



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head KAROL SZABO
Judge MATEJ MESTANEK
Judge PETER LUDAK
Judge MICHAL SKODA

Saved to BCOE&M: ☒ 2

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

13 20

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

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

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

Category# 2104 Entry# 2
Sub (a-f) Red IPA
Subcategory Red IPA
Special Ingredients _____

Bottle Inspection ☐ ok

Aroma

None L M H Inappropriate

Malt ☒ low toffee and toast

Hops ☒ low hop oily and grassy

Fermentation ☒

Other prominent diacetyl

6 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ low toffee and toast

Clarity ☒ low hop oily and grassy

Other ☒

Head ☒ low toffee and toast

Retention ☒ low hop oily and grassy

Texture ☒

2 3

Flavor

None L M H Inappropriate

Malt ☒ toast and toffee

Hops ☒ low grassy

Bitterness ☒ pleasant bitter but lingering

Fermentation ☒

Balance ☒

Finish/Aftertaste ☒ grainy astringency, bit low pH

Other leaves dryness in mouth

10 20

Mouthfeel

Thin M Full Inappropriate

Body ☒

Carbonation ☒

Warmth ☒

None L M H Inappropriate

Creaminess ☒

Astringency ☒

Other ☒

3 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.

Use more late addition hops
Do not overspice to avoid grainy astringency. Use as fresh and well stored hop as you can.
Be careful with pH lowering
Try again!

26 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 consensus score.

Diacetyl might be from yeast stress
practice good yeast management.



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Location Moravian Homebrewers Meeting Date 26.11.2022

Head Paul Jann
Judge Martin Altschmid
Judge Tomáš Skořepa
Judge Michaela Nešethová

Saved to BCO&M: ☒ 9

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13 20

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

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

Scoring Guide	Outstanding	45-50	World-class example of style.
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	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

Category# _____ Entry # 9
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Bottle Inspection ☐ ok

Aroma

	None L	M	H	Inappropriate	Notes
Malt	☒				Not Aroma character!
Hops	☒				banana, lemon
Fermentation	☒				slightly
Other					

10 12

Appearance

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

	White	Very	Beige	Tan	Brown	Inappropriate	Notes
Head	☒						
Retention		☒					
Texture							

3 3

Flavor

	None L	M	H	Inappropriate	Notes
Malt	☒				Opposite aroma
Hops	☒				character
Bitterness	☒				topping, bad vice
Fermentation	☒				slightly, minor notes
Balance		☒			
Finish/Aftertaste		☒			
Other					

13 20

Mouthfeel

	Thin	M	Full	Inappropriate	Notes
Body	☒				
Carbonation	☒				
Warmth	☒				

	None L	M	H	Inappropriate	Notes
Creaminess	☒				
Astringency	☒				
Other					volume

4 5

Overall

	Classic Example	Not to Style
Flawless	☒	
Wonderful	☒	

8 10

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

7-11st OG a character
na horikort. Na IPA
chybišlo a s-ssi' house
gibek dobrí pivo

Judge Total

38 50



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NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ALVARD EFFARTIN
Judge SANDOR VOZARIK-ILCÉ
Judge MICHAEL MITRA
Judge MARKO DŽIGOVIC

Category# 21
Sub (a-f) B4
Subcategory
(Spell out)
Special Ingredients

Entry # 15

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 BCO&M: ☒ 15

Staff notes:

Scoresheet Instructions

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

13
20

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

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

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	Problematic	0-13	Major off flavors and aromas dominate.

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ DARK CARAMEL IN THE BACKGROUND
Hops ☐ ☒ ☐ ☐ GRAPEFRUIT, PINE
Fermentation ☒ ☐ ☐ ☐ CLEAN.
Other

11
12

Appearance

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

3
3

Flavor

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ DARK CARAMEL, WISKEY TOAST/ROAST
Hops ☐ ☒ ☐ ☐ CITRIC, TROPICAL, PINE
Bitterness ☐ ☒ ☐ ☐
Fermentation ☒ ☐ ☐ ☐ SUPER CLEAN
Balance Hoppy ☒ Malty ☐
Finish/Aftertaste Dry ☒ Sweet ☐ GOOD FOR THE STYLE
Other

16
20

Mouthfeel

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

4
5

Overall

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

9
10

Feedback

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

WELL-EXPLAINED, ENJOYABLE, GOOD-LOOKING
RED IPA - GOOD HOP COMPLEXITY AND
BALANCE. MAYBE LOWER THE DARKEST GRAIN
IN YOUR GRAIN BILL, BUT OTHERWISE A
VERY, VERY GOOD BEER - GREAT JOB!

43
50

Judge Total



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NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head *Gialia Farinara*

Judge *Kenka Shakora*

Judge *Matti Kowir*

Judge *Lynok Melichar*

Saved to BCOE&M: ☒ *21*

Staff notes: _____

Scoresheet Instructions

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Example: How to fill in a Scoresheet

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

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

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

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

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

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	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# *21B*

Sub (a-f) _____

Subcategory _____

Special Ingredients _____

Entry # *21*

Position in flight Entry

Advanced to MINI-BOS

PLACE

DO NOT FILL

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☒ OK

Aroma

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

Aroma very pleasant a fine primary ester

Appearance

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

Head Retention Quick Lasting

Flavor

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

Wheat. Subtle grainy notes

Mouthfeel

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

Creaminess Astringency

Overall

	Classic Example	Not to Style
Flawless	☐	☐
Wonderful	☐	☐

Feedback

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

Obwohl je pivo máme nerychlelé a sice pivo - bylo f. vhodné - uprostřed chleba a pivo dat kváskem

Judge Total

29



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Evinka Fominans

Judge Yinka Shukroni

Judge Martij Kouri

Judge Zlajko Melichar

Saved to BCOE&M: ☒ 35

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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	

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	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# 213

Sub (a-f) _____

Subcategory _____

Special Ingredients _____

Entry # 35

Position in flight
Entry _____

Advanced to
MINI-BOS
PLACE _____

DO NOT
FILL

CONSENSUS SCORE

may not be an average of
judge's individual scores

Bottle Inspection ☒ OK

Aroma

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

Appearance

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

Flavor

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

Mouthfeel

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

Overall

	Classic Example	Not to Style
Flawless	☐	☐
Wonderful	☐	☐

Feedback

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

Yinka' oldace kmenovij kompeten!
Hov. hodnovem!
Yinka' heada mecenstvi podarok
1 specialni stadi, rebo del končat karamel.

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head 2. PILAI

Judge J. MULER

Judge M. SUKROSLAVOVA

Judge M. REICH

Saved to BCOE&M: ☒ 76

Staff notes: _____

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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

None L M H Inappropriate

Malt ☒ ☒ ☐ ☐ Wheat. Subtle grainy notes

Hops ☒ ☒ ☐ ☐ OK for style

Bitterness ☐ ☒ ☒ ☐ Way too high for style

Fermentation ☐ ☒ ☐ ☐ Banana, Low Clove. Hint of bubblegum

13

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

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

Outstanding	45-50	World-class example of style.
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Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Category# 21 Entry# 36

Sub (a-f) B

Subcategory RED IPA

Special Ingredients _____

Position in flight _____

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 ☐ ☒ ☐ ☐ SLADKA, KARAMELOVA

Hops ☐ ☒ ☐ ☐ CITRUSOVA, KRETINKOVSKY KUMAR

Fermentation ☒ ☐ ☐ ☐ 6

Other SUPRO-KYSLA VONIA

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Texture _____

3

Flavor

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐ KARAMELOVA, CUKROVA

Hops ☐ ☒ ☐ ☐ KARAMELOVA KORA

Bitterness ☐ ☒ ☐ ☐ 10

Fermentation ☒ ☐ ☐ ☐ 20

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other SLADKO-KYSLA, NEVYBALANOVANE

Mouthfeel

Thin M Full Inappropriate

Body ☐ ☒ ☐ ☐ Creaminess ☒ ☐ ☐ 5

Carbonation None L M H Inappropriate

Warmth ☒ ☐ ☐ ☐ Astringency ☒ ☐ ☐ 5

Other _____

Overall

Classic Example ☒ ☐ ☐ Not to Style

Flawless ☒ ☐ ☐ Significant Flaws

Wonderful ☒ ☒ ☐ Lifeless

5

Feedback

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

PROCES DOBRÉ ZULOVNUTÍ, RECEPČNÍ
JE DOŠT MNOHO STYL, UBRAT KARAMELOVÉ
SLADY, VYBÍRAT KYSLOSTIČNÉ JE TO TO
SLADKO AČKO POUTÍ VODN S
VÝSOK 2. A (ALUMINUM)

Judge Total

28



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 JIAI ERTKA
Judge _____

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

Entry #

37

Position
in flight
EntryAdvanced to
MINI-BOSDO NOT
FILL

PLACE

CONSENSUS SCORE

may not be an average of
judge's individual scoresSaved to BCOE&M: ☒

Staff notes: _____

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

Flavor

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

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

13

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

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

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	Problematic	0-13	Major off flavors and aromas dominate

Aroma

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

NEV'RAZNA, JENNE
OVOČNÁ, S NAZNAKMI
OXIDÁCIE, KARAMEL

6

Appearance

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

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

3

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 ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Inappropriate
Other _____

JAVI SA BYT STARE. JE TU
OXIDÁCIA, NEBOSTATOK
HORKESTI A CHREČOVIT
AROMATIKY CURRIKOVE,
OVOČNOSTI JE ŠKŔA
ESTEROVÁ A BORUCOVÁ,
NEVOKUTE CHMEL
JENNE HAEJNE. TIEE CHYDA NASYTENIE
(VIAC)

11

Mouthfeel

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

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

3

Overall

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

6

Feedback

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

POSOBI STARÝM DOJOM, JENNE
OXIDOVANÉ, AROMATIKA ZREJME
UŽ ZNÁČKA VYPRAHOLA

29

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ANTL
Judge LESKOVSKY
Judge KASUDOVA
Judge _____

Saved to BCOE&M: ☒ 48

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

13

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

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

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

Category# 213 Entry# 48
Sub (a-f) 4
Subcategory RED IPA
Special Ingredients _____

Position in flight
Entry 3
of _____

Advanced to
MINI-BOS
PLACE

DO NOT
FILL

CONSENSUS SCORE

may not be an average of
judge's individual scores

Bottle Inspection ☐ OK felena' pet od šarabce?

Aroma

	None L	M	H	Inappropriate	
Malt	☒			☐	prazena, karamelova
Hops	☐	☒		☐	prizkyrcina, oxidace
Fermentation	☒			☐	
Other				☐	oxidace

Appearance

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

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	☒					☐	zima' pena
Retention	Quick	Lasting				☐	Other
Texture						☐	

Flavor

	None L	M	H	Inappropriate	
Malt	☐		☒	☒	preprazena
Hops	☐	☒		☐	slaba
Bitterness	☐		☒	☐	lupa, vpravda horkost
Fermentation	☒			☐	
Balance	Hoppy	Malty		☐	
Finish/Aftertaste	Dry	Sweet		☐	
Other				☐	

Mouthfeel

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

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

Overall

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

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

škoda, oxidace, vřechy chutě, vlastnosti utlučen.
Věnování se vřechu?

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head PETER ČMÚRA
Judge MICHAEL ZIEGLINSKI
Judge JIRI ČETKA
Judge _____

Category# _____ Entry # 51
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: ☒ 51

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13 12

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 ☐ or _____

Aroma

	None L	M	H	Inappropriate	
Malt	☐				PRAŽENÉ ČAJECOVÁ,
Hops	☐				ORANŽ, CITRUSY,
Fermentation	☐				HINT PRAŽENOSTI
Other					

10 12

Appearance

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

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

3 3

Flavor

	None L	M	H	Inappropriate	
Malt	☒				PRAŽENÉ ČAJECOVÁ,
Hops			☒		STŘEDNÍ SLADKOST, KTORÁ JE OVOCNÁ
Bitterness			☒		MALE CURRIKOVÁ SLADKÁ
Fermentation	☒				1A KUSOK KARAMELU.
Balance			☒		STŘEDNÍ AŽ VYSOKÁ KURKOST,
Finish/Aftertaste	Dry		Sweet		VELMI DOBRÉ ZAOKRUHLENÉ,
Other					LAHKO PITELNÉ. VELMI OVOCNÁ AROMATIKY
					STŘEDNÍ TĚLO, STŘEDNÍ AŽ VYSOKÉ NASYTENÍ

15 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body					
Carbonation	None L	M	H		
Warmth					

	None L	M	H	Inappropriate	
Creaminess					
Astringency					
Other					

5 5

Overall

	Classic Example	Not to Style
Flawless		
Wonderful		
Significant Flaws		
Lifeless		

8 10

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

ODPORUČAM KŤE TADU
ZVÝRAZNIT ČAJECOVU AROMATIKU
V CELKOVÉ ROVNOVÁHE

Judge Total

41 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Z. PULAI
Judge J. MILER
Judge M. DUCHOSLAVOVA
Judge H. REICH

Saved to BCOE&M: ☒ SS

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

13

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

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

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

Category# 21 Entry# 54
Sub (a-f) B
Subcategory RED IPA
(Spell out)
Special Ingredients _____

Bottle Inspection ☒

Aroma

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

ODCNA', VINOVA', LITKO CESNA'
TRULATA CHVET'

10

Appearance

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

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

3

Flavor

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

LEHKE KARAMEL, SLADOVE
TROPICKE DROBE, ZAVRATA VINOVA', KREMLIN

16

Mouthfeel

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

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

5

Overall

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

8

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

HEODNOTU LI SOU TO AGO AMERICAN IPA
PROTO JET VYDAVANE Z KATEGORIE
CHYBA ZBYRNE PIVO ALE NEPRAVNA CHARAKTERISTIKA
PRETOD IPA FAKTA, SLADOVA KLOZKA - DAK KARAMEL,
TOPPE, DAK FRUIT
UPRAVIT RECEPTU

42

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 consensus 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 MEŠTÁNEK
Judge PETER HUDAL
Judge MICHAL ŠKODA

Category# 21B4 Entry # 57
Sub (a-f) _____
Subcategory _____
Special Ingredients: Red IPA

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: ☒ 57

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ toffee, toast, caramelly
Hops ☒ ☒ ☒ ☐ resinous, piney
Fermentation ☒ ☒ ☒ ☐ low red apple ester
Other ☒ ☒ ☒ ☐ hops but hidden by maltiness
5/12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☒ ☒ ☐ Head ☒ ☒ ☒ ☐ White Ivory Beige Tan Brown Inappropriate
Clarity ☒ ☒ ☒ ☒ ☒ ☐ Other Retention ☒ ☒ ☒ ☐ Quick Lasting Other
Texture _____
3/3

Flavor

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ caramelly
Hops ☒ ☒ ☒ ☐ resinous
Bitterness ☒ ☒ ☒ ☐ OK for style.
Fermentation ☒ ☒ ☒ ☐ Hoppy Malty
Balance ☒ ☒ ☒ ☐ Dry Sweet
Finish/Aftertaste ☒ ☒ ☒ ☐ Need more prominent hop character
Other ☒ ☒ ☒ ☐ Bit low pH.
10/20

Mouthfeel

Thin M Full Inappropriate
Body ☒ ☒ ☒ ☐ Creaminess ☒ ☒ ☒ ☐ None L M H
Carbonation ☒ ☒ ☒ ☐ Astringency ☒ ☒ ☒ ☐ None L M H
Warmth ☒ ☒ ☒ ☐ Other _____
5/5

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.

More like an Am. Amber Ale than a RED IPA.
Use more late addition hops.

Judge Total

29/50



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-ILLCS
Judge MICHAEL MITRA
Judge MARKO DŽEGONIC

Saved to BCOE&M: ☒ 59

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Category# 21 Entry# 59
Sub (a-f) 04
Subcategory _____
Special Ingredients _____

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate
Malt ☒ X ☐ LIGHT CARAMEL
Hops ☐ X ☒ TROPICAL, LIGHT CITRUS, COCONUT
Fermentation ☒ X ☐ CLEAN
Other _____

Appearance

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

Flavor

None L M H Inappropriate
Malt ☒ X ☐ VERY SUBTLE CARAMEL
Hops ☐ X ☒ COCONUT, WOODY, TANGERINE
Bitterness ☐ X ☒
Fermentation ☒ X ☐ CLEAN
Balance ☒ X ☐ Malt
Finish/Aftertaste ☒ X ☐ SWEET
Other _____

Mouthfeel

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

Overall

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

Feedback

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

MODERN HOP-DRIVEN TROPICAL RED IPA, THAT SHOWCASES THE HOP WELL, BUT COULD USE MORE HOP COMPLEXITY - A BIT TOO ONE-DIMENSIONAL. TRY W/ BOOSTING THE MALT PROFILE A BIT WOULD HELP MORE AS WELL, KEEPING THE RYNES.

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ~~Paul~~ Paul Jann
Judge Martin Atschmied
Judge Tomáš Škorpá
Judge Michaela Němethová

Saved to BCOE&M: ☒ 61

Staff notes:

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13

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

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

Category# _____ Entry# 61
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

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

Bottle Inspection ☒ OK

Aroma

	None L	M	H	Inappropriate	Notes
Malt			☒		jemné náznaky chleba,
Hops	☒				sladonitost, oxidovan
Fermentation	☒				vany chut, mokry
Other					pes,

10

Appearance

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

3

Flavor

	None L	M	H	Inappropriate	Notes
Malt			☒		chut je pmliv sledonta,
Hops	☒				je jemným chutem,
Bitterness	☒				drobná sladkost na konci
Fermentation	☒				papierová oxidovaná
Balance			☒		do chuti,
Finish/Aftertaste			☒		
Other					

15

Mouthfeel

	Thin	M	Full	Inappropriate	Notes
Body			☒		
Carbonation		☒			
Warmth	☒				

	None L	M	H	Inappropriate	Notes
Creaminess		☒			
Astringency	☒				
Other					

5

Overall

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

6

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

recept je na příjemné pivo, chybá
tak náč chutě, jemné až střed-
ně oxidované, odpovídá
téměř stylu sladiny / mladiny
s vůněm,

Judge Total

37



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Ginlia Farnung
 Judge Lenka Grakovci
 Judge Maddy Kocur
 Judge Zuzana Kocur

Category# 213 Entry # 66
 Sub (a-f) _____
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 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: ☒ 66

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

13

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

Acetaldehyde	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

Aroma

None L M H Inappropriate

Malt ☒ sulfidy, autolyza kvasnic

Hops ☒

Fermentation ☒

Other _____

4

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Texture _____

2

Flavor

None L M H Inappropriate

Malt ☒ KONTAMINACE

Hops ☒

Bitterness ☒

Fermentation ☒

Balance Happy Malt

Finish/Aftertaste Dry Sweet

Other _____

20

Mouthfeel

Thin M Full Inappropriate

Body ☒

Carbonation None L M H

Warmth ☒

Creaminess None L M H

Astringency None L M H

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.

10

Kouli kontaminaci nase hodnotit

Judge Total

50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head KAROL SZABO
Judge PETER MESTANEK
Judge PETER KUDAK
Judge MICHAEL ŠKODA

Saved to BCO&M: ☒ 7

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13 20

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

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

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

Category# 21B4 Entry# 7.1
Sub (a-f) _____
Subcategory _____
Special Ingredients _____

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate

Malt ☒ low toast and toffee

Hops ☒ floral, perfumy, spicy and berry

Fermentation ☒ Bit low aromas

Other _____

7 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ low toast and toffee

Clarity ☒ floral, perfumy, spicy and berry

Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention ☒ low toast and toffee

Texture ☒ floral, perfumy, spicy and berry

3 3

Flavor

None L M H Inappropriate

Malt ☒ toffee

Hops ☒ grossy, bit vegetal

Bitterness ☒ pleasant, smooth

Fermentation ☒ pleasant, smooth

Balance ☒ pleasant, smooth

Finish/Aftertaste ☒ semi-dry finish

Other but oxidized

14 20

Mouthfeel

Thin M Full Inappropriate

Body ☒ low toast and toffee

Carbonation ☒ floral, perfumy, spicy and berry

Warmth ☒ pleasant, smooth

None L M H Inappropriate

Creaminess ☒ low toast and toffee

Astringency ☒ floral, perfumy, spicy and berry

Other _____

5 5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

Use as fresh and well

store hops as you can.

Keep out oxygen from

brewing process.

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 consensus score.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ANTL
Judge LESKOVSKY
Judge KASUBOVA
Judge _____

Category# 21B Entry# 75
Sub (a-f) 4
Subcategory RED IPA
Special Ingredients _____

Position in flight
Entry of 6
Advanced to MINI-BOS
PLACE
DO NOT FILL
CONSENSUS SCORE
may not be an average of judge's individual scores

Saved to BCOE&M: ☒ 75

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
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 ☐ ☐ ☐ ☐
Hops ☐ ☐ ☐ ☐
Fermentation ☐ ☐ ☐ ☐
Other _____

Appearance

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

Flavor

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

Mouthfeel

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

Overall

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

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

Nehodnotitelny vzorek.
- oxidace
- spalená guma → kontaminace
- velká špatná

Judge Total

13



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 TOMAS SKORJENY
 Judge NICHARLA NEHETHAL

Category# 21 Entry # 80
 Sub (a-f) B
 Subcategory Rd IPA
 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: ☒ 80
 Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

13 20

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

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

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

Bottle Inspection ☐ OK

Aroma

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

SLIGHT ROAST, OLD HOPS
 DMS-COOKED CABBAGE
 SLIGHT ROAST
 CARAMEL

5 12

Appearance

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

Head ☒ Quick ☒ Lasting ☐ Other ☐

Retention ☒ Texture _____

3 3

Flavor

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

CHEESEY OLD AMERICAN
 HOPS, SLIGHT SOURNESS
 CARAMEL, RED APPLE
 CHLOROPHENOLIC-PLASTIC
 HINTS OF ROAST COFFEE
 COFFEE GROUND ASTRINGENCY
 ASTRINGENT LINGERS IN FINISH

10 20

Mouthfeel

Thin	M	Full	Inappropriate
Body	☒		
Carbonation	☒		
Warmth	☒		

Creminess ☒ Astringency ☒ 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.

WOULD BENEFIT FROM MORE CO2
 WE THINK THE RECIPE IS PROBABLY GOOD
 BUT FRESHER HOPS WOULD HELP
 AND LOWER FERMENTATION TEMPERATURE
 WOULD HELP PHENOLS. A LARGER
 YEAST PITCH WOULD MITIGATE SOURNESS

Judge Total 27 50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Ginika Favornus
Judge Zenka Yrakora
Judge Mahis Kolar
Judge Klym Melikan

Saved to BCOE&M: ☒ 86

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	
		X			Wheat: Subtle grainy notes
Hops					OK for style
Bitterness			X	X	Way too high for style
Fermentation		X			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	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

Category# 21B
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Entry # 86

Position in flight
Entry

Advanced to
MINI-BOS
PLACE

DO NOT
FILL

CONSENSUS SCORE

may not be an average of
judge's individual scores

Bottle Inspection ☐ OK

Aroma

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____
rydina' mini esteru (ethylbutyrat)
→ podcech' na ramedani
hygry / kontaminaci
4 ₁₂

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Other OXIDIZED
Head ☐ White ☐ Ivory ☐ Beige ☐ Tan ☐ Brown ☐ Inappropriate
Retention ☐ Quick ☐ Lasting ☐ Other
Texture _____
2 ₃

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 ☐ Fizzy ☐ Malty ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Inappropriate
Other _____
8 ₂₀

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 _____
3 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.

ethylbutyrat - mini trysicko orou cr
mitch' na do zapachu zrakai
22 ₅₀

Judge Total



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: ☒ 82
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	
	☒	☒	☐	☐	Wheat. Subtle grainy notes
Hops	☒	☐	☐	☐	OK for style
Bitterness	☐	☒	☒	☒	Way too high for style
Fermentation	☐	☒	☐	☐	Banana. Low clove. Hint of bubblegum

13

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

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

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

Category# 21 Entry# 87
Sub (a-f) B
Subcategory RED IPA
Special Ingredients _____

Bottle Inspection ☒ OK

Aroma

Malt	None L	M	H	Inappropriate	
	☐	☒	☐	☐	PARAMET (LEHCE VYRAZNEJSI)
Hops	☐	☒	☐	☐	
Fermentation	☒	☐	☐	☐	
Other					OXIDACE

7

Appearance

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

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

3

Flavor

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

14

Mouthfeel

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

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

5

Overall

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

7

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

TRIDEJNY VZOREK, KTEREMU NA LEPSI
VYSLEDKU VZIRA OXIDACE.
LEHCI KYSELOST - OPATNE S PRAZENIMI
SLADY KTERE SNIZUJI PH.
OPATNE S MANIPULACI BEHELY STUJENE
FALE.

Judge Total 36



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 VOZÁRIK-ILLÉS
Judge MICHAŁ MITRA
Judge MARKO OŠEKOVIĆ

Saved to BCOE&M: ☒ 90

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

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

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

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

Category# 21 Entry# 90
Sub (a-f) B4
Subcategory RED IPA
Special Ingredients _____

Bottle Inspection ☐ OK

Aroma

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

CARAMEL, NUTTY, TOAST
RESIN, PINE, FRUITY NOTES
CLEAN

Appearance

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

Head ☒ White ☒ Ivory ☒ Beige ☒ Tan ☒ Brown
Retention Quick ☒ Lazing ☒ Other
Texture _____

Flavor

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

CARAMEL, TITLO TOFFEE
RESIN, PINE, GREEN CITRUS
SLIGHTLY ROUGH
PRETTY MUCH CLEAN
SLIGHTLY SOAPY

Mouthfeel

Thin	M	Full	Inappropriate
Body	☒		
Carbonation	☒		
Warmth	☒		

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

Overall

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

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

WELL-EXECUTED BEER, HIGHLY CLEAN
FERMENTATION, BUT THE RECIPE SHOULD BE
TWEAKED FOR DRINKABILITY. REWORK THE HOP
SCHEDULE TO REDUCE THE HARSH BITTERNESS AND
IF YOU DO THAT DRY IT OUT A LITTLE BIT.
(REDUCE MASH TEMPERATURE).

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head PETER CHMURA
Judge MICHA ZIEUNSKI
Judge JIRI CETA
Judge _____

Category# 21 Entry# 92
Sub (a-f) 8
Subcategory 4
(Spell out)
Special Ingredients _____

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

Saved to BCOE&M: ☒ 92

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<u>H</u>	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

Aroma

	None L	M	H	Inappropriate	Notes
Malt	☐	☐	☐	☐	POZERNÉ SILNÝ DIACETYL,
Hops	☐	☐	☐	☐	KTORÝ BOJUTĚ SO
Fermentation	☐	☐	☐	☐	STŘEDNĚ SILNÝ
Other	☐	☐	☐	☐	CHMELOVOU OVOCNOSTÍ. ACHŮŽIAL
					MASLO TU MÁ NAVRCH. JEJNE KARAMELKY

Appearance

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

Flavor

	None L	M	H	Inappropriate	Notes
Malt	☐	☐	☐	☐	STŘEDNĚ AŽ VĚŠIA HORKOST,
Hops	☐	☒	☐	☐	ALE TIEŽ DOST VEĽA MASLA A
Bitterness	☐	☒	☒	☐	SLABOSTI. STREJNE
Fermentation	☐	☐	☐	☐	MAJESTVO OVOCNOSTI, CITRUSY
Balance	☐	☐	☐	☐	STREJNE KARAMELKY.
Finish/Aftertaste	☐	☐	☐	☐	FINIŠUJE V DOCHUTI
Other	☐	☐	☐	☐	NEPRÍJEMNÝ TRÁVNATÝ TRAKOSTOU

Mouthfeel

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

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.

CHMELOVÝ PROFIL JE OK.
TREBA VYJESIT, ABY NEBOL ZARITÝ
DIACETYLOM A VYTIAMNUT HO
VIAC VON

Judge Total

28
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head BOLTON PULAI
 Judge JARDA MILER
 Judge MARTINA DUCHOSKOVNA
 Judge HONZA REICHL

Category# 21 Entry# 103
 Sub (a-f) 2
 Subcategory RED IPA
 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: ☒ 103
 Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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

Bottle Inspection ☒ OK
 Aroma
 None L M H Inappropriate
 Malt ☐ ☒ ☒ ☐ OTHER (TOASTY, SLADKÉ)
 Hops ☒ ☒ ☒ ☐
 Fermentation ☒ ☒ ☒ ☐
 Other _____

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

Flavor
 None L M H Inappropriate
 Malt ☐ ☒ ☒ ☐ SLADKÉ
 Hops ☒ ☒ ☒ ☐ NEUTRÁLNÉ, UTĚPÁVNÉ
 Bitterness ☐ ☒ ☒ ☒ VYSOKÁ HORKAVOST, AŽ PRÁČÍ
 Fermentation ☒ ☒ ☒ ☐
 Balance Hoppy ☒ Malty ☐
 Finish/Aftertaste Dry ☒ Sweet ☐ V DŮLEŽITOSTI HORKAVOSTI JE PŘÍLIŠ
 Other CHŮBÁ AROMA PO ČERNÉM SACHAR

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

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

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

TRPĚN VÍŠKÁ HORKAVOSTI KTORÁ BY
SOU DO PŘÍČINY UBEHÁ, IMA ČERNOU
POBÝR RED ME, BOHŮŽIT PRO RED IPA
CHŮBÁ VÍŠKÁVĚJŠÍ CHUTĚŇOVÁ AROMA,
PŮVIT PŘÍ PĚ, LATE HOP

Judge Total 42

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

OUT OF STYLE



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head AMTL
Judge LEŠKOVSKÝ
Judge KASUBOVA
Judge _____

Category# 210 Entry# 104
Sub (a-f) 4
Subcategory RED IPA
Special Ingredients _____

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

Saved to BCOE&M: ☒ 105

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	L
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

Aroma

Bottle Inspection ☒ OK

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

10

Appearance

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

	White	Very	Beige	Tan	Brown	Inappropriate	
Head	☒	☐	☐	☐	☐	☐	
Retention	☐	☐	☐	☒	☐	☐	
Texture	☐	☐	☐	☐	☐	☐	

3

Flavor

	None L	M	H	Inappropriate	
Malt	☐	☒	☐	☐	
Hops	☐	☐	☒	☐	príjemná / lehká karamelová citrusová
Bitterness	☐	☒	☐	☐	akorat, príjemná
Fermentation	☒	☐	☐	☐	
Balance	☐	☒	☐	☐	
Finish/Aftertaste	☐	☒	☐	☐	
Other	☐	☐	☐	☐	hefty vyvážený

16

Mouthfeel

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

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

4

Overall

	Classic Example	Not to Style
Flawless	☒	☐
Wonderful	☒	☐

8

Feedback

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

Škoda máloho nasycení, lehké oxidace
Pitelce, bez vad vyvážený
Príste trochu víc nachmelt

Judge Total

41



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head KAROL SZABO
 Judge MATEJ MEŠTANĚK
 Judge PETER HUDAL
 Judge MICHAL ŠKODA

Category# 2434 Entry # 106
 Sub (a-f) _____
 Subcategory Red IPA
 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 ☐ ☒ ☐ ☐ toffee, caramel
 Hops ☐ ☒ ☐ ☐ berry like, citrusy, resin
 Fermentation ☒ ☐ ☐ ☐ nearly clear from prof 8
 Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color ☐ ☒ ☒ ☐ ☐ ☐ ☐ ☐ Head
 Clarity ☐ ☒ ☐ ☐ ☐ ☐ ☐ ☐ Retention
 Other _____ Texture 2
 Head ☐ ☒ ☐ ☐ ☐ ☐ ☐ ☐ Quick
 Retention ☐ ☒ ☐ ☐ ☐ ☐ ☐ ☐ Lasting
 Texture _____

Flavor

None L M H Inappropriate
 Malt ☐ ☒ ☐ ☐ toffee, caramel
 Hops ☐ ☒ ☐ ☐ caty, resin, berry
 Bitterness ☐ ☒ ☐ ☐ pleasant 16
 Fermentation ☒ ☐ ☐ ☐ balanced
 Balance ☒ ☐ ☐ ☐ dry finish
 Finish/Aftertaste ☒ ☐ ☐ ☐ bit more like tartness
 Other _____

Mouthfeel

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

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.

Drinkable, like it!

Judge Total 39

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head PETER CHMUPA
Judge MICHAL ZIEUNSKI
Judge JIRI ZETKA
Judge _____

Category# _____ Entry# 107
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: 107
Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
None L M H Inappropriate
Malt X Wheat. Subtle grainy notes 13
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	
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

Aroma

None L M H Inappropriate
Malt X STREJNE KARAMELOVA,
Hops X JEHNE CHMELOV
Fermentation X OVOCNA' - NEDOSTATOK
Other AROMATIKY

Appearance

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

Flavor

None L M H Inappropriate
Malt X PRILE PRIKRA HORKOST, OBEVLAŠT
Hops X V DOXNUTI - ZVIERAVA, TRAVNATA.
Bitterness X NIZKA SLADKOST.
Fermentation X TRAVOVA CHUT RUCI
Balance X CHMELOV, KTOREJ JE
Finish/Aftertaste X NEDOSTATOK.
Other X

Mouthfeel

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

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.

ODPORUCAM POSILNIT CHMELONU
AROMATIKU - DRY HOP, WHIRLPOOL, ETC.
TIEZ ZAVAZDIA TRPKOST, TRAVNOST -
MOZE BYT Z VYSOKET TEPLOTY PRI SLEDZOVANI
ALE AT NAPR. Z PRINYSOKEHO
BITTERINGU Judge Total 30



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head PETER ČANŮPK
Judge JIRÍ ČEJKA
Judge MICHAL ZIEGLINSKI
Judge _____

Saved to BGO&M: ☒ 108

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13

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

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

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

Category# 21
Sub (a-f) B
Subcategory (Spell out) 4
Special Ingredients _____

Entry # 108

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 ☐ ☐ ☐ ☐ ARIZNA STREDNE SILNA
Hops ☐ ☐ ☐ ☐ OVOCNY KAMELOVA
Fermentation ☐ ☐ ☐ ☐ JEDNY DIACETYL
Other _____

10

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☐ ☒ ☒ ☐ ☐ ☐ ☐ ARIZNA STREDNE SILNA
Clarity ☐ ☒ ☒ ☐ ☐ ☐ ☐ OVOCNY KAMELOVA
Other _____

3

Flavor

None L M H Inappropriate
Malt ☐ ☐ ☐ ☐ JEDNY DIACETYL, JEDNA AŽ
Hops ☐ ☐ ☐ ☐ STREDNE KARAMELKY, KERSKY.
Bitterness ☐ ☐ ☐ ☐ STREDNE TELO, STREDNE
Fermentation ☐ ☐ ☐ ☐ NASTENIE - DANA
Balance ☐ ☐ ☐ ☐ STREDNA AŽ VÁŠA HUAST
Finish/Aftertaste ☐ ☐ ☐ ☐ STREDNA AŽ NÍŽŠA SAKROST.
Other DOBRA ROVNOSTA, LAKOD NITELNE

15

Mouthfeel

Thin M Full Inappropriate
Body ☐ ☒ ☐ ☐ ARIZNA STREDNE SILNA
Carbonation ☐ ☒ ☐ ☐ OVOCNY KAMELOVA
Warmth ☐ ☐ ☐ ☐ JEDNY DIACETYL

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.

VELMI DOBRE PIVO, ODPORUCAM
PRIDAT CHMEV NA DRY HOP, ADSILNI
ESTE VIAC AROMATIKU

8

41

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ARNAUD EFRAIN
Judge SÁNDOR VOZÁRIK - ILLÉS
Judge MICHAEL MITRA
Judge MARKO ĐEKOVIĆ

Saved to BCOE&M: ☒ 112

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

13

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

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

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

Category# 21 Entry# 112
Sub (a-f) 89
Subcategory SESSION RED IPA
Special Ingredients _____

Position
in flight
Entry

Advanced to
MINI-BOS

PLACE

DO NOT
FILL

CONSENSUS SCORE

may not be an average of
judge's individual scores

Bottle Inspection ☐ OK

Aroma

Malt	None L	M	H	Inappropriate	
	☒				CARAMEL DARK BREAD
Hops	☒				FEELS LIKE OLD HOPS, RESIN
Fermentation	☒				DIACETYL NOTES
Other					SOAPY

Appearance

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

Flavor

Malt	None L	M	H	Inappropriate	
	☒				CARAMEL
Hops	☒				STRONG HERBAL PRESENCE, PINE
Bitterness	☒				STRONG
Fermentation	☒				DIACETYL
Balance	Hoppy	Malty			
Finish/Aftertaste	Dry	Sweet			GOOD FOR THE STYLE
Other					

Mouthfeel

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

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

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

NICE, ON POINT MALT CHARACTER, BUT
WE RECOMMEND USING FRESHER HOPS OR A
DIFFERENT HOP BALANCE TO GO WITH IT.
DIACETYL IS NOT ACCEPTABLE FOR THE STYLE -
CHECK YEAST HEALTH AND ENSURE GOOD
OXYGENATION BEFORE FERMENTATION.

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 consensus 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 MESTANEK
Judge PETER HUDAK
Judge MICHAL SKODA

Saved to BCOE&M: ☐ 115

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

13

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

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

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

Category# 21B4 Entry# 115
Sub (a-f) _____
Subcategory Red IPA
Special Ingredients _____

Bottle Inspection ☐ ok

Aroma

None L	M	H	Inappropriate
Malt	☒		
Hops	☒		
Fermentation	☒		
Other			<u>honey/sherry like oxidation</u>

Caramel, toffee
low herbal
low fruit

5
12

Appearance

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

White	Ivory	Beige	Tan	Brown	Inappropriate
Head	☒				
Retention	☒				
Texture					

3
3

Flavor

None L	M	H	Inappropriate
Malt	☒		
Hops	☒		
Bitterness		☒	
Fermentation	☒		
Balance	☒		
Finish/Aftertaste	☒		
Other			<u>honey like oxidation</u>

Caramel, toffee
low herbal
but astringent

9
20

Mouthfeel

Thin	M	Full	Inappropriate
Body	☒		
Carbonation	☒		
Warmth	☒		

None L	M	H	Inappropriate
Creaminess	☒		
Astringency	☒		
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.

Try to avoid oxygen pick up
Oxygen degraders hop aromas

26
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 Jann
Judge Martin Altschmied
Judge Tomáš Štěpánek
Judge Michaela Němečková

Saved to BCO&M: ☒ 118

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13 20

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

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

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

Category# _____ Entry # 118
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Bottle Inspection ☐ OK

Aroma

None	L	M	H	Inappropriate	
Malt	☐	☐	☒	☐	sladová vůně, karamel, kyselost, "ligr" z kávy
Hops	☒	☐	☐	☐	
Fermentation	☒	☐	☐	☐	
Other	☐	☐	☐	☐	

11 12

Appearance

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

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

3 3

Flavor

None	L	M	H	Inappropriate	
Malt	☐	☐	☒	☐	zodpovedá vůni, chýba
Hops	☒	☐	☐	☐	víc chuti, karamel,
Bitterness	☒	☐	☐	☐	právně zrná, jemné
Fermentation	☒	☐	☐	☐	nakyslé, jemné maslo,
Balance	Happy	Malty			právepodobně aroma-
Finish/Aftertaste	Dry	Sweet			hoke anglické chutě
Other	☐	☐	☐	☐	

15 20

Mouthfeel

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

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

5 5

Overall

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

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

Skôr rod ale, chýba horkosť, chuť, mimo štýlu, veľmi dobre pitelne, bez výrazných chýb,

Judge Total

41 50

MIMO ŠTYL



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head PETER CHAJUPA
Judge JIRÍ ČEKKA
Judge MICHAL ZIELINSKI
Judge _____

Category# 21 Entry# 122
Sub (a-f) B
Subcategory 4
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: ☒ All

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
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 ☐ ☐ ☐ ☐ HERBALNA A TRÁVNATÁ VŮŇ,
Hops ☐ ☐ ☐ ☐ STŘEDNÁ OXIDACE, KAPRUT.
Fermentation ☐ ☐ ☐ ☐ STŘEDNĚ KTERÝ, OVOCNOST
Other ☐ ☐ ☐ ☐ SA ZDA RY ŠKŮR KVASINÁŇ, NEŽ CHMELOV
5

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☐ ☒ ☐ ☐ ☐ ☐ Head White Ivory Beige Tan Brown
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other Retention Quick Lasting ☐ Other
Other _____ Texture _____
3

Flavor

None L M H Inappropriate
Malt ☐ ☐ ☐ ☐ RELATIVNĚ VYSOKÁ HOŘKOST, SPŮSOBENÁ
Hops ☐ ☐ ☐ ☐ NÍZKOU CHMELOM, ALE AT TRPKOSTI,
Bitterness ☐ ☐ ☐ ☐ TRÁVNATOSTI. CHMELOV
Fermentation ☐ ☐ ☐ ☐ JE NÁHRAK NEDOSTATOK,
Balance ☐ ☐ ☐ ☐ ŠLÁBÁ OVOCNÁ PRŮMĚTA
Finish/Aftertaste ☐ ☐ ☐ ☐ TÍŽE JEMNÁ KYSLOST
Other ☐ ☐ ☐ ☐ A LACTOBACILLUS.
8

Mouthfeel

Thin M Full Inappropriate
Body ☐ ☒ ☐ ☐ Creaminess ☐ ☐ ☐ ☐
Carbonation ☐ ☒ ☐ ☐ Astringency ☐ ☐ ☐ ☐
Warmth ☐ ☐ ☐ ☐ Other _____
3

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
4

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

NACHÁDEA SA TU NIEKERO VÁŽNOSTI CHMAD
TRPKOST - POŠKŮŽÍ TRÁBOTU ARI SCEDOVANÍ
(NEJST NAD 78-80°)
NEDOSTATOK AROMATIKY - DOUŽIVAT ČERSTVÝ
CHMELOV, VEĽKÁ A SPRÁVNÝH SPŮSOB
TÍŽE STÁJEJŠ SANITACIU - KYSLOST
23

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ALMUD EFFANTIN
Judge MARKO OŽGOVIĆ
Judge MIKHAL MITRA
Judge JÁNDOOR VOŽARIK-ILLES

Category# 21 Entry# 123
Sub (a-f) Bf
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: ☒ 123

Staff notes:

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13

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

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

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

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ DARK CARAMEL
Hops ☒ ☒ ☒ ☐ STONY FRUIT AND HERBAL
Fermentation ☒ ☒ ☒ ☐ VAGUELY MEDICINAL
Other

9

Appearance

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

3

Flavor

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ CARAMEL, TOFFEE
Hops ☒ ☒ ☒ ☐ WILD HERBS, GRAPE, JELLY
Bitterness ☒ ☒ ☒ ☐
Fermentation ☒ ☒ ☒ ☐ VERY LIGHT MEDICINAL
Balance Hoppy Malt
Finish/Aftertaste Dry Sweet
Other

14

Mouthfeel

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

4

Overall

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

7

Feedback

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

GOOD-LOOKING RED IPA WITH A NICE, SOFT
MALT PROFILE. INTERESTING HOP CHARACTER, MAY BE
LACKING COMPLEXITY. ENSURE GOOD YEAST HEALTH
THOUGH AND FERMENTATION TEMPERATURE.

37

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head Gulio Fairway
 Judge Yanka Shukors
 Judge Mahdi Kamb
 Judge Yanka Melikar

Category# 21B Entry# 124
 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: ☒ 124

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

13

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

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

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

Bottle Inspection ☐ ok

Aroma

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

Appearance

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

Flavor

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

Malt character aroma se
po cask mtrah, ce mtrah
lit apriktura i mtrah mtrah
Bes red, mtrah mtrah

Mouthfeel

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

Overall

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

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

Orme mtrah, aroma, jinaak mtrah mtrah

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 consensus 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 MESTANEK
Judge PETER HUDAK
Judge MICHAL SKODA

Saved to BCOE&M: ☒ 129

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13 20

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

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

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

Category# 2134 Entry# 129
Sub (a-f) _____
Subcategory Red IPA
Special Ingredients _____

Bottle Inspection ☐ OK

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

Aroma

	None L	M	H	Inappropriate	Notes
Malt	☒			☐	toffee, crust, toasty
Hops	☒			☐	piney, berry
Fermentation	☒			☐	clean ferm. prof.
Other				☐	aromas should be more prominent

8 12

Appearance

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

3 3

Flavor

	None L	M	H	Inappropriate	Notes
Malt	☒			☐	toffee, toast
Hops	☒			☐	berry, piney
Bitterness	☒			☐	pleasant
Fermentation	☒			☐	clean
Balance		☒		☐	
Finish/Aftertaste	☒			☐	
Other				☐	bit low pH, hop character should be higher

16 20

Mouthfeel

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

4 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.

More hop character would make it better. Go higher with late addition hops. Be careful with pH lowering. Otherwise not drinkable beer

Judge Total

39 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ANIL
Judge LESKOVSKY
Judge KASUBOVA
Judge _____

Saved to BCOE&M: ☒ MS

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

13

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

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

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

Category# 210 Entry# 130
Sub (a-f) 4
Subcategory RED IPA
Special Ingredients _____

Position
in flight
Entry

of 5

Advanced to
MINI-BOS

PLACE

DO NOT
FILL

CONSENSUS SCORE

may not be an average of
judge's individual scores

Bottle Inspection ☐ ok Gushing

Aroma

None L M H Inappropriate

Malt ☐ ☐ ☐ ☒ BOMPARI

Hops ☐ ☐ ☐ ☒

Fermentation ☐ ☐ ☐ ☒

Other _____

12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☐ ☐ ☐ ☒ ☒ BOMPARI

Clarity ☐ ☐ ☐ ☒ ☒

Other _____

White Ivory Beige Tan Brown Inappropriate

Head ☐ ☐ ☐ ☐ ☐

Retention ☐ ☐ ☐ ☐ ☐

Texture _____

3

Flavor

None L M H Inappropriate

Malt ☐ ☐ ☐ ☐

Hops ☐ ☐ ☐ ☐

Bitterness ☐ ☐ ☐ ☐

Fermentation ☐ ☐ ☐ ☐

Balance ☐ ☐ ☐ ☐

Finish/Aftertaste ☐ ☐ ☐ ☐

Other _____

20

Mouthfeel

Thin M Full Inappropriate

Body ☐ ☐ ☐ ☐

Carbonation ☐ ☐ ☐ ☐

Warmth ☐ ☐ ☐ ☐

None L M H Inappropriate

Creaminess ☐ ☐ ☐ ☐

Astringency ☐ ☐ ☐ ☐

Other _____

5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

Feedback

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

Mrz. naisto. Silena' oxidace.
-> korenely, bompari, hodi, kachu, gushing
-> nebezpečné

10

Judge Total

13



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head AVIL
Judge Leskovsky
Judge Kasasova
Judge _____

Saved to BCOE&M: ☒ 25.11.22

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13 ₂₀

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

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

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

Category# 210 Entry# 137
Sub (a-f) 2104
Subcategory 4 RED IPA
Special Ingredients _____

Bottle Inspection ☒ OK

Aroma

	None L	M	H	Inappropriate	
Malt	☒			☒	
Hops	☒				peppery, resin, new/roasted
Fermentation	☒				
Other					banana, malt, yeast

7 ₁₂

Appearance

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

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head							
Retention	Quick				Long		
Texture							

2 ₃

Flavor

	None L	M	H	Inappropriate	
Malt	☒				
Hops	☒				
Bitterness	☒				new/roasted, resin
Fermentation	☒				
Balance					
Finish/Aftertaste					
Other					banana, caramel, oxidized

9 ₂₀

Mouthfeel

	Thin	M	Full	Inappropriate	
Body					
Carbonation					
Warmth	☒				

	None L	M	H	Inappropriate	
Creaminess	☒				
Astringency					
Other					

3 ₅

Overall

	Classic Example	Not to Style
Flawless		
Wonderful		

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

Silva oxidized, resin, banana, new/roasted, resin

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 consensus score.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head AMC
Judge LESKOVSKY
Judge KASUBOVA
Judge _____

Category# 21B Entry# 145
Sub (a-f) 4
Subcategory RED IPA
(Spell out)
Special Ingredients _____

Position in flight
Entry 1
of _____
Advanced to MINI-BOS
PLACE
DO NOT FILL
CONSENSUS SCORE
may not be an average of judge's individual scores

Saved to BCOE&M: ☒ 145

Staff notes: _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13

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

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

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

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ hazelnut
Hops ☒ ☒ ☒ ☐ citrus, IPA minty vibrance
Fermentation ☒ ☒ ☒ ☐
Other OXIDACE, nízší intenzita chuti, acetaldehyd - 2 el. jablek

6

Appearance

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

2

Flavor

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ neplněná karamelka
Hops ☒ ☒ ☒ ☐
Bitterness ☒ ☒ ☒ ☒ polytonová hořkost - oxidace, agrost
Fermentation ☒ ☒ ☒ ☐
Balance ☒ ☒ ☒ ☐ hoppy ☒ ☒ ☒ ☐ malty
Finish/Aftertaste ☒ ☒ ☒ ☐ dry ☒ ☒ ☒ ☐ sweet
Other oxidace, kyselý chutě citrusů

8

Mouthfeel

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

3

Overall

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

1

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

Teče nahobitě, oxidace značně vlnitá, pivo

20

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL HOMEBREW COMPETITION



Location Moravian Homebrewers Meeting Date 26.11.2022

Head ZOLTAN ROLAI
Judge J. MILLER
Judge H. BEICH
Judge MARTINA DUCH

Category# 21 Entry# 162
Sub (a-f) B
Subcategory RED IPA
(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: ☒ 162
Staff notes:

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13/20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	YH	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	M/H
Grassy	M/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.

Bottle Inspection ☒ OK

Aroma

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

6/12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☒ ☒ ☐
Clarity ☒ ☒ ☒ ☒ ☒ ☐
Other
Head White Ivory Beige Tan Brown Inappropriate
Retention ☒ ☒ ☒ ☒ ☒ ☐
Texture

3/3

Flavor

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ PRAŽENÉ, SVICAVE
Hops ☒ ☒ ☒ ☐ HALO CHREVOST
Bitterness ☒ ☒ ☒ ☐
Fermentation ☒ ☒ ☒ ☐
Balance ☒ ☒ ☒ ☐
Finish/Aftertaste ☒ ☒ ☒ ☐ SLADKÉ A (LE) SVICAVE
Other

8/20

Mouthfeel

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

3/5

Overall

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

5/10

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

CHYBÍ CHELOVÁ VONĚ A CHŮT,
JE VELICE SVICAVE, VOLIT JINĚ
SLADKÉ PRAŽENÉ/KARAMELOVÉ
SILNÁ TRÁVOVÁ CHŮT

25/50

Judge Total