8 of

Advanced to MINI-BOS | PLACE | DO NOT FILL

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	
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

13/20

Aroma

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

Other: obilnost, lehce diacetyl, lehce kys. máselná (?)

5/12

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		☐	
Hops	X			☐	
Bitterness		X		☐	
Fermentation			X	☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	

Other: obilné, oxidace, trpké

7/20

Mouthfeel

Body: Thin, M, Full — X — Inappropriate ☐
Carbonation: None L, M, H — X — ☒
Warmth: ☐

Creaminess: None L, M, H — X — Inappropriate ☒
Astringency: None L, M, H — X — ☐
Other:

3/5

Overall

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

3/10

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

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

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

Velmi světlá barva, pěna dobře drží, v pivu se kombinuje větší množství nežádoucích vůní a chutí. 1. lahev hodně pěnila, podezření na kontaminaci 2. lahev „lepší," přesto jsme objevili oxidace, obilnost, kyprost, náznak diacetylu a kyseliny máselné, celkově nevyrovnané pivo zatížené vadami + lehce nahořklé a ovocné

Judge Total: 21/50

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

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

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Z. PULAI
Judge: J. MILER
Judge: M. DUCHOSL.
Judge: J. REICH

Saved to BCOE&M: ☑ 1133

Staff notes:

Category#:
Sub (a-f):
Subcategory (Spell out): 3B
Special Ingredients: CZECH PREM. LAGER

Entry #: 133

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

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: VYŠŠÍ ALKOHOLY, DIACETYL, LEHKÉ KYSELOST

4/12

Appearance

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

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

3/3

Flavor

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

Other: KYSELÉ

10/20

Mouthfeel

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

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

4/5

Overall

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

6/10

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

RECEPT SE ZDÁ DOBRÝ.
BOHUŽEL KOMBINACE VAD SNIŽUJE
PITELNOST I DŮKLADNĚJŠÍ HODNOCENÍ.
POZOR NA STŘ KONDICIK KVASNIC I PODMÍNKY
KVÁŠENÍ. ZVÁŽIT VYŠŠÍ TEPLOTY KVÁŠENÍ.
POZOR I NA MANIPULACI

Judge Total: 27/50

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

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

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

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rev BSTR-180124

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 consesnus score.

A VYŠŠÍ! DÁDYCE

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 Mietra
Judge: Marko Ožegovic

Saved to BCOE&M: ☑ 134

Staff notes:

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

Entry #: 134

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	X			☐	sweet like
Hops	X			☐	
Fermentation		X		☐	medicinal, fruitiness

Other:

3 / 12

Appearance

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

Clarity: Brilliant X / Hazy / Opaque — Inappropriate ☐

Other:

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

Retention: Quick / Lasting X

Texture:

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bready
Hops	X			☐	
Bitterness		X		☐	medicinal bitterness
Fermentation		X		☐	medicinal, phenolic

Balance: Hoppy / X / Malty ☐

Finish/Aftertaste: Dry / X / Sweet ☐

Other:

6 / 20

Mouthfeel

Body: Thin / M X / Full — 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:

5 / 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.

Could be a good if you were fixing the medicinal / phenolic off-flavor check yeast health, possibly to high fermentation temperature. Ensure proper sanitation to avoid infection.

Judge Total 20 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 / Ferrol	M
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	H	Vegetal	

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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Problematic	0-13	Major off flavors and aromas dominate

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: ZOLTÁN PULAI

Judge: MARTINA DUCH

Judge: M. REICH

Judge: J. MILLER

Saved to BCOE&M: ☑ 135

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 135

Subcategory (Spell out): CZECH PREMIUM LAGER

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

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.
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Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor 13/20

	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	OXIDOVANÝ SLAD		

7/12

Appearance

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

3/3

Flavor

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

13/20

Mouthfeel

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

4/5

Overall

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

7/10

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

VZORKU DOSŤ VÁŽNE UBRALA NA KVALITÁCH OXIDÁCIA, AKO VO VÔNI TAK V CHUTI. ZAKŽE POZOR NA STYK PIVA SO VZDUCHOM PO FERMENTÁCII, HLAVNE PRI STÁČANÍ, FLAŠOVANÍ

Judge Total 34/50

Example: How to fill in a Scoresheet

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

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

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

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rev BSTR-180124

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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: PETER CHNUPA
Judge: JIŘÍ ČEJKA
Judge: MICHAL ZIELINSKI
Judge:

Saved to BCOE&M: ☑ M6

Staff notes:

Category#: 3
Sub (a-f): B
Entry #: 136
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

Bottle Inspection: ☐ OK

Aroma

Malt: STREDNÝ DIACETYL,
Hops: SILNÉ DMS, VARENÁ
Fermentation: KUKURICA. [redacted]
Other: [redacted]

6 / 12

Appearance

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

2 / 3

Flavor

Malt: None L / M X / H
Hops: X
Bitterness: X
Fermentation: X
Balance: Hoppy X / Malty
Finish/Aftertaste: Dry / X Sweet
Other: STREDNÝ AŽ SILNÝ DIACETYL, JEMNÉ ESTERY, VEĽMI SILNÁ VARENÁ KUKURICA (DMS). TIEŽ PÔSOBÍ JEMNE SPÁLENÝM DOJMOM, AKOBY SA ARII VARENÍ NIEKDE PRIPÁLOVALO. NEDOSTATOK CHMEĽOVEJ CHUTI A MAKROSTI. PRÍLIŠ SLADKÉ.

8 / 20

Mouthfeel

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

2 / 5

Overall

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

3 / 10

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

TREBA ZABOTOVAŤ S DIACETYLOM, PRICHMELIŤ. A OBZVLÁŠŤ ODPAROVAŤ PRI CHMEĽOVARE – MUSÍ BYŤ DOSŤ SILNÝ VAR, INTENZÍVNY

21 / 50

Judge Total

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 consesnus score.

Scoresheet Instructions

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Use the space provided to describe the primary attribute.
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If character is absent, mark the circle to the left.
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Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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	H	Sour / Acidic	
Estery	L	Smoky	L
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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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: 26.11.2022

Head Judge: Prazník
Judge: Lesňovský
Judge: Antl
Judge: Kašubová

Saved to BCOE&M: ☑ 139

Staff notes:

Category#: 3B
Sub (a-f):
Subcategory (Spell out):
Special Ingredients:
Entry #: 139

Position in flight: Entry 7 of

Advanced to MINI-BOS: PLACE

DO NOT FILL

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

Bottle Inspection: ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Fermentation		X		☒	
Other	diacetyl, lehce obilné				

5/12

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			☐	
Fermentation		X		☒	
Balance	Heavy		Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	
Other	diacetyl, trochu trpké, obilné, velmi lehce nalysk oxidace				

9/20

Mouthfeel

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

4/5

Overall

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

5/10

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

Jednoduše řečeno mírně hořká Plzeň s vyšším diacetylem. Zároveň lehce oxidované, obilné, trochu trpké a nalysté (díky vínu?), buď problém při braslení, nebo začínající kontaminace.

Judge Total: 26/50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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rev BSTR-180124

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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: GIULIA FARINASIO
Judge: Lenka Strakoni
Judge: Martin Kovár
Judge: Zdeněk Melichar

Saved to BCOE&M: ☑ 142

Staff notes:

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

Entry #: 142

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 NOT OK – pevně na hrdle lahve, opraveno!

Aroma

	None L	M	H	Inappropriate	
Malt				☐	sušenková vůně
Hops				☐	~~[illegible]~~
Fermentation				☐	mírně zarmé, ale v pořádku

Other:

9 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color							☐

	Brilliant	Hazy	Opaque	Inappropriate
Clarity				☐

Other:

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head						☐

	Quick	Lasting	Inappropriate
Retention			☐

Other:

Texture:

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Hořkost příliš vysoká až mimo kategorii (max 45 IBU) → snížení hodnocení
Hops				☐	
Bitterness				☐	
Fermentation				☐	

	Hoppy	Malty	Inappropriate
Balance			☐

	Dry	Sweet	Inappropriate
Finish/Aftertaste			☐

Other:

10 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body				☐

	None L	M	H	Inappropriate
Carbonation				☐
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.

Zahoř zajímavé – Jantarová zkleděsaná, příjemná příchuť
Barva ~~[illegible]~~ velmi pěkná!
Příliš chmelové (nové) a hořké
– mělo by být vyrovnanější

Judge Total: 35 / 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.
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Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

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

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rev BSTR-180124

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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: Marco Ožegovic

Saved to BCOE&M: ☑ 143

Staff notes:

Category#: 3

Sub (a-f): B

Subcategory (Spell-out):

Special Ingredients:

Entry#: ~~13~~ 143

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	X			☐	bready
Hops	X			☐	herbal
Fermentation	X			☐	light fruitiness
Other					+ light diacetyl

10 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bready, light sweet
Hops		X		☐	herbal (minthy), spicy
Bitterness		X		☐	good
Fermentation		X		☐	clean, good job!
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	
Other					

16 / 20

Mouthfeel

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

Good interpretation of the style. Good balance. The hops profile is a bit unusual but ok. Gread clean beer. I would buy one.

Judge Total: 42 / 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 consesnus 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.
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Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor — 13 / 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		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Pavel Jaun
Judge: Martin Altschmied
Judge: Tomáš Skořepa
Judge: Michaela Němečková

Saved to BCOE&M: ☑ 144

Staff notes:

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

Entry # 144

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

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		X		☐
Hops		X		☐
Fermentation	X			☐
Other				

V aromu cítit kyselé bonbony, fenoly chřestích, slad. Po chmelí lepší.

19/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	X						☐	

	Brilliant	Hazy	Opaque	Inappropriate
Clarity	X			☐

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate
Retention		X	☐

Other:
Texture:

3/3

Flavor

	None L	M	H	Inappropriate
Malt		X		☐
Hops		X		☐
Bitterness			X	☐
Fermentation	X			☐
Balance (Hoppy – Malty)		X		☐
Finish/Aftertaste (Dry – Sweet)		X		☐
Other				

chuť po chmelu, lehce esterová, v doznívání trávová a železitá

15/20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other:

5/5

Overall

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

7/10

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

Dýchnout se železité vodě, přinášet kontakt s fe ve výrobě. Lehce snížit chmelení na hořkost.

Judge Total 37/50

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

Acetaldehyde		Metallic	H
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	ML	Smoky	
Grassy	M	Spicy	M
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 competition rules: The table head judge fills in the scoresheet based on the discussion. Only one scoresheet per sample is submitted. Judge total = table consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: Paul Jann

Judge: Martin Altschmied

Judge: Tomáš Skořepa

Judge: Michaela Neumannová

Saved to BCOE&M: ☑ 178

Staff notes:

Category#: 1

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: 148

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~~ bez etikety

Aroma

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

Other:

medzianske tóny, jablko, oxidácia, chmeľ necítiť, mokré drevo-mušty, vysoká alkoholy

5 / 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	X					☐

Other:

	Quick	Lasting	Inappropriate
Retention	X		☐

Texture:

2 / 3

Flavor

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

Other:

aróma sa podobá chuti; v chuti cítiť málo chmeľu, náznaky podobnosti s cidrom, oxidácia, zastarnutosť,

6 / 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:

4 / 5

Overall

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

5 / 10

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

odporúčame popracovať na správnom prevedení chmeľovaní, chyby kazia charakter, odporúčame ustrážiť si kvasenie,

Judge Total 22 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	M
Astringent		Oxidized	L
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	L
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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rev BSTR-180124

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: PETER CHŽUPA

Judge: MICHAL ZIELINSKI

Judge: JIŘÍ ČEJKA

Judge:

Saved to BCOE&M: ☐

Staff notes:

Category#:

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: 149

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Aroma

None L – M – H; Inappropriate

Malt: VEĽMI SILNÁ VÔŇA JABLKA, ČERVENÉ,

Hops:

Fermentation: JABLKO, HNILÉ.

Other: PREBÍJA VŠETKO. JEMNE SÍROVÁ

3/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

Head: White, Ivory, Beige, Tan, Brown; Other

Retention: Quick, Lasting

Texture

3/3

Flavor

None L – M – H; Inappropriate

Malt: EXTRÉMNE JABLČNÉ,

Hops: OVOCNÉ, HNILÉ OVOCIE.

Bitterness: PREVÁŽNE SLADKÉ, ALE

Fermentation: TIEŽ S JEMNOU KYSLOSŤOU.

Balance (Happy – Malty): CHMEĽ NECITIŤ.

Finish/Aftertaste (Dry – Sweet): STREDNÁ TRAKOSŤ.

Other: VEĽMI ŤAŽKO SA PIJE

4/20

Mouthfeel

Body (Thin – M – Full): X

Carbonation (None L – M – H): X

Warmth

Creaminess (None L – M – H)

Astringency: X

Other

1/5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

2/10

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

ODPORÚČAM VENOVAŤ ZVÝŠENÚ POZORNOSŤ KVASENIU. ZÁKVASNÁ DÁVKA, ZDRAVIE KVASIACI, TEPLOTA. ALE AJ SANITÁCIA! VEĽMI DÔLEŽITÉ

Judge Total: 13/50

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

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

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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: KAROLY SZABO
Judge: MATEJ MEŠTANEK
Judge: PETER HUDAK
Judge: MICHAL ŠKODA

Saved to BCOE&M: ☐ / 151

Staff notes:

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

Entry #: 151

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	X			☐	bready
Hops		X		☐	herbal, floral
Fermentation	X			☐	L-M DMS
Other					

5 / 12

Appearance

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

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

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	malty sweetness
Hops		X		☐	herbal, floral
Bitterness		X		☐	smooth, but lingering
Fermentation	X			☐	low fruity esters
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	
Other	Vegetal, grassy				

9 / 20

Mouthfeel

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

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

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

3 / 10

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

Use well stored hops to avoid vegetal/grassy notes.

Avoid DMS with good rolling boil and fast cooling

Try again!

Judge Total 22 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	L	Sour / Acidic	
Estery		Smoky	
Grassy	L	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	L

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: 26.11.2022

Head: ZOLTAN POLAI

Judge: H. REICH

Judge: J. MILER

Judge: MARTINA DUCHA

Saved to BCOE&M: ☑ 152

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 152

Subcategory (Spec out): CZECH PREMIUM PALE LAGER

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		X		☐	
Hops		X		☐	
Fermentation	X			☐	

Other: Konopné, karamelové

8 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
		X					☐	

Clarity	Brilliant	Hazy	Opaque	Inappropriate	Other
	X			☐	

Head	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
	X					☐	

Retention	Quick	Lasting	Inappropriate	Other
	X		☐	

Other:

Texture:

3 / 3

Flavor

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

Other:

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other:

5 / 5

Overall

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

7 / 10

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

Ležák by měl být víc zakulacenej. Ubrali bychom karamel a vyzdvyhli chlebové tóny.

Judge Total: 39 / 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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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: 26.11.2022

Head: PETER CHŇURA

Judge: JIŘÍ ČEJKA

Judge: MICHAL ZIELINSKI

Judge:

Saved to BCOE&M: ☑ 154

Staff notes:

Category#:

Sub (a-f):

Subcategory (Spel out):

Special Ingredients:

Entry #: 154

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

Malt: ○ None L M H ☐ Inappropriate

Hops: ○ ☐

Fermentation: ○ ☐

Other: K NAPITIU

VO VÔNI KYSLÉ, LAKTOBACILOVÉ. V CHUTI SA TO VEĽMI NEOBJAVUJE. NEVYŽYVA

4 / 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

Malt: None L M H ☐ Inappropriate

Hops: ☐

Bitterness: ☐

Fermentation: ☐

Balance: Hoppy, Malty ☐

Finish/Aftertaste: Dry, Sweet ☐

Other: ZVLÁŠTNA ZMES VÁD, ŤAŽKO DEFINOVATEĽNÉ

STREDNE SILNÉ KORENISTÉ FENOLY, KTORÉ NEPATRIA DO ŠTÝLU. STREDNÁ MEDICINÁLNA – CHLORFENOL. JEMNE NAKYSLÉ, JEMNÉ DYS

5 / 20

Mouthfeel

Body: Thin, M, Full ☐ Inappropriate

Carbonation: None L M H ☐

Warmth: ☐

Creaminess: None L M H ☐ Inappropriate

Astringency: ☐

Other

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

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

ODPORÚČAM POSTARAŤ SANITÁCIU

TOTO PIVO NEBOLO MOC DOBRÉ.

16 / 50

Judge Total

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 consesnus score.

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 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	L	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	M	Vegetal	

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

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rev BSTR-180124

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-Illes

Judge: Michal Mitra

Judge: Marko Ojegovic

Saved to BCOE&M: ☑ 156

Staff notes:

Category#: 3

Sub (a-f): B

Entry #: 156

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

Bottle Inspection: ☐ ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	bready
Hops		X		☐	light herbal
Fermentation		X		☐	light diacetyl
Other					

8/12

Appearance

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

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

3/3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	very bready, grainy
Hops		X		☐	herbal floral
Bitterness		X		☐	could be more
Fermentation		X		☐	light fruitiness
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	
Other					light soapy finish

14/20

Mouthfeel

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

Good beer in general. Good balanced, pleasant hops profile. Watch fermentation temperature.

Judge Total: 37/50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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Problematic	0-13	Major off flavors and aromas dominate

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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 consesnus score.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: 26.11.2022

Head: KÁROLY SZABÓ
Judge: MATEJ MEŤÁNEK
Judge: PETER HUDAK
Judge: MICHAL ŠKODA

Saved to BCOE&M: ☑ 158

Staff notes:

Category#: 3B Entry #: 158
Sub (a-f):
Subcategory (Spell out): Czech Pre'un. Pale Lager
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

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		☐	Caramelly higher than expected
Hops	X			☐	herbal
Fermentation				☐	
Other					tart

5/12

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	loose							

2/3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bready
Hops	X			☐	low hop flavor
Bitterness		X		☐	smooth
Fermentation				☐	Red apple
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	Low pH
Other	Mineralty, watery finish, citric				

10/20

Mouthfeel

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

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

2/5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

4/10

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

Citric acid is not the best for lowering pH, cause it has flavor.
Too thin body for style.
Add more body by mashing process longthan 72°C rest
shorten 62°C rest.

Judge Total: 23/50

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 consesnus score.

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 Red apple	M	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: 26.11.2022

Head: GINZA FARONATIC

Judge: Lenka Vrakorová

Judge: Martin Kovár

Judge: Zdeněk Melichar

Saved to BCOE&M: ☑ 161

Staff notes:

Category#: 33

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Entry #: 161

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

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		/		☐	dimethyl sulfid
Hops		/		☐	antiplíse kvasnic
Fermentation		/		☐	

Other:

6/12

Appearance

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

Clarity: Brilliant / Hazy / Opaque

Other:

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

Retention: Quick / Lasting

Texture:

3/3

Flavor

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

Other:

9/20

Mouthfeel

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

3/5

Overall

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

6/10

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

Trochu podlehl oxidaci – pozor na skladování a skladování

Judge Total: 27/50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
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