





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Ginika Farmarova  
Judge Lenka Jirakova  
Judge Marek Koudr  
Judge Zuzana Melichar

Category# 348 Entry# 25  
Sub (a-f) \_\_\_\_\_  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

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

Saved to BCOE&M: ☒ 25

Staff notes: \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13/20

|              |                                  |                                  |                                  |                                     |                                      |
|--------------|----------------------------------|----------------------------------|----------------------------------|-------------------------------------|--------------------------------------|
| Malt         | None L                           | M                                | H                                | Inappropriate                       |                                      |
|              | <input checked="" type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="checkbox"/>            | Wheat. Subtle grainy notes           |
| Hops         | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | <input type="checkbox"/>            | OK for style                         |
| Bitterness   | <input type="radio"/>            | <input checked="" type="radio"/> | <input checked="" type="radio"/> | <input checked="" type="checkbox"/> | Way too high for style               |
| Fermentation | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="checkbox"/>            | Banana. Low clove. Hint of bubblegum |

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

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

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

Bottle Inspection ☒ OK

### Aroma

|              |                       |                       |                       |                          |  |
|--------------|-----------------------|-----------------------|-----------------------|--------------------------|--|
|              | None L                | M                     | H                     | Inappropriate            |  |
| Malt         | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |  |
| Hops         | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |  |
| Fermentation | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |  |
| Other        |                       |                       |                       |                          |  |

### Appearance

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

### Flavor

|                   |                       |                       |                       |                          |  |
|-------------------|-----------------------|-----------------------|-----------------------|--------------------------|--|
|                   | None L                | M                     | H                     | Inappropriate            |  |
| Malt              | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |  |
| Hops              | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |  |
| Bitterness        | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |  |
| Fermentation      | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |  |
| Balance           | Happy                 |                       | Malty                 |                          |  |
| Finish/Aftertaste | Dry                   |                       | Sweet                 |                          |  |
| Other             |                       |                       |                       |                          |  |

### Mouthfeel

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

### Overall

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

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

*ochuteni mny daryny' prous: mizke 'prukovani',  
prukovany rady - zjedine ky. DOVALEVA  
Zakal 'je yzky, pro APA neprupustny!  
Pir je sladke a kyselost je agresivni!  
je mntno prupustovat technologii prup*

Judge Total

13/50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Paul Jann  
 Judge Martin Altschmied  
 Judge Tomaš Skořepa  
 Judge Michaela Němečková

Category# \_\_\_\_\_ Entry # 41  
 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 ☒ athury, tropické ovocie,  
 Hops ☒ trochu sladší, čerstvé,  
 Fermentation ☒  
 Other \_\_\_\_\_

12  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color ☒ zlaté, hede farba  
 Clarity ☒ zlaté, hede farba  
 Other \_\_\_\_\_  
 Head ☒ zlaté, hede farba  
 Retention ☒ zlaté, hede farba  
 Texture \_\_\_\_\_

2  
3

### Flavor

None L M H Inappropriate  
 Malt ☒ chut zádovedá vóni,  
 Hops ☒ ľahké, príjemné pivo,  
 Bitterness ☒ chut do výraznej,  
 Fermentation ☒ pomínajúca multivita-  
 Balance ☒ inový drink, jemná  
 Finish/Aftertaste ☒ kyškosť  
 Other \_\_\_\_\_

18  
20

### Mouthfeel

Thin M Full Inappropriate  
 Body ☒ ľahké, príjemné pivo,  
 Carbonation ☒ ľahké, príjemné pivo,  
 Warmth ☒ ľahké, príjemné pivo,  
 Creaminess ☒ ľahké, príjemné pivo,  
 Astringency ☒ ľahké, príjemné pivo,  
 Other \_\_\_\_\_

5  
5

### Overall

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

10  
10

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

vysoko pitelne pivo, príjemné, vy-  
vážené, naozaj má je čo vyhladiť,  
výrazne chýba oš neprirodzené,  
čpavkové pivo s rôznymi ch-  
me,

47  
50

Judge Total

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

13  
20

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

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

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



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## NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head GIULIA FARINASSO  
 Judge Kenka Prokora  
 Judge Marta Kovic  
 Judge Zlata Medvedova

Category# 343 Entry # 77  
 Sub (a-f) \_\_\_\_\_  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

Saved to BCOE&M: ☒ 77  
 Staff notes: \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

|              | None L                           | M | H | Inappropriate                       |                                      |
|--------------|----------------------------------|---|---|-------------------------------------|--------------------------------------|
| Malt         | <input checked="" type="radio"/> |   |   |                                     | Wheat. Subtle grainy notes           |
| Hops         | <input checked="" type="radio"/> |   |   |                                     | OK for style                         |
| Bitterness   | <input checked="" type="radio"/> |   |   | <input checked="" type="checkbox"/> | Way too high for style               |
| Fermentation | <input checked="" type="radio"/> |   |   |                                     | Banana. Low clove. Hint of bubblegum |

13/20

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

|                 |  |                 |                                     |
|-----------------|--|-----------------|-------------------------------------|
| Acetaldehyde    |  | Metallic        |                                     |
| Alcoholic / Hot |  | Musty           |                                     |
| Astringent      |  | Oxidized        | <input checked="" type="checkbox"/> |
| Brettanomyces   |  | Plastic         |                                     |
| Diacetyl        |  | Solvent / Fusel |                                     |
| DMS             |  | Sour / Acidic   |                                     |
| Estery          |  | Smoky           |                                     |
| Grassy          |  | Spicy           |                                     |
| Light-Struck    |  | Sulfur          |                                     |
| Medicinal       |  | Vegetal         |                                     |

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

Bottle Inspection ☐ OK

### Aroma

None L M H Inappropriate

Malt ☐ ☐ ☐ ☐

Hops ☐ ☐ ☐ ☐

Fermentation ☐ ☐ ☐ ☐

Other \_\_\_\_\_

12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☐ ☐ ☐ ☐ ☐ ☐ ☒ dark

Clarity ☐ ☐ ☐ ☐ ☐ ☐ ☐

Other \_\_\_\_\_

Head White Ivory Beige Tan Brown Inappropriate

Retention ☐ ☐ ☐ ☐ ☐ ☐ ☒ none

Texture \_\_\_\_\_

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 ☐ ☐ ☐ ☐

Carbonation None L M H ☐ ☐ ☐ ☐

Warmth ☐ ☐ ☐ ☐

Creaminess None L M H ☐ ☐ ☐ ☐

Astringency ☐ ☐ ☐ ☐

Other \_\_\_\_\_

5

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

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

Silna' oxidace zrnovinye hodnoceni' jednotkych  
absolut - OXIDACE OROZI: porci' oxidovaniho  
- stavu chutnat a oxidace ukeho piva (st'iceni')  
fat

Judge Total

50





# 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 Althaus  
 Judge Tomáš Skořepa  
 Judge Michal Vismuthov

Saved to BCOE&M: ☒ 95  
 Staff notes: \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

|              |                                  |                                  |                                  |                                     |                                      |
|--------------|----------------------------------|----------------------------------|----------------------------------|-------------------------------------|--------------------------------------|
| Malt         | None L                           | M                                | H                                | Inappropriate                       |                                      |
|              | <input checked="" type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="checkbox"/>            | Wheat. Subtle grainy notes           |
| Hops         | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | <input type="checkbox"/>            | OK for style                         |
| Bitterness   | <input type="radio"/>            | <input checked="" type="radio"/> | <input checked="" type="radio"/> | <input checked="" type="checkbox"/> | Way too high for style               |
| Fermentation | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="checkbox"/>            | Banana. Low clove. Hint of bubblegum |

**13** 20

### 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   |   |
| Esters          | H | 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               |

Category# \_\_\_\_\_ Entry # 95  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Bottle Inspection ☒

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

### Aroma

|              |                                  |                                  |                       |                          |
|--------------|----------------------------------|----------------------------------|-----------------------|--------------------------|
| None L       | M                                | H                                | Inappropriate         |                          |
| Malt         | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| Hops         | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| Fermentation | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/> | <input type="checkbox"/> |
| Other        | <input type="radio"/>            | <input type="radio"/>            | <input type="radio"/> | <input type="checkbox"/> |

V aroma patruni  
zelena, c-chnely  
prilicna, estery (malt)

**9** 12

### Appearance

|         |                                  |                                  |                       |                       |                          |                          |  |
|---------|----------------------------------|----------------------------------|-----------------------|-----------------------|--------------------------|--------------------------|--|
| Yellow  | Gold                             | Amber                            | Copper                | Brown                 | Black                    | Inappropriate            |  |
| Color   | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>    | <input type="checkbox"/> |  |
| Clarity | Brilliant                        | Hazy                             | Opaque                | Other                 |                          |                          |  |
| Other   | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |                          |  |

|           |                                  |                       |                       |                          |                          |  |
|-----------|----------------------------------|-----------------------|-----------------------|--------------------------|--------------------------|--|
| White     | Ivory                            | Beige                 | Tan                   | Brown                    | Inappropriate            |  |
| Head      | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>    | <input type="checkbox"/> |  |
| Retention | Quick                            | Lasting               | Other                 |                          |                          |  |
| Texture   | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |                          |  |

**3** 3

### Flavor

|                   |                                  |                                  |                       |                          |
|-------------------|----------------------------------|----------------------------------|-----------------------|--------------------------|
| None L            | M                                | H                                | Inappropriate         |                          |
| Malt              | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| Hops              | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| Bitterness        | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| Fermentation      | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/> | <input type="checkbox"/> |
| Balance           | Hoppy                            | <input checked="" type="radio"/> | Malty                 |                          |
| Finish/Aftertaste | Dry                              | <input checked="" type="radio"/> | Sweet                 |                          |
| Other             | <input type="radio"/>            | <input type="radio"/>            | <input type="radio"/> | <input type="checkbox"/> |

hrakey, yvazheji  
prilicnost, sladost  
odporida aroma  
leke vplivajici

**13** 20

### Mouthfeel

|             |                                  |                                  |                       |                          |
|-------------|----------------------------------|----------------------------------|-----------------------|--------------------------|
| Thin        | M                                | Full                             | Inappropriate         |                          |
| Body        | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| Carbonation | None L                           | M                                | H                     |                          |
|             | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| Warmth      | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/> | <input type="checkbox"/> |

|             |                       |                                  |                       |                          |
|-------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| None L      | M                     | H                                | Inappropriate         |                          |
| Creaminess  | <input type="radio"/> | <input type="radio"/>            | <input type="radio"/> | <input type="checkbox"/> |
| Astringency | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| Other       | <input type="radio"/> | <input type="radio"/>            | <input type="radio"/> | <input type="checkbox"/> |

**5** 5

### Overall

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

**7** 10

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

Prilic chmelni na chut (zacin),  
poton na rchlost ohren vnket  
a chmelar.

**37** 50

Judge Total







# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Paul Janu  
 Judge Martin Altschmid  
 Judge Tomáš Skorpá  
 Judge Michal Adamek

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

Position in flight \_\_\_\_\_  
 Entry # 100  
 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 \_\_\_\_\_

leandouque' ovoc  
fenolov, kolonite'

6 12

### Appearance

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

White Ivory Beige Tan Brown Inappropriate  
 Head ☒ ☐ ☐ ☐ ☐ ☐  
 Retention ☒ ☐ ☐ ☐ ☐ ☐  
 Texture \_\_\_\_\_

2 3

### Flavor

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

chut' velni fenolova'  
patron' chut' po  
plachich, suhiv'  
tupke'

9 20

chutov spise do style pomec, ne kape'

### Mouthfeel

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

4 5

### Overall

Classic Example \_\_\_\_\_  
 Flawless \_\_\_\_\_  
 Wonderful \_\_\_\_\_  
 Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

5 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Suizit teplo- kvasici, prida t  
chutleni na chut'

76 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

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

13 20

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Paul Jann  
Judge Martin Altschmied  
Judge Tomáš Skorepa  
Judge Michaela Měnklová

Category# \_\_\_\_\_  
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  
Malt ☒ staré mango, ananas,  
Hops ☒ medicinalne tóny,  
Fermentation ☒ kyškat  
Other \_\_\_\_\_

5 12

### Appearance

Yellow Gold Amber Copper Brown Black  
Color ☒ inappropriate  
Clarity ☒ inappropriate  
Other igračne kalni  
so evakuačnou farbou  
Head ☒ inappropriate  
Retention ☒ inappropriate  
Texture dina textúra peny

1 3

### Flavor

None L M H  
Malt ☒ chut z odpočívajú  
Hops ☒ vom, mango, čoko  
Bitterness ☒ rostarlo + medica-  
Fermentation ☒ nálna chut,  
Balance ☒ Happy  
Finish/Aftertaste ☒ lyslá dochuť  
Other \_\_\_\_\_

4 20

### Mouthfeel

Thin M Full  
Body ☒ inappropriate  
Carbonation ☒ inappropriate  
Warmth ☒ inappropriate  
Creaminess ☒ inappropriate  
Astringency ☒ inappropriate  
Other \_\_\_\_\_

5 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.

prave padone bol zle opäť chuť  
formator, možno problém s kvas-  
nicami, veľmi, že recept bol mys-  
laný dobre,

19 50

Judge Total

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

13 20

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

|                 |                                     |                 |  |
|-----------------|-------------------------------------|-----------------|--|
| Acetaldehyde    |                                     | Metallic        |  |
| Alcoholic / Hot |                                     | Musty           |  |
| Astringent      |                                     | Oxidized        |  |
| Brettanomyces   |                                     | Plastic         |  |
| Diacetyl        |                                     | Solvent / Fusel |  |
| DMS             |                                     | Sour / Acidic   |  |
| Estery          |                                     | Smoky           |  |
| Grassy          |                                     | Spicy           |  |
| Light-Struck    |                                     | Sulfur          |  |
| Medicinal       | <input checked="" type="checkbox"/> | Vegetal         |  |

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





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

## NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Günther Farnauer  
 Judge Linka Strakoska  
 Judge Matej Kouda  
 Judge Lyndie Meluhar

Category# 348 Entry # 150  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight  
Entry \_\_\_\_\_  
of \_\_\_\_\_

Advanced to MINI-BOS  
PLACE \_\_\_\_\_

DO NOT FILL

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

Saved to BCOE&M: ☒ 150  
 Staff notes: \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

Malt X 13 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

Malt None L M H Inappropriate  
 Hops None L M H Inappropriate  
 Fermentation None L M H Inappropriate  
 Other \_\_\_\_\_

Orchidaceous, polished  
meat, dry, dull

### Appearance

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

Head White Ivory Beige Tan Brown Inappropriate  
 Retention Quick Long Other  
 Texture \_\_\_\_\_

### Flavor

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

rybníkový, medový, dron  
upravený, hořký

### Mouthfeel

Body Thin M Full Inappropriate  
 Carbonation None L M H Inappropriate  
 Warmth None L M H Inappropriate  
 Creaminess None L M H Inappropriate  
 Astringency None L M H Inappropriate  
 Other NOT IN STYLE

### Overall

Classic Example \_\_\_\_\_  
 Flawless \_\_\_\_\_  
 Wonderful \_\_\_\_\_

Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_

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

rybníkový, medový, dron  
rybníkový, medový, dron  
je to příliš hořký, má výrazný smůl  
PITAVOST

Judge Total

26  
50