



# BEER SCORESHEET

( NATIONAL HOMEBREW COMPETITION

[nationalhomebrewcompetition.org.uk](http://nationalhomebrewcompetition.org.uk)

Ian Johnson  
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Category # 19A Subcategory (a-f) \_\_\_\_\_ Entry # 351746

Subcategory (spell out) American Amber

Special Ingredients: \_\_\_\_\_

Bottle Inspection: ☒ Appropriate size, cap, fill level, label removal, etc.

Comments \_\_\_\_\_

## BJCP Rank or Status:

- |  |                                       |                                       |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input type="checkbox"/> Recognized   | <input type="checkbox"/> Certified    |
| <input type="checkbox"/> National          | <input type="checkbox"/> Master       | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master   | <input type="checkbox"/> Honorary GM  | <input type="checkbox"/> Mead Judge   |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | <input type="checkbox"/> Cider Judge  |

## Non-BJCP Qualifications:

- |   |   |  |
|---|---|--|
| <input checked="" type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> GABF/WBC        |
| <input type="checkbox"/> Certified Cicerone             | <input type="checkbox"/> Adv. Cicerone  | <input type="checkbox"/> Master Cicerone |
| <input checked="" type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____    |  |

## Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- ☐ **Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- ☐ **DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- ☐ **Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- ☐ **Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- ☐ **Light-Struck** – Similar to the aroma of a skunk.
- ☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- ☐ **Musty** – Stale, musty, or moldy aromas/flavors.
- ☐ **Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- ☐ **Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- ☐ **Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- ☐ **Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- ☐ **Sulfur** – The aroma of rotten eggs or burning matches.
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Not much Malt Aroma - Great hoppy nose with Fruity esters

9 / 12

## Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Great deep Amber color, good clarity

3 / 3

## Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Caramel malty balanced with Citrus fruits  
Crisp after taste

15 / 20

## Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium Carb good smooth mouth feel

3 / 5

## Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Well balanced, good carb level with a nice hop aroma  
for a new world finish. nice Toffee malt finish

7 / 10

Total

37 / 50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

<b>Classic Example</b>	<input type="checkbox"/>	<b>Stylistic Accuracy</b>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b>	<input type="checkbox"/>	<b>Technical Merit</b>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b>	<input type="checkbox"/>	<b>Intangibles</b>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Lifeless</b>



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Karen Wickham

BJCP Recognized Judge - E1928

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Category # 19 Subcategory (a-f) A Entry # 351746

Subcategory (spell out) AMERICAN AMBER

Special Ingredients: \_\_\_\_\_

Bottle Inspection: ☒ Appropriate size, cap, fill level, label removal, etc.

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_

Comment on malt, hops, esters, and other aromatics

Good hop aroma - spice, pine. Not so much malt. Fruity esters.

Appearance (as appropriate for style) \_\_\_\_\_

Comment on color, clarity, and head (retention, color, and texture)

Amber coloured. Good clarity. Thin head with a little retention.

Flavor (as appropriate for style) \_\_\_\_\_

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Caramel toffee malt. Hops more restrained than aroma suggests. Well balanced finish between bitterness and sweet.

Mouthfeel (as appropriate for style) \_\_\_\_\_

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Moderate carbonation. Light-med body - a little lighter than I'd expect in style.

Overall Impression \_\_\_\_\_

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Well balanced. Good hop aroma and malt sweetness.

Total 36 /50

Outstanding  
Excellent  
Very Good  
Good  
Fair  
Problematic

(45 - 50): World-class example of style.  
(38 - 44): Exemplifies style well, requires minor fine-tuning.  
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Classic Example ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy ☒

Technical Merit ☒

Intangibles ☒

Not to Style ☐

Significant Flaws ☐

Lifeless ☐