BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Judge: PAUL JANN

Judge: ATTILA POTYONDI

Judge: LUCIANO ARAUJO

Judge:

Saved to BOOE&M: ☒ 24

Staff notes:

Category# 18

Sub (a-f) B

Subcategory (Spell out) AM. PALE ALE

Special Ingredients

Entry # 1

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	X				BREAD SUBDUED
Hops		X			RESINOUS HOPS
Fermentation			X	X	PHENOL, CHERRY ESTERS
Other	BURNED PLASTIC PHENOLS				

5/12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X Amber

Clarity: Brilliant, Hazy, Opaque — X Hazy

Other: CHILL HAZE

Inappropriate ☐

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

Retention: Quick, Lasting — X Quick

Texture

Other

2/3

Flavor

	None L	M	H	Inappropriate	
Malt	X				MINIMAL BREAD/SWEET
Hops		X			RESINOUS
Bitterness		X			HARSH, ASHY
Fermentation				X	SOUR, PHENOLIC,
Balance	Hoppy X		Malty		
Finish/Aftertaste	Dry X		Sweet		PUCKERING DRY
Other	OVERPOWERING PHENOLIC, SOUR				

7/20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess	X				
Astringency		X			

Other

UNDERCARBONATED

4/5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

4/10

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

SOME PLEASANT CARAMEL & OTHER NICE MALTY NOTES IN BACKGROUND, BUT NEEDS MORE HOP AROMA & FLAVOR, YEAST WAS UNHAPPY, MAYBE UNDERPITCHED? HARSH RESINOUS HOPS AND PHENOLICS (SLIGHT SOURNESS) RUINED WHAT WOULD HAVE BEEN A NICE BEER.

Table consensus score: 22/50

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Lana Svitankova

Judge Stanislav Štek

Judge Peter Hudak

Judge

Saved to BCOE&M ☒ 163

Staff notes

Category# 1d

Sub (a-f) B

Entry # 3

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	Caramel, toffee
Hops	○ X			☐	Very subtle, tired not fresh
Fermentation	○			☐	Very low touch of diacetyl
Other					

5/12

Appearance

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

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

2/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	Grainy, bready
Hops	○	X		☐	Bitter orange jam, earthy
Bitterness	○ X			☐	Restrained, but lingering
Fermentation	○ X			☐	
Balance	Hoppy	X	Malty	☐	Too much on the maltyside
Finish/Aftertaste	Dry X		Sweet	☐	Grapefruit, lingering
Other					

10/20

Mouthfeel

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

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

5/5

Overall

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

5/10

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

Not a bad beer per se but flavor profile misses the style. Quality of hops overall balance need a complete overhaul.

Table consensus score 27/50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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Problematic	0-13	Major off flavors and aromas dominate

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NHC competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Provazník

Judge Meštánek

Judge Linková

Judge Mezerová

Saved to BCOE&M ☒ 45

Staff notes

Category# 18

Sub (a-f) b

Subcategory (Spell out) APA

Special Ingredients

Entry # 8

Bottle Inspection ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	sušenková
Hops		X		☐	citrusy, lehce kopřivá
Fermentation	X			☐	velmi lehce estery
Other					

11/12

Appearance

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

Other

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

Other

Other

Texture

3/3

Flavor

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

18/20

Mouthfeel

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

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other

5/5

Overall

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

8/10

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

Velmi dobrý představitel stylu APA, hořkost by měla být o něco více výraznější, aby více převyšovala sladovou složku a dozívání by pak mělo být více hořké a suché. Buď více probrasit, nebo trochu přidat chmel.

45/50 Table consensus score

Scoreshee Instructions

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Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		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.
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Problematic	0-13	Major off flavors and aromas dominate

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date 2019

Head STRAKOVA

Judge KROZELKA

Judge BUBEN

Judge MELICHAR

Saved to BCOE&M ☒ 30

Staff notes

Category# 18B

Sub (a-f)

Entry # 15

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
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Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

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

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

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

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

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

Aroma — 6/12

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

Other

Appearance — 3/3

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

Clarity: Brilliant, Hazy, Opaque

Other

Head: White, Ivory, Beige, Tan, Brown

Retention: Quick, Lasting

Texture

Inappropriate ☐ Other

Flavor — 12/20

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

Other

Mouthfeel — 3/5

Body: Thin, M, Full

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H

Astringency

Other

Inappropriate ☐

Overall — 6/10

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

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

PIVO POŠKOZENÉ OXIDACÍ A STÁRNUTÍM

Table consensus score: 30/50

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M-M competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date 2023

Head PETER CHŇUPA

Judge STANISLAV RETCHRT

Judge MICHAL ŠKODA

Judge

Saved to BOOF&M ☒ 23

Staff notes

Category# 18

Sub (a-f) B

Entry # 16

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Aroma

Malt: ASERTÍVNA TRÁVNATOSŤ PRECHÁDZAJÚCA DO NÁZNAKU ASTRINGENCIE

Hops

Fermentation

Other

6 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque

Other

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

Retention: Quick, Lasting X

Other

Texture

2 / 3

Flavor

Malt: HOP BUAN, VYSOKÁ HORKOSŤ, ALE MÁLO CHMELOVÉ CHUTI.

Hops

Bitterness

Fermentation: SLAD V POZADÍ, ČO JE OK

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

9 / 20

Mouthfeel

Body: Thin, M, Full

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H

Astringency

Other

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

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

DAL BY SOM DÔRAZ NA ODSTRANENIE NEPRÍJEMNÉ TRÁVNATOSTI A ZDÔRAZNENIE CHMELOVÉ AROMATIKA MÔŽE BYŤ AJ ZLOŽENÍM VODY

Table consensus score: 23 / 50

Scoresheet Instructions

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For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
If character is absent, mark the circle to the left.
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Example: How to fill in a Scoresheet

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

Flavor 13 / 20

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

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

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

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

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head IMRICH NOGELL

Judge MICHAELA NĚMETHOVÁ

Judge VLADIMÍR NESVADBA

Judge MILAN ESENDER

Saved to SCOE&M: ☒ 33

Staff notes

Category# 18

Sub (a-f) B

Subcategory (Spell out) AMERICAN PALE ALE

Special Ingredients

Entry # 19

Bottle Inspection ☐ OK

Aroma

	None L	M	H	Inappropriate
Malt		X		
Hops		X		
Fermentation	X			

Other: złożka,

příjemná vůně, zlatiba kitíť chuť a sladovú złożku, ovocná

8 / 12

Appearance

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

Clarity: X Brilliant, Hazy, Opaque

Other

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

Retention: X Quick, Lasting

Other

Other

Texture

3 / 3

Flavor

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

Other

chuť starších chmelů, dozněvanie chuti je velmi slabé (až žádné),

13 / 20

Mouthfeel

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

	None L	M	H	Inappropriate
Creaminess	X			
Astringency	X			

Other: slabé dozněvanie

3 / 5

Overall

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

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

pivo je ~~[illegible]~~ příjemné, avšak takmer žádné dozněvanie zmizne příjemnosť, odporučame přidať chmeli na konec chmelovaru,

6 / 10

Table consensus score: 33 / 50

Scoresheet Instructions

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If character is inappropriate for style, mark the box to the right.
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Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

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

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

Scoring Guide		
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head ADAM HUML

Judge JAROSLAV MILER

Judge BARBORA KAŠUBOVÁ

Judge ELIŠKA FRANCŮ

Saved to BCOE&M ☑ 30

Staff notes

Category# 18

Sub (a-f) B

Subcategory (Spell out) 18B APA

Special Ingredients

Entry # 23

Bottle Inspection ☐ OK

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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If character is inappropriate for style, mark the box to the right.
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Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt				☐	velmi intenzivní obilná vůně sladu
Hops				☐	dominantní kompot-ananasová chmelová oxidace
Fermentation				☐	
Other	lehce zatuchlé obiloviny, lehce kvašený				

8/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

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

Retention: Quick, Lasting

Other

Texture

2/3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Citelný sladový charakter (chléb, houska)
Hops				☐	Chmelový charakter střední intenzity
Bitterness				☐	vapol ovocný a kapel medovo-sirupový
Fermentation				☐	intenzivní hořkost, která
Balance	Hoppy		Malty	☐	lehce ulpívá, vyvážený
Finish/Aftertaste	Dry		Sweet	☐	závěr.
Other					

10/20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate ☐

Astringency

Other lehce kysovitý pocit

4/5

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.

Velmi dobře vyvážené APA, ve které se skutečně dobře potkává intenzita chmelů a sladu. Chmelový charakter bohužel vykazuje citelnou oxidaci a lehké bylinné a trpké tóny. Dejte pozor na čerstvost chmelu, dbejte obilné tóny a dbejte dlouhodobé a na vinh kyslíku do dílu po dohonění kvašení.

Table consensus score 30/50

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

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

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

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rev BSTR-180124

M-M competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head MARTIN BINDER

Judge VOJTĚCH LESKOVSKÝ

Judge PETR BURIÁNEK

Judge MICHAL THEUER

Saved to BCOE&M: ☒ — 12

Staff notes:

Category# 18

Sub (a-f) B

Entry # 24

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Aroma

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

SLADOVĚJŠÍ, PŘEBÍJÍ CHMEL, LEHCE ZOXIDOVANÉ

Other

7 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque ☐ Other

Other

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

Retention: Quick, Lasting ☐ Other

Texture

3 / 3

Flavor

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

SLADOVĚJŠÍ, TOASTOVÉ, MEDOVÉ, MÉNĚ CHMELOVÉ

Other

10 / 20

Mouthfeel

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

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

Other

4 / 5

Overall

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

6 / 10

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

„CZ OLD SCHOOL" STYL APA, MODERNÍ JSOU CHMELOVĚJŠÍ A MÉNĚ SLADOVÉ

Table consensus score 30 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

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

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head ZOLTÁN POLÁI

Judge TOMÁŠ SKOŘEPA

Judge ROMAN WÖVNÁK

Judge

Saved to BOOERM ☒ 21

Staff notes:

Category# 18

Sub (a-f) B

Subcategory (Spell out) A.P.A.

Special Ingredients

Entry # 30

Bottle Inspection ☒ OK

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	SCHRÁ
Hops		X		☐	OVOCNÁ,
Fermentation		X		☒	FENOLICKÁ – DYM, POPOL

Other: OXIDACIA – KARTÓNOVÝ PAPIER

5 / 12

Appearance

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

Clarity: Brilliant / Hazy X / Opaque — Other ☐

Other: BOHATÉ "FIALOVÉ" ODLESKY, ZNÁMKA OXIDACIE, PIVO NIE JE MLE VARNÁ

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

Retention: Quick / X / Lasting — Other ☐

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	SLADKÉ, LEPIVÉ,
Hops		X		☐	OVOCNÉ
Bitterness		X		☐	O.K.
Fermentation		X		☐	KVASNISTÉ, FENOLICKÉ

Balance: Hoppy / X / Malty

Finish/Aftertaste: Dry / X / Sweet

Other: OXIDACIA, KARTÓNOVÝ PAPIER

7 / 20

Mouthfeel

Body: Thin / M / X / Full — Inappropriate ☐

Carbonation: None / L / M / X / H

Warmth: X

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

Astringency: X

Other

3 / 5

Overall

Classic Example / X / Not to Style

Flawless / X / Significant Flaws

Wonderful / X / Lifeless

4 / 10

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

PIVO VE FORMĚ FARBY EVIDENTNĚ OXIDOVANÉ V KOMBINACI S FENOLY (DYM, KVASNISTOST) MIMO TÝCH. V CHUTI BOHATĚ POSÚ SLADKÉ. ZMENILBY SOM POUŽITÉ KVASINKY A DÁVAL POZOR NA TEPLOTY PRI KVASENÍ, DAŤ POZOR NA OXIDACIU PO VÝRABE

Table consensus score 27 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

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

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head JIŘÍ ČEJKA

Judge GIULIA FARINASSO

Judge MARKO OŽEGOVIĆ

Judge

Saved to BCOE&M: ☒ 122

Staff notes

Category# 18

Sub (a-f) B

Entry# 33

Subcategory (Spell out) AMERICAN PALE ALE

Special Ingredients

Bottle Inspection ☐ OK ORIGINAL LABEL STILL ON THE BOTTLE

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	☒			☐	OK for style
Bitterness	○		X	☒	Way too high for style
Fermentation	○	X		☐	Banana. Low Clove. Hint of bubblegum

13 / 20

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops	○	X		☐	CITRUSY, EARTHY
Fermentation	○			☒	AUTOLYSIS, YEAST
Other					

5 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	
Bitterness			X	☒	HARSH, EARTHY, GRASSY
Fermentation				☒	SOLVENT
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	
Other	UNRIPED FRUIT, PERFUME				

7 / 20

Mouthfeel

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

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

2 / 5

Overall

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

3 / 10

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

FERMENTATION ISSUES, SOLVENTY AROMA/TASTE, CHECK HOPPING → HARSH BITTERNESS,

Table consensus score 20 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head STRAKOVÁ

Judge KRUZLIK

Judge BUBEK

Judge MELICHAR

Saved to BCOE&M: ☒ 13

Staff notes

Category# 18B

Sub (a-f)

Subcategory (Spell out)

Special Ingredients

Entry # 34

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

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

3/12

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

3/20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency				☐	
Other					

2/5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

1/10

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

MOŽNÁ KVASNICE SCHMECKÁ KOZÁROVA KVÁSEK

Table consensus score 13/50

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head PETER CHŇURA

Judge STANISLAV RETCHRT

Judge MICHAL ŠRODA

Judge

Saved to BCOE&M: ☒ AS

Staff notes

Category#

Sub (a-f)

Subcategory (Spell out)

Special Ingredients

Entry# 44

Bottle Inspection ☐ OK

Aroma

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

Other

4 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Texture

Other

2 / 3

Flavor

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

Other

4 / 20

Mouthfeel

Body: Thin, M, Full

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H

Astringency

Other

1 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

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

VEĽMI SILNÁ ARÓMA AŤ CHMEĽ CHLOR FENOLOV, MEDICINÁLNA, TIEŽ VISOKÉ ALKOHOLY. STREDNE JABLKO ETC.

DÔRAZNE ODPORÚČAM STRÁŽIŤ SANITÁCIU, NIEKDE DOŠLO K INFEKCII. TIEŽ TREBA DBAŤ NA DOBRÝ PRIEBEH KVASENIA

15 / 50 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 / 20

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

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

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

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

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NHC competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head PAUL JANN

Judge ATILA POTYONDI

Judge LUCIANO ARAUJO

Judge

Category# 18

Sub (a-f) B

Entry # 49

Subcategory (Spell out) AM PALE ALE

Special Ingredients

Bottle Inspection ☐ ok

Saved to BOOS&M ☒

Staff notes

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	CARAMEL RISING BREAD DOUGH
Hops	○	X		☐	PINEY, CITRUS
Fermentation	○ X			☐	BERRY ESTERS

Other CARAMEL APPLE

8/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque, X, Other

Other GUSHED UPON OPENING

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

Retention: Quick, X, Lasting, Other

Texture

2/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	ADD CHEWY MALT FLAVOR FOLLOWS NOSE
Hops	○	X		☐	CITRUS, FLORAL GERANIUM
Bitterness	○	X		☐	GOOD TO BALANCE
Fermentation	○ X			☐	SOME FLORAL ESTERS
Balance	Hoppy	X	Malty	☐	JUST A TAD, TOO SWEET
Finish/Aftertaste	Dry	X	Sweet	☐	SOME SULFUR IN FINISH

Other SOME CARDBOARD OXIDATION FINISH IS A LITTLE SWEET BUT NICE

12/20

Mouthfeel

Body: Thin, X, Full, ☐ (ALMOST)

Carbonation: None L, X, H, ☐

Warmth: X, ☐

Creaminess: None L, X, M, H, ☐

Astringency: X, ☐

Other

5/5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

8/10

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

WOULD LIKE SOME CRISPER HOP FLAVORS BUT OTHERWISE A VERY WELL-CRAFTED BEER. BE CAREFUL TO AVOID OXIDATION @ BOTTLING TIME. HAZE IS INAPPROPRIATE, BUT COULD BE FORGIVEN IF IT MADE BETTER HOP FLAVORS

Table consensus score 35/50

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head ZOLTÁN POLÁK

Judge TOMÁŠ SKOČEPA

Judge ROMAN LUČŇÁK

Judge

Category# 18

Sub (a-f) B

Subcategory (Spell out) A.P.A.

Special Ingredients

Entry# 53

Bottle Inspection ☒ OK

Saved to BOL&M ☑ 53

Staff notes

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	SLADOVÉ, KARAMELOVÉ
Hops	○	X		☐	MIERNE OVOCNÉ, MODNE TRÁVNATÉ
Fermentation	○	X		☐	O.K.
Other					

7/12

Appearance

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

Other Texture

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	CHLEBNATÉ, KARAMELOVÁ
Hops	○	X		☐	TRÁVNATÉ, MIERNE KVETINOVÉ, OVOCNÉ
Bitterness	○		X	☐	O.K.
Fermentation	○	X		☐	O.K.
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry		X Sweet	☐	MIERNE SLADSÍ FINISH ALE BY MOHOL BÝŤ
Other					

13/20

Mouthfeel

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

4/5

Overall

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

6/10

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

PREDAV CAMECU V CHUTI AJ VÔNI BOL VEĽMI TRÁVNATÝ, ZVÁŽIL BY SOM POUŽIŤ ČERSTVEJŠÍ CHMEĽ, PRÍPADNE INÝ DRUH. TELO, CHUŤ, ROCA DOST SLADKÁ, PLANÍ PANTOVACÍ PROFIL PRÍPADNE SÝPANIE

Table consensus score 33/50

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head JIŘÍ ČEJKA

Judge GIULIA FARNASSO

Judge MARKO OŽEGOVIĆ

Judge

Saved to BCOE&M ☒ 35

Staff notes

Category# 18

Sub (a-f) B

Subcategory (Spell out) AMERICAN PALE ALE

Special Ingredients

Entry # 54

Bottle Inspection ☐ OK

Aroma

Malt: None L — M — H (X)

Hops: None L — M — H (X)

Fermentation: None L — M — H

Other: CHEESY

Inappropriate ☐

BISCUITY

FRUITY, HERBAL

9 / 12

Appearance

Color: Yellow, Gold (X), Amber, Copper, Brown, Black

Clarity: Brilliant (X), Hazy, Opaque

Other

Inappropriate ☐

Head: White (X), Ivory, Beige, Tan, Brown

Retention: Quick, Lasting (X)

Texture

Other

3 / 3

Flavor

Malt: None L — M (X) — H

Hops: None L — M (X) — H

Bitterness: None L — M (X) — H

Fermentation: Hoppy (X) — Malty

Balance: Hoppy — Malty (X)

Finish/Aftertaste: Dry — Sweet (X)

Other

Inappropriate ☐

BISCUITY

12 / 20

Mouthfeel

Body: Thin — M (X) — Full

Carbonation: None L — M — H (X)

Warmth: (X)

Creaminess: None L (X) — M — H

Astringency: (X)

Other

Inappropriate ☐

3 / 5

Overall

Classic Example (X) — Not to Style

Flawless (X) — Significant Flaws

Wonderful (X) — Lifeless

8 / 10

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

ANKE APA, THE CARBONATION IS A BIT HIGH AND IT COULD BE LESS MALTY, BUT OTHERWISE VERY GOOD!

Table consensus score 35 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

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

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head ADAM HUML

Judge JAROSLAV MILER

Judge BARBORA KAŠUBOVÁ

Judge ELIŠKA FRANCŮ

Saved to BCOE&M: ~~EX~~ 38

Staff notes

Category# 18

Sub (a-f) B

Subcategory (Spell out) American Pale Ale

Special Ingredients

Entry # 58

Bottle Inspection ☐ OK

Aroma

Malt: None L M H

Hops

Fermentation

Other

Inappropriate

Velmi neutrální sladová vůně obilí příjemná jemná ovocná chmelová vůně jinak neutrální lehce sira

7 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

Head: White, Ivory, Beige, Tan, Brown

Retention: Quick, Lasting

Other

Texture

3 / 3

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Flavor

Malt: None L M H

Hops

Bitterness

Fermentation

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

Inappropriate

nižší střední neutrální obilná sladkost výrazný harmonický chmelový projev s ovocně pečivo a lehkou pryskyřicí. Hořkost je výrazná, závěr suchý

15 / 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	L	Spicy	
Light-Struck		Sulfur	L
Medicinal		Vegetal	

Mouthfeel

Body: Thin, M, Full

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H

Astringency

Other

Inappropriate

5 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8 / 10

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

Příjemná moderní interpretace stylu, která postrádá trochu komplexnější sladovou skladbu, ale vykazuje velmi příjemný charakter chmele s vypolou ale harmonickou hořkostí. Lehký zápach síry by měl být odbourateln delším ležením

Table consensus score 38 / 50

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

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.

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head IMRICH NOGELL

Judge MICHAELA NEMETHOVÁ

Judge VLADIMÍR NESVADBA

Judge MILAN ESENDER

Saved to BCOE&M: ☑ 13

Staff notes

Category# 18

Sub (a-f) B

Entry # 59

Subcategory (Spell out) AMERICAN PALE ALE

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

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

12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Quick, Lasting

Texture

3

Flavor

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

20

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

10

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

jasná kontaminácia, oxidácia, autolýza kvasníc, odporúčame používať čistiace kvasnice, zlepšiť sanitáciu,

Table consensus score 13/50

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

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

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

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rev BSTR-180124

MBM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Martin Binder

Judge Vojta Leskovsky

Judge Michal Theuer

Judge Petr Buriánek

Saved to BOOERM ☒ Ag

Staff notes

Category# 18B

Sub (a-f)

Entry# 68

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

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

Other

4/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X

Other

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

Retention: Quick, Lasting

Texture

3/3

Flavor

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

Other

3/20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — ☐

Warmth — ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency — ☐

Other

2/5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

2/10

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

Pivo nakyslé, špatně odkvašené (málo kvasnic...)

Table consensus score 14/50

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

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

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

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MHM competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Provazník

Judge Meštánek

Judge Linková

Judge Mezerová

Saved to BCOE&M ☒ 35

Staff notes

Category# 18

Sub (a-f) b

Entry# 75

Subcategory (Spell out) APA

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

Aroma

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

10/12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X Gold

Clarity: Brilliant, Hazy, Opaque — X Hazy

Inappropriate ☐ Other

Head Retention: White, Ivory, Beige, Tan, Brown — X Ivory; Quick, Lasting — X Quick

Inappropriate ☐ Other

Other

Texture

2/3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	lehká karamel, ok
Hops		X		☐	ok
Bitterness		X		☒	málo
Fermentation	X			☐	ok
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	
Other	sira				

14/20

Mouthfeel

Body: Thin, M, Full — X Thin — ☒

Carbonation: None L, M, H — X M — ☒

Warmth: X — ☐

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

Astringency: X — ☐

Other

2/5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

6/10

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	

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

Slušné pivo, které nenadchlo, ani nenaštvalo. Určitě je potřeba přidat chmel na hořkost. Tělo by mělo být alespoň o kousek plnější, nasycení vyšší. Úpravu vmístrovní schéma, aby to zůstalo více nezkvasitelných cukrů.

Table consensus score 34/50

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

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MHM competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head STRAKOVÁ

Judge KRUZLIAK

Judge BUBBA

Judge MELCHMAN

Saved to BCOE&M: ☒ 45

Staff notes:

Category# 18B

Sub (a-f)

Subcategory (Spell out)

Special Ingredients

Entry # 83

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X			
Hops		X			
Fermentation		X			

Other

10/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

3/3

Flavor

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

Other

17/20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess		X			
Astringency		X			

Other

5/5

Overall

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

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

VÝBORE KRÁSNÁ PITELNÁ

9/10

Table consensus score 44/50

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head PETER CHNUPA

Judge STANISLAVA REJCMRT

Judge MICHAL ŠKODA

Judge

Saved to BCOE&M ☒ 2L

Staff notes

Category# 18

Sub (a-f) B

Entry # 85

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt				☐	
Hops				☐	
Fermentation				☐	

Other

6 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

3 / 3

Flavor

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

Other: STREDNÚ AŽ VYŠŠIA HORKOSŤ, STREDNÚ AŽ NIŽŠIA SLADKOSŤ. STREDNÝ KARAMEL VO VÔNI AJ V CHUTI. STREDNE ČERVENÉ JABLKO, NEPRITOMNÉ KVASNÉ ESTERY, NEDOSTATOK CHMEĽOVÝCH AROMATÍKY.

10 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate ☐

Astringency

Other

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

5 / 10

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

CHYBÍ SVEŽEST, JE PRÍLIŠ DRSNÉ. MÔŽE TO BYŤ SPÔSOBENÉ AJ VEKOM PIVA / POUŽITÍM CHMEĽU.

Table consensus score 27 / 50

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Lana Sritankova

Judge Stanislav Stekr

Judge Peter Hudak

Judge

Saved to BCOE&M: ☒ 18

Staff notes:

Category# 18

Sub (a-f) B

Entry # 86

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	Very neutral, white bread
Hops		X		☐	Intensly earthy
Fermentation	X			☐	

Other: Touch of oxidation; smells like oats; a bit milky

7/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque (X)

Other ☐

Head: White, Ivory, Beige, Tan, Brown

Retention: Quick, Lasting (X)

Other ☐

Other

Texture

1/3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	White bread, brioche
Hops		X		☐	Very subdued
Bitterness		X		☐	low bitterness
Fermentation				☐	low acidity
Balance	Hoppy		Malty	☐	doesn't fit the style
Finish/Aftertaste	Dry	X	Sweet	☐	Mineral, tart, these

Other: qualities become prominent in the aftertaste

4/20

Mouthfeel

Body: Thin, M (X), Full

Carbonation: None L, M (X), H

Warmth: X

Creaminess: None L, M (X), H

Astringency: X

Other: Soapy

3/5

Overall

Classic Example — Not to Style (X)

Flawless — Significant Flaws (X)

Wonderful — Lifeless (X)

3/10

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

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

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

Falls completely out of style, and has a lot of troubleshooting to do: tartness can show signs of infection, minerality (check the water profile), keep the grain bill simple.

Table consensus score: 18/50

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head JIMRICH NOGELL

Judge MICHAELA NEMETHOVÁ

Judge VLADIMÍR NEVADRA

Judge MILAN ESENDER

Saved to BCOE&M ☒

Staff Notes

Category# 18

Sub (a-f) B

Entry # 91

Subcategory (Spell out) AMERICAN PALE ALE

Special Ingredients

Bottle Inspection ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt				☐	výrazná karamelová voňa
Hops				☐	
Fermentation				☐	

Other

12

Appearance

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

Other

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

Texture

3

Flavor

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

Other

20

Mouthfeel

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

5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

10

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

evidentne kontaminované pivo, autolýza kvasníc, odporúčame postupne pri procese kvasenia a sanitácii

Table consensus score 13 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

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

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

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date: _____

Head: MARTIN BINDER

Judge: VOJTECH LESKOVSKÝ

Judge: PETR BURIANEK

Judge: MICHAL THEUER

Saved to BCOE&M: ☒

Staff notes: _____

Category# 18B

Sub (a-f): _____

Subcategory (Spell out): _____

Special Ingredients: _____

Entry # 96

Bottle Inspection: ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt		M		☐	JEMNÉ CHMEĽOVÁ,
Hops		L		☐	SLADOVÁ - OBILNÁ A SLADKÁ,
Fermentation		M		☐	KVASNICE - MOŽNO AJ MIERNA

Other: AUTOLÝZA, ESTERY

6/12

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: _____

3/3

Flavor

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

STREDNÁ SLADOVÁ - OBILNO CHLEBOVÁ, SLADKÁ DOCHUŤ - CHYBA CHMEĽOVÁ CHUŤ TRÁVOVÁ DOMINUJE NAD OVOCNOU

Other: _____

11/20

Mouthfeel

Body: Thin / M / Full — Inappropriate ☐

Carbonation: None L / M / H — Inappropriate ☐

Warmth: ☒ — Inappropriate ☐

Creaminess: ☒ — Inappropriate ☐

Astringency: L — Inappropriate ☐

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.

UMAVENÉ S NIŽŠOU PITEĽNOSŤOU, CHMEĽOVÁ ARÓMA JE PREKRYTÁ KVASNICAMI - SKÚSTE SA ZAMERAŤ NA ČISTEJŠIU FERMENTÁCIU - VYACITU ENASMC

Table consensus score: 28/50

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head ZOLTÁN PALAJ

Judge TOMÁŠ SLOŽKEPA

Judge ROMAN WEINNÁK

Judge

Saved to BCOE&M ☒ 20

Staff notes

Category# 18

Sub (a-f) B

Subcategory (Spell out) A.P.A.

Special Ingredients

Entry# 97

Bottle Inspection ☒ OK

Aroma

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

Other: PREVLÁDA KARAMELOVÁ SLADKÁ VŮNĚ

KARAMELY, TMAVÝ KAR. SLAD
SLABÝ PROJAV CHMELŮ
D.H.

4 / 12

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 / 3

Flavor

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

Other: ETERNĚ KARAMELOVÉ, SLADKÉ, OVŘA CHMEL

SLADKÝ MLÉČNÝ KARAMEL, ~~[illegible]~~ CUKRÉLOVÉ
NEROZPOZNATELNÉ
VYSTUPUJE MLAVNĚ NA KONCI
D.H.
DOMINUJE SLAD - KARAMEL
SLADKÝ V FINISH

6 / 20

Mouthfeel

Body: Thin, M, Full

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate

Astringency

Other

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

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

PIVO DOMINUJE TMAVÝ KARAMELOVÝ SLAD
- URČITĚ UPRAVIT SYPANÍ. ~~[illegible]~~ ABSENTUJE
CHMELOVÁ VŮNĚ AŽ CHUŤ - POUŽÍT VÍCE
~~[illegible]~~ LATE HOPS + DRY HOP, VYVARovAT
SE ŠTÍPČAVÉMU CHMELU - SKRÁTIT
DRY HOP

Table consensus score 20 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head JIŘÍ ČEJKA

Judge GIULIA FAMNASSO

Judge MARKO OŽEGOVIĆ

Judge

Category# ~~34~~ 18

Sub (a-f) B

Entry# 99

Subcategory (Spell out) COLD IPA !!! → NOT IN STYLE (SESSION NEIPA ON THE LABEL)

Special Ingredients

Bottle Inspection ☐ OK

Saved to BCOE&M: ☒ 13

Staff notes: NALEV ÁYA (PLZ), ALE NA DE ZNÍCV COLD IPA (kat nem jasborim → oxidace)

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Aroma

None L M H; Inappropriate

Malt

Hops X — FRUITY

Fermentation X — ESTERY

Other OXIDATION, DIACETYL, MUST!

12

Appearance

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

Clarity: Brilliant, Hazy, Opaque X

Other OXIDATION (BROWN COLOR)

Head: White, Ivory, Beige, Tan, Brown X — Quick, Lasting

Retention X

Texture

1/3

Flavor

None L M H; Inappropriate

Malt

Hops

Bitterness — HARSH, UNPLEASANT

Fermentation

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

20

Mouthfeel

Body: Thin, M, Full X

Carbonation: None L, M X, H

Warmth X

Creaminess: None L X, M, H

Astringency X

Other

3/5

Overall

Classic Example — Not to Style X

Flawless — Significant Flaws X

Wonderful — Lifeless X

1/10

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

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

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

OXIDATION IS THE MAIN ISSUE - KILLS THE WHOLE BEER → TRY TO SOLVE THIS!
HARSH BITTERNESS, TOO MUCH IBU
CHECK FRESHNESS OF INGREDIENTS (MUSTY AROMA)

Table consensus score 13/50

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

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MHM competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

A STRONG OXIDATION MAKES IT IMPOSSIBLE TO EVALUATE AROMA/TASTE

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head PETER CHŇUPA

Judge STANISLAV REICHRT

Judge MICHAL ŠKODA

Judge

Saved to BOOEBM ☒ 40

Staff notes

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

Entry # 102

Bottle Inspection ☐ OK NEPOUŽÍVAJ PROSÍM ZELENÉ FLAŠE, A UŽ VÔBEC NIE NA VYSOKO CHMELENÉ PIVÁ!

Aroma

Malt / Hops / Fermentation / Other (None L – M – H; Inappropriate)

VÔŇA CHMEĽOVÁ, CITRUSOVÁ – LIMETKY, HROZNO

8 / 12

Appearance

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

Clarity: Brilliant – Hazy – Opaque

Other: JEMNÝ ZÁKAL

Head: White, Ivory, Beige, Tan, Brown

Retention: Quick – Lasting

Texture

3 / 3

Flavor

Malt / Hops / Bitterness / Fermentation / Balance (Hoppy – Malty) / Finish/Aftertaste (Dry – Sweet) / Other

STREDNE – VYŠŠIA HORKOSŤ TROCHA VIAC JUICY, NEŽ SOM OČAKÁVAL, ALE FAJN. ZÁROVEŇ TROCHU VODOVÉ, JEMNÉ TELO ZAUJÍMAVÝ HROZNOVO – CITRÓNOVO – LIMETKOVÝ CHMEĽOVÝ CHARAKTER

17 / 20

Mouthfeel

Body (Thin – M – Full)

Carbonation (None L – M – H)

Warmth

Creaminess (None L – M – H)

Astringency

Other

4 / 5

Overall

Classic Example – Not to Style

Flawless – Significant Flaws

Wonderful – Lifeless

8 / 10

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

VEĽMI DOBRÉ PIVO, TROCHU NEORTODOXNÉ CHMELENIE, PÔSOBÍ TROCHU SLABÉ / VODOVÉ

Table consensus score 40 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13 / 20

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

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head PAUL JANN

Judge ATTILA POTYONDI

Judge LUCIANO ARAUJO

Judge

Saved to BCOE&M ☒ 35

Staff notes

Category# 18

Sub (a-f) B

Entry # 103

Subcategory (Spell out) AM. PALE ALE

Special Ingredients

Bottle Inspection ☐ OK

Aroma

Malt: None L [X] M H — SLIGHT BISCUIT, TOFFEE

Hops: [X] — MANGO, TANGERINE, CURACO

Fermentation: [X] — SOME YEASTY ESTERS

Other: RED APPLE, INVITING AROMA

10 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black

Clarity: Brilliant Hazy Opaque [X] Other

Other

Head: White Ivory Beige Tan Brown — [X]

Retention: Quick Lasting [X] Other

Texture

2 / 3

Flavor

Malt: None L [X] M H

Hops:

Bitterness: [X]

Fermentation:

Balance: Hoppy Malty [X]

Finish/Aftertaste: Dry [X] Sweet

Other

PUNGEANT, FOLLOWS NOSE BUT MORE ORANGE NEEDS MORE IBUS. TROPICAL HOP ESTERS A BIT TOO MALTY SWEET DRY, BUT SOME LINGERING SWEETNESS, SHOULD BE CRISPER

14 / 20

Mouthfeel

Body: Thin [X] M Full

Carbonation: None L M [X] H

Warmth: [X]

Creaminess: None L [X] M H

Astringency: [X]

Other

5 / 5

Overall

Classic Example ← [X] Not to Style

Flawless [X] → Significant Flaws

Wonderful [X] Lifeless

5 / 10

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

NICE MODERN INTERPRETATION OF A CLASSIC STYLE, VERY MALTY SWEET BUT NOT MUCH MALT FLAVOR (SHOULD BE OTHER WAY AROUND). THE PUNGEANT TROPICAL HOPS WITH OVERT SWEETNESS MAKES THE BEER A LITTLE LESS INVITING A LOWER MASH TEMP. WOULD HELP.

Table consensus score 36 / 50

Scoreshee Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

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

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NHC competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head STRAHOVA

Judge KRUZLIK

Judge BUBEN

Judge MELICOVA

Saved to BOOF&M ☒ 25

Staff notes

Category#

Sub (a-f)

Subcategory (Spell out)

Special Ingredients

Entry# 108

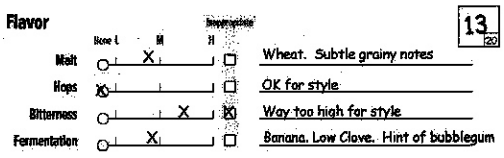
Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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



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

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

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

Aroma

None L M H — Inappropriate

Malt X

Hops X

Fermentation X

Other

6 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

3 / 3

Flavor

None L M H — Inappropriate

Malt X

Hops X

Bitterness X

Fermentation X

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

8 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate

Astringency

Other

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

5 / 10

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

ZEMITOST, TRPKE - MALOVOE, OBILNE,

Table consensus score 25 / 50

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head IMRICH NOGELL

Judge MICHAELA NEMETHOVÁ

Judge VLADIMÍR NESVADBA

Judge MILAN ESENDER

Saved to BCOE&M ☒ 113

Staff notes

Category# 18

Sub (a-f) B

Entry # 113

Subcategory (Spell out) AMERICAN PALE ALE

Special Ingredients —

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

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

Other

12

Appearance

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

Other

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

Other

Texture

3

Flavor

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

Other

20

Mouthfeel

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

				Inappropriate	
Creaminess	None L	M	H	☐	
Astringency	○			☐	

Other

5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

10

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

spálenina, pivničnosť, mokrá handra, autolýza, odporúčame zamerať sa na čistotu, kvasenie

Table consensus score 13/50

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

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

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

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head ADAM HUML

Judge JAROSLAV MILER

Judge BARBORA KAŠUBOVÁ

Judge ELIŠKA FRANCŮ

Saved to BCOE&M: ☒

Staff notes

Category# 18B

Sub (a-f)

Subcategory (Spell out) American Pale Ale

Special Ingredients

Entry # 115

Bottle Inspection ☐ OK

Aroma

Malt: None L M H — Inappropriate ☐ — velmi nízký obilný charakter sladu

Hops: None L M H — Inappropriate ☐ — výrazná chmelová vůně, kokos, borůvka, mandarinka,

Fermentation: None L M H — Inappropriate ☐

Other

11 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque

Other

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

Retention: Quick Lasting

Texture

3 / 3

Flavor

Malt: None L M H — Inappropriate ☐ — lehký sladový charakter piva

Hops: None L M H — Inappropriate ☐ — dominuje intenzivní chuť chmelu v popředí se kokosem, mandarinkami, citrusovostí, lehká vanilka

Bitterness: None L M H — Inappropriate ☐

Fermentation: None L M H — Inappropriate ☐

Balance: Hoppy Malty — Inappropriate ☐ — nízká hořkost, suchý do zvrchu

Finish/Aftertaste: Dry Sweet — Inappropriate ☐

Other

12 / 20

Mouthfeel

Body: Thin M Full — Inappropriate ☐

Carbonation: None L M H — Inappropriate ☐

Warmth: Inappropriate ☐

Creaminess: None L M H — Inappropriate ☐

Astringency: Inappropriate ☐

Other

5 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8 / 10

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

Velmi chutná, vyvážená a skvěle nachmelená moderní interpretace APA. Zasloužila by trochu komplexnější sladovou skladbu a vyšší hořkost, jinak je super a mohla by se prodávat

Table consensus score: 39 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Provazník

Judge Městánek

Judge Linková

Judge Mezerová

Saved to BOOF&M: ☒ 122

Staff notes

Category# 17

Sub (a-f) b

Subcategory (Spell out) APA

Special Ingredients

Entry# 116

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt	☒			☐	ok
Hops	○ X			☒	málo výrazná vůně
Fermentation	○	X		☒	alkoholové
Other	oxidace (výrazná)				

5/12

Appearance

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

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

2/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	ok
Hops	○	X		☒	nízké aroma
Bitterness	○ X			☒	nízká hořkost
Fermentation	○ X			☐	ok
Balance	Hoppy	X	Malty	☒	mělo by být hoppy
Finish/Aftertaste	Dry	X	Sweet	☒	
Other	opět masivní oxidace				

7/20

Mouthfeel

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

3/5

Overall

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

3/10

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

Bohužel vzhledově nepříliš vábivé pivo s velmi výraznou oxidací a náznakem ~~oxidace~~ kontaminace. Zkus se vyhnout zbytečným kontaktům se vzduchem a dej pozor na hygienu.

Table consensus score 20/50

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	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location: Moravian Homebrewers Meeting Date:

Head: Lana Svitankova
Judge: Stanislav Stekr
Judge: Peter Hybak
Judge:

Saved to BCOE&M: ☒

Staff notes:

Category# 1J
Sub (a-f) B
Subcategory (Spell out)
Special Ingredients
Entry # 118

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Caramel, honey
Hops	X			☐	difficult to discern behind all off flavor
Fermentation			X	☐	huge diacetyl and acetaldehyde
Other	fenolics				

12

Appearance

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

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

1/3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	caramel, honey
Hops	X			☐	almost non-existent
Bitterness			X	☐	harsh, unpleasant
Fermentation		X		☒	too much of everything
Balance	Hoppy	X	Malty	☒	not proper for the style
Finish/Aftertaste	Dry		Sweet	☐	harsh, burning, hard
Other	to tell if it's because of hops or phenolics				

20

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

10

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

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

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

Beer falls out of style and has a multitude of problems. Check the water profile, which will help with harshness and unpleasant bitterness and phenolics. Check the temp and pH of sparging water. Good fermentation practices to avoid the yeast-produced aromas and flavors. Keep things simple and go one by one, to get there.

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

Table consensus score: 13/50

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head IMRICH NOGELL

Judge MICHAELA NEMETHOVÁ

Judge VLADIMÍR NÉSVADBA

Judge MILAN ESEUDER

Saved to BCOE&M ☒ 45

Staff notes

Category# 18 Sub (a-f) B Entry # 119

Subcategory (Spell out) AMERICAN PALE ALE

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

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

5/12

Appearance

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

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

Other

Texture

1/3

Flavor

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

6/20

Mouthfeel

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

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

1/5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

2/10

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

vysoká oxidácia, ktorá brání hodnoteniu; prieliš karamelu, kyslosť, farba mimo štýl, odporúčam popracovať na výbere sladovín, zabrániť styku piva so vzduchom

Table consensus score 15/50

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	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

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MHM competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head JIŘÍ ČEJKA

Judge GIULIA FARINASSO

Judge MARKO OŽEGOVIĆ

Judge

Saved to BCOE&M ☒ 45

Staff notes

Category# 18

Sub (a-f) B

Entry # 125

Subcategory (Spell out) AMERICAN PALE ALE

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops		X		☐	
Fermentation			X	☐	SAUERKRAUT
Other	BURNT, OXIDATION				

2/12

Appearance

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

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

1/3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops		X		☐	
Bitterness			X	☐	HARSH, LINGERING
Fermentation			X	☐	
Balance	Hoppy		Malty X	☒	BURNT, DARK FACTS
Finish/Aftertaste	Dry	X	Sweet	☒	SOUR
Other					

~~3~~ 4/20

Mouthfeel

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

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

2/5

Overall

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

4/10

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

BURNT AROMA AND TASTE → DON'T USE BLACK MALT, TRY TO AVOID OXIDATION, CHECK HOPPING – TRY TO AVOID HARSH BITTERNESS AND ASTRINGENCY

Table consensus score 13/50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head ADAM HUML

Judge JAROSLAV MILER

Judge BARBORA KAŠUBOVÁ

Judge ELIŠKA FRANCŮ

Saved to BCOE&M: ☒ AK

Staff notes:

Category# 18B

Sub (a-f)

Subcategory (Spell out) APA

Special Ingredients

Entry # 129

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor (Inappropriate) — 13/20

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	4	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	L
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	M	Vegetal	

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

Aroma

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

Other

Ve vůni je cítit jen intenzivní ovocné znaky hrozno, jablka, meruňky

12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

2/3

Flavor

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

Other

V chuti extrémně výrazné fenoly ulpívající kyselost jablka, meruňky mějmas chutná jak chmelený cider

20

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

10

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

Extrémně zajímavý pojem s intenzivním mixem všemožných chutí, ve kterém dominuje tekoliché chuť! Signalizuje velký problém s kvasinkami a/nebo infekcí.

Table consensus score 13/50

MHM competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head ZOLTÁN PUCAI

Judge TOMÁŠ SKOPÈPA

Judge ROMAN LUČILŇÁK

Judge

Saved to BCOE&M ☒ 29

Staff notes:

Category# 18

Sub (a-f) B

Subcategory (Spell out) A.P.A

Special Ingredients

Entry # 133

Bottle Inspection ☒ OK

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	SLADOCÁ, JEMNĚ SUŠENKOVÁ, ČESNEK
Hops		X		☐	LÉHCE KVĚTINKOVÉ, OVOCNÍ
Fermentation	X			☐	OK

Other

7 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		X					☐

	Brilliant	Hazy	Opaque	Other
Clarity		X		

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting
Retention	X	

Other

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	SUŠENKY
Hops			X	☐	STEJNĚ JAKO AROMA
Bitterness		X		☐	PŘÍJEMNÁ
Fermentation	X			☐	OK
Balance	Hoppy X		Malty	☐	VÝRAZNĚ CHMELOVÉ
Finish/Aftertaste	Dry X		Sweet	☐	OK

Other LÉHCE KVASNIČNÍ TÓN

9 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other

5 / 5

Overall

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

10 / 10

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

ZVOLIT KOMBINACI CHMELŮ – VELMI VÝRAZNÁ ČESNEKOVOST, LÉHCE VÝRAZNĚJŠÍ SUŠENKOVOST.

Table consensus score 29 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13 / 20

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

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

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

ČESNEK

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

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Martin Binder

Judge Vojtěch Lesterský

Judge Petr Burianek

Judge Michal Thever

Saved to BGOE&M: ☒ AS

Staff notes

Category# 18

Sub (a-f) b

Entry # 134

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

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

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

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

Aroma

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

Other

3/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Quick, Lasting

Texture

2/3

Flavor

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

Other

5/20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate ☐

Astringency

Other

2/5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

1/10

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

Bohužel silná sirná slo vůněnin, zatuchlá sladová.

Table consensus score 15/50

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head STRMOVA

Judge KRUZLIKA

Judge BUBBLE

Judge MALICKA

Saved to BCOE&M: ☒ 13

Staff notes

Category# 16B

Sub (a-f)

Subcategory (Spell out)

Special Ingredients

Entry # 135

Bottle Inspection ☐ ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

Aroma

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

Other

7/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

3/3

Flavor

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

Other

12/20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency				☐	

Other

4/5

Overall

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

7/10

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

ZKUSIT I NO NOMINACI CHMELE MALO OSVEZUJICI

Table consensus score 33/50

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head PETER CHNUPA

Judge STANISLAV REJCHRT

Judge MICHAL ŠKODA

Judge

Category# 18

Sub (a-f) B

Entry # 136

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Saved to BCOE&M ☒ 2 K

Staff notes

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

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

5/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

3/3

Flavor

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

JEMNÁ SIRNÁ KYSELOSŤ. NEDOSTATOK CHMEľOVEJ AROMATIKY. JEMNÁ KANALIZAČNÁ AUTOLÝZA

Other

8/20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate ☐

Astringency

Other

3/5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

6/10

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

V TOMTO PIVE CÍTIM POTENCIÁL. ALE JE BUĎ PRÍLIŠ STARÉ (MOŽ OSOBNÝ TAP) ALEBO JEDNODUCHO NEZVLÁDNUTÉ KVASENIE

Table consensus score 25/50

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

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

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

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rev BSTR-180124

MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Judge: PAUL JANN

Judge: ATILA POTYONDI

Judge: LUCIANO ARAUJO

Judge:

Saved to BCOE&M: ☒ 29

Staff notes:

Category# 8

Sub (a-f) B

Subcategory (Spell out) AM. PALE ALE

Special Ingredients

Entry# 139

Bottle Inspection ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	RICH CARAMEL
Hops	X			☐	FAINT EARTHY, HINT CITRUS
Fermentation		X		☐	VINUOUS, HONEY

Other: CARDBOARD OXIDATION

7 / 12

Appearance

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

Clarity: Brilliant / Hazy / Opaque — X Brilliant

Other: NO

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

Retention: Quick / Lasting — X Quick

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	CHEWY CARAMEL
Hops	X			☐	CITRIC ACID, PINE RESIN
Bitterness		X		☐	
Fermentation				☐	LOW FUSELS
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	OXIDIZED, RESINOUS, OLD HONEY.

Other: CARDBOARD OXIDATION THROUGHOUT

12 / 20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency		X		☐	TANNIC

Other

3 / 5

Overall

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

5 / 10

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

NICE BEER BUT NOT REFRESHING WHICH IS WHAT IS IMPORTANT. HOP FLAVORS ARE MUDDLED AND COVERED BY CARDBOARD OXIDATION. FERMENTATION IS CLEAN EXCEPT FOR A HINT OF FUSELS (USUALLY HIGH FERM. TEMP'S), PROBABLY WAS A MUCH NICER BEER WHEN FRESHER, LOWER MASH TEMP. WOULD DECREASE BODY AND RESIDUAL SWEETNESS – NEXT TIME?

Table consensus score: 29 / 50

MHM competition rule: Only one scoresheet per sample is submitted. www.homebrewersassociation.org

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13 / 20

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

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Provazník

Judge Meštánek

Judge Linková

Judge Mezerová

Saved to BCOE&M: ☒ 22

Staff notes:

Category# 18

Sub (a-f) b

Subcategory (Spell out) APA

Entry # 140

Special Ingredients

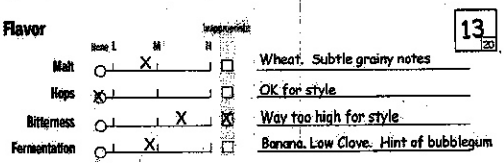
Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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



Aroma

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

Other: oxidace

7 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X

Clarity: Brilliant, Hazy, Opaque — X

Other

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

Retention: Quick, Lasting — X

Other

Other

Texture

1 / 3

Flavor

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

Other: oxidace

12 / 20

Mouthfeel

Body: Thin, M, Full — X

Carbonation: None L, M, H — X

Warmth — X

Creaminess: None L, M, H — X

Astringency — X

Other

3 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

4 / 10

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	

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

Zajímavá kombinace tónů meruňky a kokosu. Jinak vzhledově nevyhovující (silný zákal), málo výrazné chmelové aroma, málo nasycené a zbytečně kyslé. Plus poměrně silně zoxidované. Nebylo to mladé! Nedozrálé pivo?

Table consensus score 27 / 50

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

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head IMRICH NOGELL

Judge MICHAELA NÉMETHOVÁ

Judge VLADIMÍR NESVADBA

Judge JULIAN ESENDER

Saved to BCOE&M: ☒ 13

Staff notes:

Category# 18

Sub (a-f) b

Entry # 144

Subcategory (Spell out) AMERICAN PALE ALE

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13 / 20

Aroma

	None L	M	H	Inappropriate	
Malt				☐	karamel, oxidační,
Hops				☐	stachlina, citrus
Fermentation				☐	

Other

12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color							☐

	Brilliant	Hazy	Opaque	Other
Clarity				☐

Other

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head						☐

	Quick	Lasting	Other
Retention			☐

Texture

3

Flavor

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

	Hoppy		Malty	
Balance				☐

	Dry		Sweet	
Finish/Aftertaste				☐

Other

20

Mouthfeel

	Thin	M	Full	Inappropriate
Body				☐

	None L	M	H	Inappropriate
Carbonation				☐
Warmth				☐

	None L	M	H	Inappropriate
Creaminess				☐
Astringency				☐

Other

5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

10

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

pivo má výrazné chyby → primčerstvý, DMS, acetaldehyd, vysoká oxidační, odporučame postarat si kvasnice, zamedzit kontaktu mladiny/ sladiny/piva s kyslíkom

Table consensus score 13 / 50

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

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

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

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MHM competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head Lana Sritankova

Judge Stanislav Štekr

Judge Peter Hudak

Judge

Saved to BCOE&M: ☒ 45

Staff notes

Category# 18

Sub (a-f) B

Subcategory (Spell out)

Special Ingredients

Entry# 145

Bottle Inspection ☐ OK

Aroma

	None L	M	H	Inappropriate
Malt	X			
Hops		X		
Fermentation	X			

Other

buscuit, supportive
citrusy, fruity, complex
clean

11 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		X					

	Brilliant	Hazy	Opaque	Other
Clarity	X			

Other

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					

	Quick	Lasting	Other
Retention		X	

Texture

3 / 3

Flavor

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

	Hoppy	Malty
Balance	X	

	Dry	Sweet
Finish/Aftertaste	X	

Other

sweet, biscuity honeish
citrusy grapefruit pith
firm, pleasant
clean

Pleasant, lingering, citrusy

17 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		

	None L	M	H	Inappropriate
Carbonation		X		
Warmth	X			

	None L	M	H	Inappropriate
Creaminess	X			
Astringency	X			

Other

5 / 5

Overall

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

8 / 10

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

Amazing beer, drinks super nice, no off-flavors, the only thing to make it great is suggestion to lower the malty sweetness a bit. It will make the beer crisper, elevate the hops and lighten the drinkability.

Table consensus score: 44 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13 / 20

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

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

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

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

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www.homebrewersassociation.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head MARTIN BINDER

Judge VOJTĚCH LESKOVSKÝ

Judge PETR BURIÁNEK

Judge MICHAL THEUER

Saved to BCOE&M: ☑ /18

Staff notes

Category# 18

Sub (a-f) B

Entry# 149

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
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If character is absent, mark the circle to the left.
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Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor 13/20

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

Aroma

	None L M H	Inappropriate	
Malt	M	☐	LEHCE SLADOVÉ, KVASNIČNÉ,
Hops	L	☐	ESTEROVÉ
Fermentation	H	☐	
Other			

4/12

Appearance

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

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

3/3

Flavor

	None L M H	Inappropriate	
Malt	M	☐	KVASNIČNÉ, MÁLO CHMELOVÉ,
Hops	L	☐	MÁLO VÝRAZNÉ, VODOVÉ
Bitterness	L	☐	
Fermentation	H	☐	
Balance	Hoppy – Malty	☐	
Finish/Aftertaste	Dry – Sweet	☐	
Other			

6/20

Mouthfeel

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

2/5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

3/10

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

NEVÝRAZNÉ, PRÁZDNÉ, CHYBÍ CHARAKTER STYLU

Table consensus score 18/50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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Problematic	0-13	Major off flavors and aromas dominate

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NHC competition rule: Only one scoresheet per sample is submitted.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

NATIONAL HOMEBREW COMPETITION

Location Moravian Homebrewers Meeting Date

Head STRAKOVA

Judge KRUZLIK

Judge BUNFA

Judge RIZLICHAR

Saved to BCOE&M: ☒ 22

Staff notes

Category# Entry# 155

Sub (a-f)

Subcategory (Spell out)

Special Ingredients

Bottle Inspection ☐ OK

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
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Example: How to fill in a Scoresheet

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

Flavor — 13/20

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

Aroma

	None L	M	H	Inappropriate
Malt				
Hops				
Fermentation				
Other				

5/12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	X						

	Brilliant	Hazy	Opaque	Other
Clarity		X		

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					

	Quick	Lasting	Other
Retention			

Other

Texture

3/3

Flavor

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

Other

7/20

Mouthfeel

	Thin	M	Full	Inappropriate
Body				

	None L	M	H	Inappropriate
Carbonation				
Warmth				
Creaminess				
Astringency				

Other

3/5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

4/10

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

SLABÁ PROKYSELÍME
NEDOCELÁLÁ FERMENTACE

Table consensus score! 22/50

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

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

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

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