



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Judge Name ADAM HUML
BJCP ID & Rank E2995 certified
Email huml.a.dam@gmail.com

Category# 23 Entry# 117
Sub (a-f) F
Subcategory Fruit Lambic
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 48

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate Very authentic lambic smell
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate -brett, leather, floral
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate light pleasant plum aroma
Other _____

11
12

Example:

Flavor
Malt ☐ None L ☒ M ☐ H ☐ Inappropriate Bready w/ subtle toasty notes
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate Floral, earthy
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____

Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☒ Lasting ☐ Other
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate Very elegant not intense
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate plum flavor layered with pleasant
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate floral hopiness, and
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate light woody tannin notes
Balance ☐ Hoppy ☐ Malty ☐ Other lightly vinegar (within)
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Other _____

19
20

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

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

Mouthfeel

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

5
5

Overall

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

Feedback

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

Absolutely amazing and original lambic
i would gladly pay big money for.
Great authentic plum taste

10
10

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Score

48
50



**FINAL
SCORE** 48

stylove' on point
super sa' bany' pino
Pesty a peckorito st dominigon
sully' piipenna' topkost a kyzelost
fresh

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GNBC

Location DOBRA VODA

Date 24.6.25.

Judge Name Josefina
BJCP ID & Rank _____
Email josephine.bendq@gmail.com

Category# 23 Entry# 117
Sub (a-f) F
Subcategory _____
Special Ingredients ŠVETKY

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 48

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

None L M H Inappropriate
Malt ☒ jemnost, raian švesthých
Hops ☒ pecek, květín.
Fermentation Character ☒
Other _____

12 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒
Clarity ☒ Brilliant Hazy Opaque Other _____
Other _____
Legs Lacing Particulate _____

Head None Small Med Large Inappropriate
Size ☒
Retention Quick ☒ Pasting _____
Color ☒ White Ivory Beige Tan

3 3

Flavor

None L M H Inappropriate
Malt ☒ Dominant chmel - 7 do květín.
Hops ☒ Nostalgia chuti švestek.
Bitterness ☒ trochu octa.
Fermentation Character ☒ Hoppy Malty
Balance ☒ Dry Sweet
Finish/Aftertaste ☒ Podtón hořkosti.
Other _____

20 20

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

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

Mouthfeel

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

5 5

Overall

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

10 10

Feedback

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

Symfonie chuti. Jemná chuť švestek ve spod,
nasallost. Pěkná lysalnost. Mě v zánoš.
Perlivost na jazyku.

50 50

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name ADAM HAML
BJCP ID & Rank E2995 certified
Email haml.adam@gmail.com

Category# 28 Entry# 7
Sub (a-f) B
Subcategory Mixed FEBM
Special Ingredients oAh C4IPS

Position in flight 11
Advanced to MINI-BOS ☐
PLACE _____

FINAL SCORE 46

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
Pleasant sourdough, lightly phenolic - clove, straw grain small, lightly citrusy

10
12

Example:

Flavor
Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Size ☒ Quick ☒ Lasting ☐ Other
Retention ☒ Quick ☒ Lasting ☐ Other
Color _____
White Ivory Beige Tan

2
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐ Other
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Other
complex flavour, elderberries, citrus, flowers, lightly apples great bitterness low astringency.

17
20

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

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

Mouthfeel

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

5
5

Overall

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

9
10

Feedback

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

Extremely fun beer with absolutely unbelievable complexity for it's strength. Only shortcoming would be the light green profile, that that's only a small dent in a beautiful beer

43
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC

Location Dobra Voda

Date 21.6.25.

Judge Name Josefina
BJCP ID & Rank _____
Email josephine.bordy@gmail.com

Category# 28 Entry# 7
Sub (a-f) B
Subcategory Mil-fer, super-session sour bott
Special Ingredients ulobaj hosty

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 46

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

Malt	None L	M	H	Inappropriate	Bready w/ subtle toasty notes
	☒				
Hops	☒				Floral, earthy
Bitterness	☒				Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

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Nutty Caramel Honey Toffee
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Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

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

Bottle Inspection ☒ ok

Aroma

	None L	M	H	Inappropriate	
Malt	☒				čistá st mino, plasty
Hops	☒				vyváženost.
Fermentation Character	☒				
Other					

10 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color	☒							svetlo
Clarity	☒							šero, žltá
Other								

Legs Lacing Particulate _____

Head	None	Small	Med	Large	Inappropriate
Size	☒				
Retention	☒				
Color	☒				
	White	Ivory	Beige	Tan	

3 3

Flavor

	None L	M	H	Inappropriate	
Malt	☒				vyrazná hořkost vzadu
Hops	☒				na jazyku. Suchost
Bitterness	☒				jemnost. Nežnák dubu
Fermentation Character	☒				v aftertaste.
Balance	☒				
Finish/Aftertaste	☒				
Other					

18 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body	☒				
Carbonation	☒				
Warmth	☒				

	None L	M	H	Inappropriate
Creaminess	☒			
Astringency	☒			
Other				

5 5

Overall

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

Feedback

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

Velmi příjemné a fursky. Vyváženost, jemná
hořkost po napití. Hledně osvěžující.
Chut' dubu v aftertaste.

10 10

Judge Score

46 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name JANA PIŠKULOVA
BJCP ID _____
& Rank _____
Email JASAPIŠKULOVA@SEZNAM.CZ

Category# kyselač Entry# 9
Sub (a-f) 28B+34B
Subcategory mix-ferm super session sour
Special Ingredients brett saison

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 46

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ ok

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☒
Hops ☒ ☒ ☒
Fermentation Character ☒ ☒ ☒
Other brettly, bea? nepříliš výrazná
- ale vši: charakter piva ok

Example:

Flavor
None L M H Inappropriate
Malt ☒ ☒ ☒ Bready w/ subtle toasty notes
Hops ☒ ☒ ☒ Floral, earthy
Bitterness ☒ ☒ ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☒ ☒ ☒
Clarity ☒ ☒ ☒ Other
Other brilantní slusť
Legs Lacing Particulate
Head None Small Med Large Inappropriate
Size ☒ ☒ ☒ ☒
Retention Quick Lasting
Color ☒ White Ivory Beige Tan

Flavor

None L M H Inappropriate
Malt ☒ ☒ ☒
Hops ☒ ☒ ☒
Bitterness ☒ ☒ ☒
Fermentation Character ☒ ☒ ☒
Balance ☒ ☒ ☒
Finish/Aftertaste ☒ ☒ ☒
Other *brettly, pivo ve vlni post cesti, příjemně hořké, v chuti i vlni bea

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

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

Mouthfeel

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

Overall

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

Feedback

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

skvělý, leheč pitelný, suchý, pivo
zhlédá k platu decentní selské
v chuti i vlni bea, příjemný nápojek
a bezový drink
love it, chci domní flásku

Judge Score

47
50

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Name JANA PISKULOVA
BJCP ID & Rank _____
Email JANAPISKULOVA@SEBAM.CZ

Category# Hydrate Entry# 77
Sub (a-f) JRB
Subcategory Mixed fern.
(Spell out)
Special Ingredients alkal. sud - 2r., Cynb

Position in flight	
Advanced to MINI-BOS	
PLACE	

FINAL SCORE 45

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
 Pro Where? _____
 Industry Describe _____
 Judging Years _____

Example:

Flavor	Intensity			Notes
	Low	M	H	
Malt	☐	☒	☐	Bready w/ subtle toasty notes
Hops	☐	☒	☐	Floral, earthy
Bitterness	☒	☐	☒	Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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 moderate 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 Character	☐		☒		☐
Other	hybrid, wheat wine fermenter				

11 12

Appearance

ance

Color Yellow Gold Amber Copper Brown Black ☐ *red* ☐ *red*

Clarity Brilliant Hazy Opaque ☐ ☐ Other ☐

Other Legs Lacing Particulate ☐

Head None Small Med Large ☐ ☐

Size Quick Lasting ☐

Retention ☐

Color White Ivory Beige Tan ☐

3.

Flavor

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

18

Mouthfeel

Inappropriate				Inappropriate			
	Thin	M	Full		None L	M	H
Body		X					
Carbamation	None L	X	H	Creaminess	○	X	
Warmth	○	X		Astringency	○	X	
				Other			

5

Overall

Classic Example			Not to Style
Flawless			Significant Flaws
Wonderful			Lifeless

8.

Feedback

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

spicy, drying, hence quite
příjemná / decentní / obojaka
medový - nasládlý
neradil by mi víc divoký

45

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition _____
Location _____ Date _____



Judge Name ADAM HUML
BJCP ID & Rank E2995 certified
Email huml.adam@gmail.com

Category# 21 Entry# 77
Sub (a-f) B
Subcategory Mixed ferm
Special Ingredients campy, yeast

Position in flight 10
Advanced to MINI-BOS
PLACE

FINAL SCORE 45

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate strongly cherry-like aroma -
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate deep, lightly cinnamon,
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate bretty, lightly funky
Other _____

11
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate redd
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head Size ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ Inappropriate
Color _____
White Ivory Beige Tan

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate Dominant currant - cherry profile
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate long lasting flavor, medium low
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate bitter profile - leather,
Fermentation Character ☒ None L ☒ M ☒ H ☐ Inappropriate tobacco, lightly tannin
Balance ☒ Hoppy ☒ Malt ☒ Walty ☐ Inappropriate astringent
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate _____
Other _____

17
20

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

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

Mouthfeel

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

5
5

Overall

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

9
10

Feedback

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

Great mixed ferm with perfect fruit profile
and just enough funkiness. Pleasant, fun
and highly drinkable. I would
appreciate a more dry finish, but that's
not an objective fault.

45
50

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC

Location Dobra Voda

Date 27.6.25.

Judge Name Josephine
BJCP ID & Rank _____
Email josephine.bendap@gmail.com

Category# 28 Entry# 77
Sub (a-f) B
Subcategory _____
Special Ingredients černý rybíz

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 45

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK

Aroma

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Appearance

Color červená
Clarity matná
Other _____
Head malá
Retention rychlá
Color červená

Flavor

Malt ☒
Hops ☒
Bitterness ☒
Fermentation Character ☒
Balance ☒
Finish/Aftertaste ☒
Other _____

Mouthfeel

Body ☒
Carbonation ☒
Warmth ☒
Creaminess ☒
Astringency ☒
Other _____

Overall

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

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
černý rybíz, medový podtón, rýchle uvoľnenie - chuť a aftertaste lysejší.

Common Descriptors

- Grainy Cracker Biscuit Bready Toasty
- Nutty Caramel Honey Toffee
- Chocolate Molasses Vanilla Coffee
- Spicy Floral Herbal Earthy
- Citrus Pine Resiny Woody Minty
- Stonefruit Berry Melon Tropical
- Raisin Prune Date Fig Cherry
- Banana Berry Bubblegum Orange
- Apple Pear Peach Apricot Lemon
- Pepper Clove Cinnamon Coriander
- Barnyard Horse blanket Leather Goaty
- Butter Latex paint Corn Unripe apple
- Cardboard Sherry Skunky Baby diaper
- Medicinal Smoke Solvent Metallic

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

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GW3C

Location _____

Date _____



Judge Name JANA TIŠKULOVA'
BJCP ID _____
& Rank _____
Email JASATISKULOVA@SEZNAM.CZ

Category# kyseloš Entry# 29
Sub (a-f) 29A
Subcategory _____
Special Ingredients jahody, kebabova

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 40

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Other jahody, jogurt, kebabova

12
12

Appearance

Color meruikova'
Clarity brilliant
Other _____
Head Size Small
Retention Quick
Color White

3
3

Flavor

Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Bitterness leke nahockle'
Fermentation Character hoppy
Balance dry
Finish/Aftertaste ok kyselost, v dnu dost jahody (ale ne kompot)
Other jogurt

14
20

Mouthfeel

Body Thin
Carbonation None L
Warmth None L
Creaminess None L
Astringency lece nahockle'
Other sušavost

2
5

Overall

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

Feedback

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

unikaji jahody, trpe kyselost, lece
sušavost, zistava' neprijemny pocit na jazyku
→ jinak dost fajne kyseloš - cenim dnu
jahody, etera' hemi kompotova'

7
10

38
50

Judge Score

Example:

Flavor
Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☐ M ☐ H ☐ Inappropriate
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Natty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition Gluc
Location _____ Date _____



Judge Name Adam Huml
BJCP ID & Rank E2995 certified
Email huml.adam@gmail.com

Category# 29 Entry# 79
Sub (a-f) 9
Subcategory philly sour Blt
Special Ingredients strawberry rhubarb

Position in flight 1
Advanced to MINI-BOS ☐
PLACE

FINAL SCORE 40

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok

Aroma

None L M H Inappropriate
Malt ☒ ☐ ☐ ☐ pleasant smell of rhubarb and strawberries, light yogurty
Hops ☒ ☐ ☐ ☐ smell
Fermentation Character ☐ ☒ ☐ ☐
Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☐ ☐ ☐ ☐ ☐ pinkish
Clarity ☒ ☐ ☐ ☐ ☐ ☐
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size ☐ ☒ ☐ ☐
Retention Quick Lasting ☒
Color White Ivory Beige Tan

Flavor

None L M H Inappropriate
Malt ☐ ☐ ☐ ☐ straightforward medium
Hops ☐ ☐ ☐ ☐ sourness, lightly yogurty from
Bitterness ☐ ☐ ☐ ☐ philly ferm. dominant
Fermentation Character ☐ ☐ ☐ ☐ strawberry and rhubarb
Balance Hoppy Malty ☒ ☐
Finish/Aftertaste Dry Sweet ☐ ☒ flavour, long lasting
Other rhubarb of aftertaste

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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	

Mouthfeel

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

Overall

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

Feedback

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

Extremely pleasant and quality sour ale that only is a little bit too fruity to showcase any other beer quality. This could easily be commercially sold. If you want to aim for higher score, try to showcase more of the beer style.

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition Good Water Beer Cup
Location Dobra Voda Date 24.6.25.

Judge Name Josefina
BJCP ID & Rank _____
Email josephine.barda@gmail.com

Category# 29A Entry# 79
Sub (a-f) A
Subcategory Kyseláče
Special Ingredients Jahody + Rebarbora

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 40

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

Example:

Flavor
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other
Other Legs Lacing Particulate
Head None Small Med Large Inappropriate
Size Quick Lasting
Retention White Ivory Beige Tan

Flavor

Malt ☒ jemné jahodková, maslačka
Hops ☒ lehký zármak Malty
Bitterness ☒
Fermentation Character ☒
Balance ☒
Finish/Aftertaste ☒
Other

Mouthfeel

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

Overall

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

Feedback

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

Velmi příjemný, Philly Sour. Kyselá
kyselost, příjemný presence jahodové
chuti jako ve věci. Také v chuti.
slabá hořkost. Dominuje přidání ovoce. Utvoř
hezky komplementy základ.

Judge Score

43



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name JANA PISKULOVA
BJCP ID _____
& Rank _____
Email JASAPISKULOVA@SEVEN.AM.CZ

Category# kyselici Entry# 37
Sub (a-f) 236
Subcategory gose
Special Ingredients sil, koricander, kardamon

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Other my'dlo, koricander, ořizky

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other Legs Lacing Particulate
Head ☐ None ☐ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☒ Lasting ☐ Other
Retention ☐ White ☐ Ivory ☐ Beige ☐ Tan

Flavor

Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malty ☐ Other
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Other
Other lehke zelene jablko, my'dlo

Mouthfeel

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

Overall

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

Feedback

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

okhasycem, vodore, lehke jelo - mozna moc
my'dlovost, kytičky, lehke acetaldehyd
cem'm heřichnanu kyselost, lehkon slavnost
k cem'u kardamonu? - lehviká ořizkavost
stylu ok, škoda vad, vlasti dny' pivo

Judge Score

36

Example:

Flavor ☒ None L ☐ M ☐ H ☐ Inappropriate
Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

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



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC
Location DOBRA VODA Date 21.6.25.

Judge Name Josefina
BJCP ID & Rank _____
Email josephine.barda@gmail.com

Category# 23 Entry# 37
Sub (a-f) 6
Subcategory Gose
Special Ingredients Kardamon

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
fiakly + lah toj nadidlost z kardamonem!

6
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other
Other piss barva
Legs Lacing Particulate (kdyz pijes hodne)
Head ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Size ☒ Quick ☒ Lasting ☐
Retention ☒ White ☒ Ivory ☒ Beige ☒ Tan
Color

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐
Finish/Aftertaste ☒ Dry ☒ Sweet ☐
Other _____
Vysoka kyselost, jemna slanosť, kardamon mávny ráz. Pochutí mýdla.

12
20

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

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

Mouthfeel

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

35
5

Overall

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

9
10

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

Gústi - nedomium, kostanok malo soli. Spiseprazije kyselost. kardamon malo vyrazny. lahky pachuti mýdla. Dať si pozor na sanitaci.
Overall ale docela přičerane. Přístě bych se zkusila více přiblížit k původnímu stylu.

35
50

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version



Competition GLBC

Location _____

Date _____

Judge Name ADAM HUMC
BJCP ID & Rank BE2995 certified
Email humc.adam@gmail.com

Category# 23 Entry# 37
Sub (a-f) G
Subcategory Gose
Special Ingredients Cardamom

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE

35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

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

light soapy aroma, cardamom only floral, not much else

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☐ ☐ ☐ ☐ ☐ ☐
Clarity ☒ ☐ ☐ ☐ ☐ ☐ ☐
Other _____
Legs Lacing Particulate _____

Head None Small Med Large Inappropriate
Size ☐ ☒ ☐ ☐ ☐
Retention ☒ ☐ ☐ ☐ ☐
Color White Ivory Beige Tan

3
3

Flavor

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

Light sourness, light yogurty, light graham cracker, medium low acidity, light saltiness, light soapiness

12
20

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

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

Mouthfeel

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

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

5
5

Overall

Classic Example ☒ ☐ ☐ ☐ ☐
Flawless ☒ ☐ ☐ ☐ ☐
Wonderful ☒ ☐ ☐ ☐ ☐

Not to Style
Significant Flaws
Lifeless

6
10

Feedback

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

cellent mycense gose & light body + light acidity. pretty nice
Overall drinkable gose with good characteristics
light thp - philli acidity. Cardamom feels unnecessary and adds soapiness

37
50

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name JANA PIŠKULOVA
BJCP ID _____
& Rank _____
Email JANAPIŠKULOVA@SEZNAM.CZ

Category# kyselače Entry# 50
Sub (a-f) 236
Subcategory gose
Special Ingredients kopr, okurka

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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	

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok

Aroma

Malt X None L M H Inappropriate
Hops X None L M H Inappropriate
Fermentation Character X None L M H Inappropriate
Other okurky, kopr

Appearance

Color X Yellow Gold Amber Copper Brown Black Inappropriate
Clarity X Brilliant Hazy Opaque Other
Other _____
Legs Lacing Particulate _____
Head Size X None Small Med Large Inappropriate
Retention X Quick Lasting
Color none White Ivory Beige Tan

Flavor

Malt X None L M H Inappropriate
Hops X None L M H Inappropriate
Bitterness X None L M H Inappropriate
Fermentation Character X None L M H Inappropriate
Balance X Hoppy Maltly
Finish/Aftertaste X Dry Sweet
Other okurkove, koprove, heni citit sil, ani kyselost, mineralnost

Mouthfeel

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

Overall

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

Feedback

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

mimo style - ocenila bych lekc slanejsi, kyslejsi
hoiky konec - asi 2 okurky a kopr
zapimave' pivo
sladitku' konzistence - sirpovitost
"well-visioned" - zapimavy koncept
okurka, kopr jsou overpowering

Judge Score

37



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GNRC

Location Dobru Voda

Date 27.6.25.

Judge Name Josefinka
BJCP ID & Rank _____
Email josephinebarda@gmail.com

Category# 23 Entry# 50
Sub (a-f) 6
Subcategory Gose
Special Ingredients okrasa / kopr

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE **35**

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ ok

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ Silne aroma okrasa + kopr.
Hops ☒ ☐ ☐ ☐ Refreshing.
Fermentation Character ☒ ☐ ☐ ☐
Other _____

Example:

Flavor
None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ Bready w/ subtle toasty notes
Hops ☒ ☒ ☒ ☐ Floral, earthy
Bitterness ☒ ☒ ☒ ☐ Too low for style.
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☒ ☒ ☐ Other _____
Clarity ☒ ☒ ☒ ☐ ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size ☒ ☐ ☐ ☐ ☐
Retention Quick Lasting ☐
Color White Ivory Beige Tan

Flavor

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ Rychle vyprahajici chut.
Hops ☒ ☐ ☐ ☐ ske spise v minerálnosti.
Bitterness ☒ ☐ ☐ ☐ kopr prevažne.
Fermentation Character ☒ ☐ ☐ ☐ horšost na stranach jazyka
Balance Hoppy Malty ☐ ☐ (spise z toho kopr okrasa než z chmele).
Finish/Aftertaste Dry Sweet ☒ ☐ sladší.
Other _____

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	

Mouthfeel

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

Overall

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

Feedback

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

Atypické Gose. Prevažne chut kopr + okrasa.
zajímavá - vyzníva. Kombinace funguje.
Mátna - troška ubrat ma kopr z di vodu doznívající
horšosti po napití. Trijina - se slast. Koriantu sake
velmi svěží. Bohužel se to jako Gose nedá
uplatnit.
(Kvídopád ně já to hodně vajíbnj).

Judge Score

39

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



Judge Name Adam Huml
BJCP ID & Rank E2995 certified
Email huml.adam@gmail.com

Category# 23 Entry # 50
 Sub (a-f) A
 Subcategory Gose
 (spell out)
 Special Ingredients cucumber, chili

Position in flight	7
Advanced to MINI-BOS	
PLACE	

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
 Pro Where? _____
 Industry Describe _____
 Judging Years _____

Example:

Flavor

	low	L	M	H	high	
Malt			X			Bready w/ subtle toasty notes
Hops			X			Floral, earthy
Bitterness			X			Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
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Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

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

distinct dill aroma and essence
light - soapy cilantro
sweat, not much else

12

Appearance

ance

Color
Clarity
Other

Yellow Gold Amber Copper Brown Black **Inappropriate**

Brilliant Hazy Opaque ☐ Other

Legs Lacing Particulate

Head
Size
Retention
Color

None Small Med Large **Inappropriate**

Quick Lasting ☐

White Ivory Beige Tan

Flavor

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

Strong cucumber and dill profile
 Very light oaklike, light
 herbal bitterness, light roasty
 expression, lightly grainy,
 lightly mineral saltiness.

12/20

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

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

Mouthfeel

outhfeel

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

Creminess

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

Overall

Classic Example	Flawless	Wonderful	Not to Style	Significant Flaws	Lifeless

Feedback

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

Original and drinkable idea, well-visioned the cucumber and dill is a bit overpowering to the rest of the beer, making the base beer hard to be judged. More ingredients you use, more you have to try to make the base distinct.

Judge Score

50 32



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GLPSC



Judge Name ADAM HUML
BJCP ID & Rank E2975 Certified
Email huml.adam@gmail.com

Category# 23 Entry# 32
Sub (a-f) 6
Subcategory GOSE
Special Ingredients _____

Position in flight 6
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None ☒ M ☐ H ☐ Inappropriate
Hops ☒ None ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None ☒ M ☐ H ☐ Inappropriate
Other _____
Pleasant cilantro smell, lightly grainy, fresh, lemon!

9
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☒ Lasting ☐ _____
Retention ☒ White ☒ Ivory ☒ Beige ☒ Tan

3
3

Flavor

Malt ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None ☒ L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malt ☐ _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ _____
Other _____
Pleasant cilantro, light sourness finishes with light THP-grainy character/malty. Lightly peppery. Lightly grainy mineral light bitterness

10
20

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

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

Mouthfeel

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

4
5

Overall

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

6
10

Feedback

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

Pleasant drinkable gase with good seltiness and cilantro level and nice graininess and balanced sourness. Peppery feeling signals oxidation - get your O2 right. GRAPAM catches THP signals Autolysis of sour yeast. Back faster, get your fermentation right

32
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name JANA PIŠKOVÁ
BJCP ID _____
& Rank _____
Email JANAPIŠKOVÁ@PEVNA.MKZ

Category# kyselače Entry# 32
Sub (a-f) 23G
Subcategory gose
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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 moderate flaws
	Fair 14-20	Off flavors/aromas or major style deficiencies
	Problematic 0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok

Aroma

Malt X Inappropriate
Hops X lehce chmelové
Fermentation Character X
Other pekné von-koriander, sil ystupuje

Appearance

Color X Inappropriate
Clarity X Other
Other _____
Head Size X Inappropriate
Retention X
Color X White Ivory Beige Tan

Flavor

Malt X Inappropriate
Hops X
Bitterness X
Fermentation Character X
Balance Hoppy Maltly
Finish/Aftertaste Dry X Sweet
Other lehce korenka, myšička

Mouthfeel

Body Thin X Full
Carbonation None X High
Warmth X
Creaminess X
Astringency X
Other _____

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.

ve stylu - příjemně slane, lehce kyselé,
lehouná chmelové
koriander voní ystupuje
škoda korenky + myšičky (ale jen lehce)
zastoužilo by ystřiň harycem a ystřiň ků
závěr nasladit

Judge Score

39



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC
Location Dobra Voda Date 21.6.25.

Judge Name Josefinka
BJCP ID & Rank _____
Email josephine.barda@gmail.com

Category# 23 Entry# 32
Sub (a-f) A
Subcategory čise
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 35
The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ ok

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate Gladka vinné, lehka myšička.
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate _____
Other _____

6
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate světlá žlutá
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____

Head ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Size _____
Retention ☒ Quick ☐ Lasting _____
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate Silná presence koriandru.
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate bylinky s charakterem - jemná
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate myslná (zatruchlá) v
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate užší (zatruchlá). Přijemná
Balance ☒ Hoppy ☐ Malty ☐ Inappropriate kysele - semi-dry.
Finish/Aftertaste ☒ Dry ☐ Sweet _____
Other _____

14
20

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

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

Mouthfeel

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

4
5

Overall

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

7
10

Feedback

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

Nasládky příjemně slané. bylinky koriandr (super!).
Minutami nažmah esterů(?) silná masovost.
lehká ztruchlá. Suchost v aftertaste.
trpkost. Pájn na piti. Kontrolovat
vč skladování ingrediencí.

34
50

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



FINAL SCORE 33

Additional resources can be found at these sites: <https://www.bicp.org> <http://www.homebrewersassociation.org>



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name JANA PIŠKULOVA
BJCP ID _____
& Rank _____
Email JASAPIŠKULOVA@SENAVICZ

Category# Hybrid Entry# 61
Sub (a-f) 23C
Subcategory gose
(Spell out)
Special Ingredients šal, koriander

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 33

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

None L M H Inappropriate
Malt ☒ _____
Hops ☒ _____
Fermentation Character ☐ _____
Other koriander, šal, leme jogurt

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ _____
Clarity ☒ _____
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size ☒ _____
Retention Quick Lasting ☐ _____
Color White Ivory Beige Tan

Flavor

None L M H Inappropriate
Malt ☒ _____
Hops ☒ leha chmelac
Bitterness ☒ _____
Fermentation Character ☐ _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet ☒ _____
Other acetaldehyd - sečne jableko

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

Mouthfeel

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

Overall

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

Feedback

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

moc nasycene, wodowe, bez dela
na pomezi gose a cidernu
→ acetaldehyd → ake super, chmel
mi ipn knili vadi clentore mmo
gose

Judge Score

29

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC

Location DORR VODA

Date 21.6.25.

Judge Name Josefinka
BJCP ID _____
& Rank _____
Email josephine.benda@gmail.com

Category# 23 Entry# 64
Sub (a-f) G
Subcategory Gose
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 33

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
Vu me jogueta na prvu doku. Jemne bylinky jako sekundarni

5 12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Size ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ Inappropriate
Color White Ivory Beige Tan

3 3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malt ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other _____
Jemnost v chuti, dominujici koriander. Vysoke kyslost. Absence soli. Acetylaldehyd. Naar na skobu v ustech mife. Suss + kysost. ~~gust~~ alkohol v chuti.

17 20

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

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

Mouthfeel

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

4 5

Overall

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

7 10

Feedback

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

Vu me suchy. Vysoke estery, malo soli. B. Alkohol v chuti. Spis pripomina cidr, kaha. Koriander vystupuje. Osobne by mi zvlstla chut chmele. Zychle vyprha syntet.

36 50

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version

Competition _____
Location _____ Date _____



Judge Name JANA PRKULOVA
BJCP ID & Rank _____
Email JANA.PRKULOVA@SETNAM.CZ

Category# 28C Entry# 40
Sub (a-f) _____
Subcategory wild specialty beer
Special Ingredients dark one choppy, brady

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 29

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Other lykaza' brandy, praliny, rozinky

8 ₁₂

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other _____
Head Size ☒ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ Inappropriate
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

3 ₃

Flavor

Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malt ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate
Other rozinky, cokolada, alkoocas, kafe
hnu' dilyky

8 ₂₀

Mouthfeel

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

5 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.

nimo kategori: kyselaciu, sirn bych
shetocala ke stoutu
inak prajenna rozinkovost medovost
thiepie - dobre pivo, stylou nimo

29 ₅₀

Judge Score

Example:

Flavor
Malt ☒ None L ☐ M ☐ H ☐ Inappropriate
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☐ M ☐ H ☐ Inappropriate
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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 moderate flaws
	Fair 14-20	Off flavors/aromas or major style deficiencies
	Problematic 0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ADAM HUME
BJCP ID & Rank E2995 certified
Email huml.adam@gmail.com

Category# 28 Entry# 40
Sub (a-f) C
Subcategory Wild specialty
Special Ingredients brandy oak chips

Position in flight 12
Advanced to MINI-BOS ☐
PLACE _____

FINAL SCORE 29

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt ☒ L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ L ☒ M ☐ H ☐ Inappropriate
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☒ L ☐ M ☐ H ☐ Inappropriate
Other _____
complex aroma of chocolate, coffee, dried cherries, and light brett impression

8
12

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☒ Black ☐ Inappropriate
Clarity ☐ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head Size ☐ None ☐ Small ☒ Med ☐ Large ☐ Inappropriate
Retention ☐ Quick ☒ Lasting ☐ Other _____
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malty ☐ Other _____
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Other _____
strong coffee and choco malt profile, very thin body, lightly alcoholic, astringent w/ dry finish. Pleasant light fruity yeast character

7
20

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

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

Mouthfeel

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

4
5

Overall

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

5
10

Feedback

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

The wild/sour impression is borderline good for this category. The beer is very drinkable and very original and fun. That the body feels a bit too thin and the astringency is a bit too intense and long. Look into if you are maybe overextracting dark malt or leaving the beer on hop and yeast too long

27
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name Joelina
BJCP ID & Rank _____
Email josephine.bender@gmail.com

Category# 28 Entry# 40
Sub (a-f) c
Subcategory wild specialty beer
Special Ingredients Dub. chips

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 29

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

None	L	M	H	Inappropriate
☐	☒	☐	☐	☐
Bready w/ subtle toasty notes				
☐	☐	☒	☐	☐
Floral, earthy				
☐	☒	☐	☐	☐
Too low for style				

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection ☒ OK

Aroma

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

karamelove, hr'vov' tomy.
rozinky.

8 ₁₂

Appearance

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

černa
Legs Lacing Particulate

Head

None	Small	Med	Large	Inappropriate
☐	☐	☐	☒	☐
Size				
☐	☐	☐	☐	☐
Retention				
☐	☐	☐	☐	☐
Color				
☐	☐	☐	☐	☐
White Ivory Beige Tan				

3 ₃

Flavor

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

Silva' ~~rozinky~~ rozinkova
chut' pravišnje zbytk. silne
alkoholove. jinak by n'ženo.

13 ₂₀

Mouthfeel

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

Creaminess

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

4 ₅

Overall

Classic Example _____
Flawless _____
Wonderful _____

Not to Style _____
Significant Flaws _____
Lifeless _____

6 ₁₀

Feedback

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

Naspala' uplaci do styla.
Prijemne' m'v'zerost. Vackidlast' opzinek.
silnejši alkohol v chuti platný při v'hotle.
Více s'uzasnost' mal' kategorie 28?
Skills ma to je j'edna videt.

33 ₅₀

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC

Location Dobra Voda

Date 21.6.25.

Judge Name Josefinka
BJCP ID _____
& Rank _____
Email josephine.bender@gmail.com

Category# 23 Entry# 19
Sub (a-f) G
Subcategory Cose
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 29

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
*z divodu kosiare.
bydlo, zatuchlina, jemna.
mango-like behind small.
sladkast va vovni*

4 ₁₂

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other *mangova*
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Size _____
Retention ☒ Quick ☒ Lasting ☐ Inappropriate
Color ☒ White ☒ Ivory ☒ Beige ☒ Tan

2 ₃

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malt ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other _____
*Chut sladka, mangova. Sladkast v aftertaste.
jemna - sladkast.*

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		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

3 ₅

Overall

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

Feedback

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

*Spis do sladka. Kosiarec na vovni. Sladkast
je vize v aftertaste - hodci zistava ma jazyk.
Preva zije chut manga. Velmi kazy.
Silni bydelst.*

10

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

Judge Score

30 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name JANA PIŠKULOVA
BJCP ID _____
& Rank _____
Email JASAPIŠKULOVA@SEUAM.CZ

Category# kyrlečice Entry # 19
Sub (a-f) 236
Subcategory gose
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 29

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate
Malt ☒ ☐ ☐ ☐
Hops ☒ ☐ ☐ ☐
Fermentation Character ☐ ☐ ☐ ☐
Other myšle, mango

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☐ ☐ ☐ ☐ ☐ ☐
Clarity Brilliant Hazy Opaque Other
Other mac ale, na gose
Legs Lacing Particulate
Head None Small Med Large Inappropriate
Size ☐ ☒ ☐ ☐
Retention Quick Lasting
Color ☒ ☐ ☐ ☐

2
3

Flavor

None L M H Inappropriate
Malt ☒ ☐ ☐ ☐
Hops ☒ ☐ ☐ ☐
Bitterness ☐ ☒ ☐ ☐
Fermentation Character ☐ ☐ ☐ ☐
Balance Hoppy Malty
Finish/Aftertaste Dry ☒ Sweet ☐
Other myšle, lech do marga

8
20

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

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

Mouthfeel

Thin M Full Inappropriate
Body ☒ ☐ ☐ ☐
Carbonation None L M H Inappropriate
Warmth ☒ ☐ ☐ ☐
Creaminess None L M H Inappropriate
Astringency ☒ ☐ ☐ ☐
Other nepřeměna, trpkost, hořkost

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.

minimálně
hřejivě
úplně na jazyk - trpkost, hořkost

25
50

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC
Location _____ Date _____



Judge Name Adam HCM
BJCP ID & Rank E2995 certified
Email hcm1.adam@gmail.com

Category# 23 Entry# 19
Sub (a-f) G
Subcategory Gose
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 29

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK _____

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation Character None L M H Inappropriate
Other light mango
can distinctly soapy, light cilantro, lightly citric
not very pleasant

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other
Other Legs Lacing Particulate
Head None Small Med Large Inappropriate
Size Quick Lasting
Retention White Ivory Beige Tan

Flavor

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation Character None L M H Inappropriate
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____
light cilantro soapy, light fresh mango flavour
not much salty, lightly mineral, light soapers

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

Mouthfeel

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

Overall

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

Feedback

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

Pleasant beer, that misses a little bit of body and could benefit from lightly higher saltiness. Mango flavour is very nice and fresh, cilantro is a bit overpowering, little bit on the sweeter side

Judge Score

31



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version

Competition _____

Location _____

Date _____



Judge Name JANA PISKULOVA
BJCP ID _____
& Rank _____
Email JANAPISKULOVA@SEVASTO.POLSKA

Category# Cypelac Entry # 58
Sub (a-f) 236
Subcategory gose
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 27

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor
Malt X Bready w/ subtle toasty notes
Hops X Floral, earthy
Bitterness X Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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 moderate flaws
	Fair 14-20	Off flavors/aromas or major style deficiencies
	Problematic 0-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok

Aroma

Malt X None L M H Inappropriate
Hops X
Fermentation Character X
Other blue stone, acidity, metallic
low body - koniander ???

Appearance

Color X Yellow Gold Amber Copper Brown Black Inappropriate
Clarity X Brilliant Hazy Opaque Other
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size X
Retention Quick Lasting
Color White Ivory Beige Tan

Flavor

Malt X None L M H Inappropriate
Hops X
Bitterness X
Fermentation Character X
Balance Hoppy Maltly
Finish/Aftertaste Dry Sweet
Other floral, citrusy, medley
u seiem zrakly - na skladost

Mouthfeel

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

Overall

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

Feedback

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

mino styl
butric acid - zrakly - seiem
-> na skladost

Judge Score

27



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition CWBC
Location Dobru Voda Date 22.6.25.

Judge Name Josephine
BJCP ID & Rank _____
Email Josephine.borla@gmail.com

Category# 23 Entry# 58
Sub (a-f) C
Subcategory Goze
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 27

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

Malt ☒ None ☒ M ☐ H ☐ Inappropriate
Hops ☒ None ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None ☒ M ☐ H ☐ Inappropriate
Other _____
Koriander, sweetness.

6 12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other Light yellow
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ Inappropriate
Color ☒ White ☒ Ivory ☒ Beige ☒ Tan

3 3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ Hoppy ☒ Malty ☐ Other _____
Balance ☒ Dry ☒ Sweet ☐ Other _____
Finish/Aftertaste _____
Other _____
sladko, lahka korianka
malto soli: ~~malto~~
absance chmelova chuti.
bez frzn po oterveni.
Butic rid!

10 20

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

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

Mouthfeel

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

3 5

Overall

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

6 10

Feedback

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

Malé výrazné v prvotním projevu.
Sladko v chuti, nažlátlé. Koriander jen
v mážkách. Možnost přítomnosti butyric acidu.
Absence chmelu v chuti. Už se zaměřit na
lepší kritéria a kritéria skupiny kategorií 23
Kateg Judge Score

50

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

BJCP

Location

Date



Judge Name ADAM HUM
BJCP ID & Rank E2995 certified
Email humk.adam@gmail.com

Category# 23 Entry# 58
Sub (a-f) G
Subcategory GOSE
Special Ingredients

Position in flight Last
Advanced to MINI-BOS
PLACE

FINAL SCORE 27

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK

Aroma

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

Cilantro - soapy aroma, lightly honey, lightly gummy, lightly yogurty

6
12

Appearance

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

Head ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ Quick ☐ Lasting ☐ Inappropriate
Retention ☐ White ☐ Ivory ☐ Beige ☐ Tan

3
3

Flavor

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

Citrusy, citric acid, lightly honey, lightly yogurty, medium cilantro of mineral saltiness, light sourness, light butyric acid (barf vomit)

9
20

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

Mouthfeel

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

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

3
5

Overall

Classic Example ☐ ☒ ☐
Flawless ☐ ☒ ☐
Wonderful ☐ ☒ ☐

Not to Style ☐
Significant Flaws ☐
Lifeless ☐

5
10

Feedback

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

Pleasant drinkable, but several minor faults indicating trouble with fermentation - check temperatures and cleanliness

26
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name JANA PIŠKULOVÁ
BJCP ID _____
& Rank _____
Email JASAPIŠKULOVA@SEZNAM.CZ

Category# 20F Entry# 46
Sub (a-f) _____
Subcategory fruit lambic
Special Ingredients cherries

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 26

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

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

Bready w/ subtle toasty notes
Floral, earthy
Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

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

Bottle Inspection ☐ ok _____

Aroma

	None	L	M	H	Inappropriate
Malt	☒	☐	☐	☐	☐
Hops	☒	☐	☐	☐	☐
Fermentation Character	☐	☒	☐	☐	☐
Other	<u>čouh jako plstice, srsne</u>				

6
12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	☐	☒	☐	☐	☐	☐	☐
Clarity	☒	☐	☐	☐	☐	☐	☐
Other	<u>note cena</u>						

Legs Lacing Particulate _____

Head

	None	Small	Med	Large	Inappropriate
Size	☐	☒	☐	☐	☐
Retention	☒	☐	☐	☐	☐
Color	☒	☐	☐	☐	☐

White Ivory Beige Tan

3
3

Flavor

	None	L	M	H	Inappropriate
Malt	☒	☐	☐	☐	☐
Hops	☒	☐	☐	☐	☐
Bitterness	☒	☐	☐	☐	☐
Fermentation Character	☐	☒	☐	☐	☐
Balance	☐	☐	☒	☐	☐
Finish/Aftertaste	☐	☒	☐	☐	☐
Other	<u>alkohol u psochu, srsnost</u>				

10
20

Mouthfeel

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

Creaminess

	None	L	M	H	Inappropriate
Creaminess	☒	☐	☐	☐	☐
Astringency	☒	☐	☐	☐	☐
Other	<u>trpkost, trochu piskost</u>				

4
5

Overall

Classic Example ☒ ☒ ☒ ☒ ☒
Flawless ☒ ☒ ☒ ☒ ☒
Wonderful ☒ ☒ ☒ ☒ ☒

Not to Style
Significant Flaws
Lifeless

5
10

Feedback

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

nenm, co si otolu main myolet
- mne to prstet, ale lambicem
byde to nenazivata - trochu
trochu oct, alkohol / mals prstet
delstne srsne

Judge Score

28
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GUPC



Location _____

Date _____

Judge Name ADAM HUMC
BJCP ID & Rank E2995 certified
Email humc.adam@gmail.com

Category# 23 Entry# 46
Sub (a-f) F
Subcategory (Spell out) Fruit Lambic
Special Ingredients cherries

Position in flight 13
Advanced to MINI-BOS
PLACE

FINAL SCORE 26

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok

Aroma

Malt ☒ None L ☐ M ☐ H ☐ Inappropriate strong and distinct sour cherry
Hops ☒ ground, weird latex-like
Fermentation Character ☐ aroma
Other ☐ very to jgh plastic

4 12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate Red
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other ☐ Legs Lacing Particulate
Head ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☐ Lasting
Retention ☐ Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

2 3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate strong cherry flavor,
Hops ☐ also new apple-like
Bitterness ☐ little bit musty
Fermentation Character ☐ lightly vinegary, strong
Balance ☐ Hoppy ☐ Malty sourness
Finish/Aftertaste ☐ Dry ☐ Sweet
Other

9 20

Mouthfeel

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

4 5

Overall

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

5 10

Feedback

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

Really good fruit profile, juicy
nice balance, little bit acetaldehyde
apples, a bit too vinegary
look into cleanliness and fermentation
health and conditions.

29 50

Judge Score

Example:

Flavor
Malt ☒ None L ☐ M ☐ H ☐ Inappropriate Bready w/ subtle toasty notes
Hops ☐ ☒ ☐ Floral, earthy
Bitterness ☐ ☒ ☐ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, addity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC

Location Dobra Voda

Date 24.6.25

Judge Name Josefina
BJCP ID & Rank _____
Email josephina.berda@gmail.com

Category# 28 Entry# 99
Sub (a-f) B
Subcategory Mix-ferm
Special Ingredients višen.

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 25

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Example:

Flavor

None	L	M	H	Inappropriate
Malt		X		
Hops			X	
Bitterness		X		

Bready w/ subtle toasty notes
Floral, earthy
Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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 moderate flaws
	Fair	14-20	Off flavors/aromas or major style deficiencies
	Problematic	0-13	Major off flavors and aromas dominate

Aroma

Bottle Inspection ☒ ok

None	L	M	H	Inappropriate
Malt				
Hops				
Fermentation Character				
Other				

sladkost octovitost.

4
12

Appearance

Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color						
Clarity						
Other						

čistota
Other

Legs Lacing Particulate _____

None	Small	Med	Large	Inappropriate
Head				
Size				
Retention				
Color				

Quick
White Ivory Beige Tan

3
3

Flavor

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

Vysoka kyselost - a zvirajici.

Hoppy Malty
Dry Sweet

11
20

Mouthfeel

Thin	M	Full	Inappropriate
Body			
Carbonation			
Warmth			

None	L	M	H	Inappropriate
Creaminess				
Astringency				
Other				

3
5

Overall

Classic Example _____
Flawless _____
Wonderful _____

Not to Style _____
Significant Flaws _____
Lifeless _____

5
10

Feedback

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

Barva hezka, vysoka sytost, vysoka octova kyselost.
Bratly. Bohuzel ne moc pleasant. Ve kmeni
sladkost, kuzel i beluti.
Vice si pohrat s balancem.

26
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name Adam Hunt
BJCP ID & Rank E2995
Email hml.9dan@gmail.com

Category# 28 Entry # 99
Sub (a-f) B
Subcategory mix ferment
Special Ingredients visine

Position in flight 8th
Advanced to MINI-BOS
PLACE

FINAL SCORE 25

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ok

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____
leathery, funky, distinctly
chewy, bristly, phenolic
6

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other red
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☒ Med ☐ Large ☐ Inappropriate
Size ☒ Quick ☒ Lasting ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ Inappropriate
Color ☒ White ☒ Ivory ☒ Beige ☒ Tan
3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate
Other _____
strong sourness, phenolic & fatty
thick grainy astringent
viny, astringent
also strong, dry, long astringent
9

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☒ H ☐ Inappropriate
Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate
Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate
Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
2

Overall

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

Feedback

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

Nice fruitiness and overall original and
expressive beer, the wild fermentation is
a bit too wild, with tones of phenol, leather,
thp, too controlling the fermentation wave,
go slower, colder, longer longer.
25

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name JANA PIŠKULOVÁ
BJCP ID _____
& Rank _____
Email JANA.PISKULOVA@SEZUAM.CZ

Category# česká Entry # 99
Sub (a-f) 188B
Subcategory mixed ferm.
(Spell out)
Special Ingredients lišče

Position
in flight
Advanced to
MINI-BOS
PLACE

FINAL
SCORE
25

The judge team has reviewed
their individual scores and
have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate
Malt X _____
Hops X _____
Fermentation Character X _____
Other lišče, octovka, slupky

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color reddish
Clarity Brilliant Hazy Opaque Other _____
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size X _____
Retention Quick Lasting _____
Color none
White Ivory Beige Tan

Flavor

None L M H Inappropriate
Malt X _____
Hops X _____
Bitterness X _____
Fermentation Character X _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry X Sweet _____
Other octovost, lišče

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

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

Mouthfeel

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

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.

flavor - brettanomyces, octovost, sušavost, lišče
upřesnění a kvašení
lišče jen lehce - škoda
moc divoký

Judge Score

25
50

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name JANA PIŠKULOVA
BJCP ID & Rank _____
Email JANA.PISKULOVA@ICBUAT.CZ

Category# kyseláče Entry# 91
Sub (a-f) 29A
Subcategory _____
(Spell out)
Special Ingredients BW - mango, banan, guava

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 21

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate
Malt ☒ ☐ ☐ ☐ _____
Hops ☒ ☐ ☐ ☐ _____
Fermentation Character ☒ ☐ ☐ ☐ _____
Other moč, banan, mango

4
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☐ ☐ ☐ ☐ ☐ _____
Clarity Brilliant Hazy Opaque Other _____
Other _____
Legs Lacing Particulate _____

Head None Small Med Large Inappropriate
Size ☐ ☐ ☒ ☐ _____
Retention Quick Lasting _____
Color ☒ White Ivory Beige Tan

3
3

Flavor

None L M H Inappropriate
Malt ☒ ☐ ☐ ☐ _____
Hops ☒ ☐ ☐ ☐ _____
Bitterness ☒ ☐ ☐ ☐ _____
Fermentation Character ☒ ☐ ☐ ☐ _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other kyseláče, nasládko, nevybalancované, v čuti banan, mango

7
20

Mouthfeel

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

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

2
5

Overall

Classic Example _____ ☒ _____
Flawless _____ ☒ _____
Wonderful _____ ☒ _____

Not to Style _____
Significant Flaws _____
Lifeless _____

4
10

Feedback

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

lehe sladke, v čuti banan, mango,
le vinu je a'it moč
kema' tělo, kyselost v počátku, prádný kovec,
aftertaste jen sůliva / syrové vase
neut. Berliner Weisse - autyž

20
50

Judge Score

Example:

Flavor
None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ Bready w/ subtle toasty notes
Hops ☐ ☒ ☐ ☐ Floral, earthy
Bitterness ☐ ☒ ☐ ☐ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GAJBC
Location _____ Date _____



Judge Name Adam Hunt
BJCP ID & Rank 2495 certified
Email adam.hunt@gmail.com

Category# 29 Entry# 91
Sub (a-f) A
Subcategory (Spell out) BLW
Special Ingredients mango banana grain

Position in flight 2
Advanced to MINI-BOS ☐
PLACE _____

FINAL SCORE 21

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ Light citric
Hops ☐ ☐ ☐ ☐ of pits. Light banana
Fermentation Character ☐ ☐ ☐ ☐ autolysis
Other _____

Example:

Flavor
None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ Bready w/ subtle toasty notes
Hops ☐ ☒ ☐ ☐ Floral, earthy
Bitterness ☐ ☒ ☐ ☐ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
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Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☐ ☒ ☐ ☐ yellow
Clarity ☐ ☐ ☐ ☐ Other
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size ☐ ☐ ☐ ☐ 3
Retention Quick Lasting ☐ ☐
Color White Ivory Beige Tan

Flavor

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ Banana medium, musty grainy,
Hops ☐ ☒ ☐ ☐ lightly citric, lasting
Bitterness ☐ ☒ ☐ ☐ musty enveloping feeling
Fermentation Character ☐ ☒ ☐ ☐ medium-low sourness,
Balance Hoppy ☒ Malt ☐ light THP-grainy character
Finish/Aftertaste Dry ☒ Sweet ☐
Other _____

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

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

Mouthfeel

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

Overall

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

Feedback

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

Citric acid and a waxy smell implies
autolysis, check for the time on yeast.
Peach beer sound, don't overcook the lactic
yeast. THP same source - decaying lactic
yeast.

Judge Score

21

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition BWBC

Location Dobruška

Date 21.6.25.

Judge Name Josefina
BJCP ID & Rank _____
Email josefina.barda@gmail.com

Category# 21 Entry# 901
Sub (a-f) A
Subcategory kyšela
Special Ingredients Mango, baran + guava

Position in flight _____
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 24

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☒ OK

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate slabé -> zrné
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate none
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate lehky mraťoch
Other baran, sladkosti, mango, lehky piss.

6
12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate Banana
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other _____
Other _____
Legs Lacing Particulate _____
Head ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ _____
Color White Ivory Beige Tan

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate none
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate none
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate none
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate slabí závan porazit.
Balance ☒ Hoppy ☒ Malt ☐ _____
Finish/Aftertaste ☒ Dry ☒ Sweet Voňavý kyselá after taste.
Other plítky, velmi kyselá, mýdlový baran + mango.

6
20

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

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

Mouthfeel

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

3
5

Overall

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

5
10

Feedback

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

Spice plítky v chuti. V prvním příchutí byla velmi citlivá. Po chvíli vyprda. Málo kyselá příchutí ingredience. Stahující kyselost ke konci. Správně masa přístě měně porazit.

23
50

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBCLocation Dobra VodaDate 2.1.6.25.Judge Name Josefinka

BJCP ID

& Rank

Email josephine.bardap@gmail.comCategory# 29Entry # 73Sub (a-f) A

Subcategory

(Spell out)

Special Ingredients MangoPosition
in flightAdvanced to
MINI-BOS

PLACE

FINAL
SCORE18The judge team has reviewed
their individual scores and
have agreed to this final score

Non-BJCP Qualifications

Cicerone Level

Pro Where?

Industry Describe

Judging Years

Example:

Flavor

Malt ☒ L ☒ M ☐ H ☐ Inappropriate ☐ Bready w/ subtle toasty notes

Hops ☐ L ☒ M ☒ H ☐ Inappropriate ☐ Floral, earthy

Bitterness ☒ L ☒ M ☒ H ☐ Inappropriate ☐ Too low for style

When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc.

Common Descriptors

Grainy Cracker Biscuit Bready Toasty

Nutty Caramel Honey Toffee

Chocolate Molasses Vanilla Coffee

Spicy Floral Herbal Earthy

Citrus Pine Resiny Woody Minty

Stonefruit Berry Melon Tropical

Raisin Prune Date Fig Cherry

Banana Berry Bubblegum Orange

Apple Pear Peach Apricot Lemon

Pepper Clove Cinnamon Coriander

Barnyard Horse blanket Leather Goaty

Butter Latex paint Corn Unripe apple

Cardboard Sherry Skunky Baby diaper

Medicinal Smoke Solvent Metallic

Bottle Inspection ☒ ok

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate ☐ Vinové slabé až mýdlové.

Hops ☒ None L ☒ M ☐ H ☐ Inappropriate ☐

Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate ☐

Other ☐ None L ☐ M ☐ H ☐ Inappropriate ☐

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☐ Black ☐ Inappropriate ☐ paternat.

Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other ☐

Other ☐ Legs Lacing Particulate

Head ☐ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate ☐

Size ☐ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate ☐

Retention ☐ Quick ☒ Lasting ☐

Color ☐ White ☒ Ivory ☒ Beige ☒ Tan

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate ☐ vysohá hořkost, mýdlová

Hops ☒ None L ☒ M ☐ H ☐ Inappropriate ☐ mango. Debat na konci

Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate ☐ ve vyrazu hořkost.

Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate ☐

Balance ☒ Hoppy ☒ Malty ☐

Finish/Aftertaste ☒ Dry ☒ Sweet ☐

Other ☐

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

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

Mouthfeel

Body ☐ Thin ☒ M ☒ Full ☐ Inappropriate ☐

Carbonation ☐ None L ☒ M ☒ H ☐ Inappropriate ☐

Warmth ☒ None L ☒ M ☐ H ☐ Inappropriate ☐

Creaminess ☒ None L ☒ M ☐ H ☐ Inappropriate ☐

Astringency ☒ None L ☒ M ☐ H ☐ Inappropriate ☐

Other ☐

Overall

Classic Example

Flawless

Wonderful

Not to Style

Significant Flaws

Lifeless

Feedback

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

Bohuzel se musetka s praladky na base
sty. Zahradloky mýdlové chut. "Debat"
po napití. Mango je docela
zhušit se více zaměřit na čistotu ve
smyslu vad.

Judge Score

28



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GUHSC

Location _____

Date _____

Judge Name Adam Huml
BJCP ID & Rank E2995 certified
Email huml.adam@gmail.com

Category# 29 Entry# 473
Sub (a-f) A
Subcategory GOSE
Special Ingredients Mango

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 18

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ OK

Aroma

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

hicc medium distinct mango profile, not much else going on. Lightly soapy

6 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☐ ☐ ☐ ☐ ☐ ☐
Clarity ☒ ☐ ☐ ☐ Other _____
Other _____
Legs Lacing Particulate _____

Head None Small Med Large Inappropriate
Size ☒ ☐ ☐ ☐ ☐
Retention Quick Lasting ☒
Color White Ivory Beige Tan

2 3

Flavor

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

mango flavor last about 1 second then, immediately strong yeasty astringency, flat leaves, musty graininess, wh-pleasant

4 20

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

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

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

3 10

Feedback

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

mango is very nice & sourced, but the beer struggles with a lot of residual yeast and comed off-flavors - lack the better soapy, lager longer, ferment cleaner

17 50

Judge Score

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition _____

Location _____

Date _____



Judge Name JANA PIŠKULOVA
BJCP ID _____
& Rank _____
Email JASAPISKULOVA@SEZNAM.CZ

Category# kyšelač Entry # 73
Sub (a-f) 2016 29A
Subcategory leže
Special Ingredients mango

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 18

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? _____
Industry Describe _____
Judging Years _____

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate
Malt ☒ _____
Hops ☒ _____
Fermentation Character ☒ _____
Other nasladle - mango, keyrasne
alkohol v zaiem

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ _____
Clarity ☒ _____
Other medova, mchm
nasedla
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size ☒ _____
Retention Quick ☒ Lasting _____
Color ☒ White Ivory Beige Tan

Flavor

None L M H Inappropriate
Malt ☒ _____
Hops ☒ _____
Bitterness ☒ _____
Fermentation Character ☒ _____
Balance ☒ Hoppy ☒ Malty _____
Finish/Aftertaste ☒ Dry ☒ Sweet _____
Other v zaiem nasladlost v zaiem
mchm, new, kysele

Mouthfeel

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

Overall

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

Feedback

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

jak byl base style? - kategorie kyšelač,
ale new kysele
lexigienne voike v zaiem

Judge Score

15
50

Example:

Flavor
None L M H Inappropriate
Malt ☒ Bready w/ subtle toasty notes
Hops ☒ Floral, earthy
Bitterness ☒ Too low for style
When evaluating specialty-type beers, use the "other" line to comment on characteristics unique to the specialty-type beer, such as fruit, spice, acidity, etc

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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

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

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 moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate