



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

CWBC

Location

Date 2.1.6.



Judge Name STANISLAV NOWAK
BJCP ID & Rank E 5583
Email SCOLEX.CZ@GMAIL.COM

Category# 3 Entry# 807
Sub (a-f) B
Subcategory CZECH PREMIUM
Special Ingredients

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 41

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

metallic, small growing bread

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 ☐ 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

balanced more towards hops, bread, malt, little noble hops character with hints of grassiness and richness that lingers into aftertaste

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

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.

Excellent beer! It represents the style nicely. There were small problems with hops grassiness. I may not add too many aroma hops.

39
50

Judge Score

LEŽÁKY



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC

Location NOT SURE

Date 27/06/25



Judge Name Paul JANN
BJCP ID c0298
& Rank Distinguished National
Email pauljann@gmail.com



Category# 3
Sub (a-f) B
Subcategory C2 PREMIUM PALE
(Spell out)
Special Ingredients _____

Position in flight 4
Advanced to MINI-BOS ☒
PLACE _____

FINAL SCORE 47

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 Beautiful 33 cl

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
Lovely fresh C2 hops - spicy varieties. Pilsner chewy malt backbone. Clean fermentation

10
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 ☐ Pasty ☐ Other _____
Color ☒ White ☐ Very 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 ☒ None L ☒ M ☐ H ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Other _____
Some phenols (out of place) slight sulfenic bite followed by pronounced spicy C2 hops and chewy malt. Some lingering sulfur but otherwise very clean. Hops seem very fresh. Impressive bitterness

16
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 ☒ _____
Flawless ☒ _____
Wonderful ☒ _____
Not to Style _____
Significant Flaws _____
Lifeless _____

7
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Beautiful beer except for the harsh sulfenic bite which is most obvious in the finish. What I am perceiving as sulfur could easily be chlorophenolics caused by incomplete rinsing of bottles or fermenter.

47
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, addity, etc

Common Descriptors

Grainy Cracker Biscuit Bread 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
Chlorophenolic

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry# 87
Sub (a-f) B
Subcategory Czech Premium Lager
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 41

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, additivity, etc

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate low to moderate maltness
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate low to moderate hoppiness
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate spicy noble hops
Other DMS and other disulphides

10 12

Appearance

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

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 Low to moderate maltness
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate moderate hoppiness and bitterness
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate no sulphides are noticeable
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate either in flavour
Balance ☒ Happy ☒ Maltly ☐ there is more happy in flavour
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ with a dry finish
Other sulphides, sweet taste turn to dry finish (chlor-phenol)

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 _____

4 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.

Well balanced - the major flaw is a presence of sulphides
- in aroma either in taste. The flavour starts
with malty perception what turns into a dry finish.
Hoppiness is ok - but during the process some sulphides
appeared and were not removed later.
Focus on hopping part and removal of sulphides.

Judge Score

39 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 GLASC

Location _____

Date _____

Judge Name ESCHER
BJCP ID _____
& Rank _____
Email A.ESD@LEHMANN.CZ

Category# 3
Sub (a-f) 3
Entry # 60
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 39

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 _____

VE VUNI LEHKE' ESTERY
VIKRE PRJEMNE
CHMELOU' AROMA

10
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 ☒ Quick ☐ Lasting
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 ☒ Malty
Dry ☒ Sweet
Finish/Aftertaste ☒ Dry ☐ Sweet
Other _____

STROCHI' TELO, LEHKE'
CHUT AVASNIC, PRJEMNE
CHMELOU' AROMA,
STROCHI' RIZ

16
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 _____
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 PITELME' DIVO BEZ ZASADY CH
URD, LEHKE' ESTERY, KONTROLA TEPLoty
KRAJENI, HEZAY CISTE, VYVRENI' CHUT

8
10

Judge Score

41
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 GWBC

Location _____

Date _____

Judge Name Eliška Franci
BJCP ID & Rank E5253 Certified
Email franci.eliska@gmail.com

Category# 3
Sub (a-f) B
Entry # 60
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 39

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 _____

Krásné vybalancovaná
sladkost a chmelovost

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
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 ☒ Malty ☐ Other _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Other _____

Pobit pitelne, lehké.
zvětš sladový / rašálek
plynulá příchutí a chmel.
linie. Je zde přítomna
esterová ovocitost

16
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	<u>L</u>	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 ☒
Flawless ☒
Wonderful ☒
Not to Style ☐
Significant Flaws ☐
Lifeless ☐

Feedback

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

Boží drost a pitelnost. Velmi dobře
zbalancovaná sladkost a chmelovost.
Na čistý ležák je navíc esterová ovocitost
→ lesklý květen

889
10

Judge Score

404
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name Luke's Prognosis
BJCP ID & Rank E2332
Email _____

Category# 3 Entry # 60
Sub (a-f) b
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS ☒
PLACE

FINAL SCORE 39

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 _____
classic malt aroma with slightly funky aroma. floral and spicy hop aroma

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 ☐
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 ☐ Malty ☐
Finish/Aftertaste ☒ Dry ☐ Sweet ☐
Other _____
bready maltness with decent bitter taste. Freshness is higher than what it should be.

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

5 ₅

Overall

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

8 ₁₀

Feedback

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

Excellent beer. Freshness should be longer, but balanced and drinkable. Good job! Generally clean with funky esters. Try to ferment with another yeast strain or in lower temperatures.

39 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 6 WBC



Location _____

Date 2.1.6

Judge Name STANISLAV NOWAK
BJCP ID & Rank E5583
Email SCOLEX.G@GMAIL.COM

Category# 3 Entry # 20
Sub (a-f) B
Subcategory CZECH PREMIUM LAGER
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
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☐ M ☐ H ☐ Inappropriate
Other _____

malty bread, no hops, smooth

5₁₂

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
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

3₃

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 _____

medium low caramel hop character is almost missing! malt sweet finish! too much lasting

13₂₀

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 _____

3₅

Overall

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

7₁₀

Feedback

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

nice beer, too much caramel
too low bitterness - add more
balancing hops

31₅₀

Judge Score



Location I'm LOST Date 27/06/2020

**FINAL
SCORE** 35

Judging Years

9

3

13

5

710

37

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry # 20
Sub (a-f) B
Subcategory Czech Premium Pale Lager
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 ☒ 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

Bottle Inspection ☒ ok

Aroma

Malt ☒ maltness dominates the hop
Hops ☒ aroma, floral-earthy (low)
Fermentation Character ☒ light esters (geraniol) - low
Other _____

Appearance

Color ☒ Yellow
Clarity ☒ Brilliant
Other _____
Head Size ☒ Small
Retention ☒ Quick
Color ☒ White

Flavor

Malt ☒ malty rich flavor grainy flavor
Hops ☒ low to moderate floral and spicy style
Bitterness ☒ sagz hops (too low respecting the
Fermentation Character ☒ sweet - not fermented
Balance ☒ Hoppy
Finish/Aftertaste ☒ Dry
Other _____

Mouthfeel

Body ☒ Thin
Carbonation ☒ Low
Warmth ☒ Low
Creaminess ☒ Low
Astringency ☒ Low
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.

The maltness overrule the beer character
+ the bitterness is too low and also
The hopiness is well balanced and likeable
It is a very good beer, though you should
work on increase the bitterness and lower
the esters.

Judge Score

33



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version

Competition QUBC



Location _____

Date _____

Judge Name EXCHER
BJCP ID & Rank _____
Email M.ESQ@CENTRUM.CZ

Category# 3 Entry # 18
Sub (a-f) B
Subcategory (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

Aroma

Malt X VE UOMI PŘEVLAĐUJÍ
Hops X KURKICE, NÍZKÉ ČIPELOVÉ
Fermentation Character X SLABOŠTĚJŠÍ AROMA
Other _____

6 12

Appearance

Color X Yellow
Clarity X Brilliant
Other _____
Head Size X Small
Retention X Quick
Color X White

3 3

Flavor

Malt X STĚŽLIVĚ HOŘKOST
Hops X NÍZKÝ, POKRÁŠLUJÍ
Bitterness X KURKICE
Fermentation Character X HOPE
Balance X Dry
Finish/Aftertaste X Sweet
Other _____

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

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

2 5

Overall

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

7 10

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

LEHKA TRPĚST, VE UOMI JDOU ČIPI
KURKICE KURKICE V NĚKTERÝCH KONCI
CHUT LEPŠÍ NEŽ UOMI / DOPOUŠTÍ SE ZAMĚNIT
HO VÍŠÍ POKRÁŠLUJÍ A KONCI KONCI
KURKICE

30 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 _____ Date _____



Judge Name Eliška Franci
BJCP ID & Rank E5253 Certified
Email franci.eliska@gmail.com

Category# 3 Entry # 18
Sub (a-f) B
Subcategory _____
(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	<u>L</u>	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 Poslední sladovost.
Hops X Zlatý mel. aroma
Fermentation Character X
Other _____

5
12

Appearance

Color X Yellow
Clarity X Brilliant
Other _____
Legs/Lacing Particulate _____
Head Size X Small
Retention X Quick
Color X White

3
3

Flavor

Malt X Uvážení sladovost
Hops X a chmelovosti bez upravení
Bitterness X hořkosti. Píslané.
Fermentation Character X lehká ovocná esterovost
Balance X Hoppy
Finish/Aftertaste X Dry
Other _____

16
20

Mouthfeel

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

4
5

Overall

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

7
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Dobrá chuť a píslané. Obecně
profil piva odpovídá stylu. Píslané
lehký při žvýkání a malá ovocná
chuť. Dobrá piva

35
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Lukasz Proszynski
BJCP ID & Rank E2332
Email _____

Category# 3 Entry # 18
Sub (a-f) 1
Subcategory _____
(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 _____

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
Ester	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

Aroma

Malt X Relatively clean, more
Hops X walty than hoppy
Fermentation Character X yeastiness is going
Other higher with higher
temperature

8
12

Appearance

Color X Yellow
Clarity X Brilliant
Other _____
Legs Lacing Particulate _____
Head Size X Small
Retention X Quick
Color X White

3
3

Flavor

Malt X Every aspects are
Hops X almost even, yeasty
Bitterness X and fruity flavor
Fermentation Character X should be lower
Balance X Hoppy
Finish/Aftertaste X Dry
Other _____

13
20

Mouthfeel

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

4
5

Overall

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

7
10

Feedback

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

Really good beer, slightly unbalanced,
lower temperature of fermentation
to avoid esters. Drinkable and
fine. Needs fine tuning - Well done!
slightly out of style

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

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GLVC
Location _____ Date _____

Judge Name ESEHOP
BJCP ID & Rank 11500@CENTRUM.CZ
Email h.fso@centrum.cz

Category# 3 Entry# 62
Sub (a-f) 3
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 34

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
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

Aroma

Malt ☒ L ☐ M ☐ H ☐ Inappropriate
Hops ☒ L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☒ L ☐ M ☐ H ☐ Inappropriate
Other _____

VE' VON, VSOV KVASICE
A LERICK CHMELOVE
PROVA

7
12

Appearance

Color ☒ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Other _____
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 ☒ L ☐ M ☐ H ☐ Inappropriate
Hops ☒ L ☐ M ☐ H ☐ Inappropriate
Bitterness ☒ L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☒ L ☐ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☐ Malt ☐ Other _____
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Other _____

VESE' RIZ, VSOV KVASICE
CHUT SLOV A
CHMEL, CHMEL
CISTE, LERICK NA ZEM
ESTER

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 ☒ L ☐ M ☐ H ☐ Inappropriate

Creaminess ☒ L ☐ M ☐ H ☐ Inappropriate
Astringency ☒ L ☐ M ☐ H ☐ Inappropriate
Other _____

4
5

Overall

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

2
10

Feedback

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

VESE' RIZ, LERICK ESTER, KONTRAK
TEPLOTA KVASICE, JIMAK PIVO BEZ ZASADKOU
LAD, PRISMA PIVOZOST, PRIDEL BUCH
VESE' CHMEL NA AROMA

34
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name Eliska Franci
BJCP ID & Rank ES253 Certified
Email franc.eliska@gmail.com

Category# 3 Entry # 62
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 34

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

Aroma

Malt X Sladovost a ovocni
Hops X (kastky), lekki sladovost
Fermentation Character X
Other _____

7 12

Appearance

Color X Yellow
Clarity X Brilliant
Other _____
Head Size X Small
Retention X Quick
Color X White

3 3

Flavor

Malt X Lekki (aromni). Na styl
Hops X malto chmelove a
Bitterness X rodne ovocne.
Fermentation Character X
Balance X Happy
Finish/Aftertaste X Dry
Other _____

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
Estery	Smoky
Grassy	Spicy
Light-Struck	Sulfur
Medicinal	Vegetal

Mouthfeel

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

4 5

Overall

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

7 10

Feedback

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

Krasna mal zivot a dobron rehenai peng.
Mimo styl ale dobre pitelne. Ovocnost
→ pohladat doba a teploty krasne

34 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition CWBC
Location _____ Date _____



Judge Name Lukas Proszynski
BJCP ID & Rank E2332
Email _____

Category# 3 Entry # 62
Sub (a-f) b
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 34

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 Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

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

Almost clean fermentation profil. Slightly sulfury. Hops should be higher. Tasty with sweet, bready quality.

8
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 ☐ Other _____
Retention _____
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 ☒ Malty ☐ Other _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Other _____

Maltiness dominates. White bread, sweet malty notes. Low bitterness. Slightly sulfury, but ok.

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 ☒ _____
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.

Very good beer without significant off flavors. Should be less malty sweet with more pronounced bitterness and hop flavour. Drinkable but quite heavy.

34
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Paul JANN
BJCP ID c0298
& Rank Distinguished National
Email pauljann@gmail.com



Category# 3
Sub (a-f) A
Subcategory (Spell out) CZECH PALE LAER
Special Ingredients _____

Competition GWBC

Location I'm LOST

Date 21/04/25

Position in flight
Advocate
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? TEXAS
Industry Describe _____
Judging Years 28

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	<u>M</u>
Medicinal	Vegetal	

Outstanding	4.5-5.0	World-class example of style
Excellent	3.8-4.4	Exemplifies style well, requires minor fine-tuning
Very Good	3.0-3.7	Generally within style parameters, minor flaws
Good	2.1-2.9	Misses the mark on style and/or moderate flaws
Fair	1.4-2.0	Off flavors/aromas or major style deficiencies
Problematic	0-1.3	Major off flavors and aromas dominate

Aroma

Malt M some sulfur, slight DMS
Hops M pronounced spicy hops
Fermentation Character M some fusels appear
Other after the beer warms,

Appearance

Color Gold
Clarity Hazy
Other Legs Lacing Particulate
Head Size Med
Retention Quick
Color White

Flavor

Malt M pronounced cz hops
Hops M dry finish
Bitterness M balanced to hop
Fermentation Character M malt backbone -
Balance X chewy pilsner
Finish/Aftertaste X slight dms late in finish
Other could be even more bitter
cleaner in flavor than aroma

Mouthfeel

Body X
Carbonation X
Warmth X
Creaminess X
Astringency X
Other _____

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.

Sulfur mostly breathes off but DMS remains. Hop flavors are excellent but needs more early addition hops to increase bitterness. Fusels indicator fermentation errors - usually too warm ferm. temperature.

Judge Score

34



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition C W B C

Location _____

Date 2.1.6.

Judge Name STANISLAV NOWAK
BJCP ID & Rank E5583
Email SCOLE.CZ@GMAIL.COM

Category# 3 Entry # 34
Sub (a-f) A
Subcategory CZECH PALE LAGER
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 _____

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

Bottle Inspection ☐ OK

Aroma

Malt X Grainy, malty, bready
Hops X Herbal, spicy
Fermentation Character _____
Other and pleasant - not ok

Appearance

Color Yellow
Clarity Brilliant
Other _____
Head Size Small
Retention Quick
Color White

Flavor

Malt X malty, bready, sweet
Hops X herbal, spicy
Bitterness X small hint of
Fermentation Character diacetyl
Balance Hoppy
Finish/Aftertaste Dry
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

Body Thin
Carbonation X
Warmth X
Creaminess X
Astringency X
Other _____

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.

very good beer, so hard
of sulfur, and dms.
and alcohol, that good
health

Judge Score

34



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry# 34
Sub (a-f) A
Subcategory Czech Pale Lager
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 _____

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

Bottle Inspection ☒ ok

Aroma

Malt ☒ hoppy - citrusy, slightly
Hops ☒ herbal aroma, light esters
Fermentation Character ☒ maltness low to moderate
Other ☒ sweetish sugary hint included + DMS

Appearance

Color ☒ Head ☒
Clarity ☒ Size ☒
Other ☒ Retention ☒
Legs Lacing Particulate ☒ Color ☒

Flavor

Malt ☒ low-moderate maltness, high
Hops ☒ bitterness, moderate to high
Bitterness ☒ hopiness.
Fermentation Character ☒ low esters in flavor, sweet
Balance ☒ sugary finish.
Finish/Aftertaste ☒
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	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body ☒ Thin ☒ Full
Carbonation ☒ Creaminess ☒
Warmth ☒ 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.

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

The carbonation is too low, and complexity I find
disbalanced. Excluding some esters and most likes
sugar alcohols as well. Light astringency in aftertaste
Try to optimize the carbonation and fermentation it help
H₂ fusels as well.
Judge Score 31
28



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Lukas Proszewski
BJCP ID & Rank E2372
Email _____

Category# 3
Sub (a-f) A
Entry# 71
Subcategory _____
(Spill out)
Special Ingredients _____

Position in flight 1
Advanced to MINI-BOS _____
PLACE _____

FINAL SCORE 32

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	
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

Malt X yeasty (medium), malty
Hops X (doughy, bready) low bitterness
Fermentation Character X green apple (acetaldehyde)
Other _____

6
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
Color White Ivory Beige Tan

3
3

Flavor

Malt X more malty than hoppy,
Hops X lack of bitterness,
Bitterness X balance towards malty,
Fermentation Character X after taste is bitter-sweet
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

12
20

Mouthfeel

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

4
5

Overall

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

5
10

Feedback

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

Very good beer with hint of acetaldehyde
and maybe oxidation, for malty,
lack of bitterness, should be more
pronounced, check fermentation, let beer
ferment for longer time, add more hops
for bitterness and hop aroma

Judge Score

30
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC
Location _____ Date _____



Judge Name Eliška Francová
BJCP ID & Rank ES253 Certified
Email francov.eliska@gmail.com

Category# 3 Entry# 71
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 52

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 ☐ or _____

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ lekká sladovost a kvasinová
Hops ☒ ☐ ☐ ☐ a ovocitost, rešené jablko
Fermentation Character ☒ ☐ ☐ ☐ lehký kvasničný profil
Other na styl málo chmelové

6
12

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

3
3

Flavor

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ středně sladovost a
Hops ☒ ☐ ☐ ☐ středně mletá chmelovost
Bitterness ☐ ☐ ☐ ☐ Acetaldehyd - rešené jablko
Fermentation Character ☐ ☐ ☐ ☐ Nízká středně kvasinová
Balance ☒ ☐ ☐ ☐ domino domovně
Finish/Aftertaste ☒ ☐ ☐ ☐ Dry Sweet
Other _____

13
20

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

Acetaldehyde	<u>L</u>	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 ☒ ☐ ☐ ☐
Warmth ☒ ☐ ☐ ☐

None L M H Inappropriate
Creaminess ☒ ☐ ☐ ☐
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.

Příjemně pitelná a čirá pivo. Na styl
3A postředa chmelovost -> doporučí přidání
chmle nebo i prášku vody. Acetaldehyd (mínus)
málo mizí při spíše lepší dobrá kvasinová,
oxidace nebo středem kvasinová.

32
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 QKBC
Location _____ Date _____

Judge Name E. S. H. J. R.
BJCP ID & Rank 1
Email 1.ESQ@CENTRAUM.CZ

Category# 3 Entry# 10
Sub (a-f) B
Subcategory (Spill out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 32

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 VE VUKA, OVOCHU'
Hops X TOFA, ESTERY, JINAK
Fermentation Character X OSTE, KUVETNOUS
Other _____

7
12

Appearance

Color X Yellow
Clarity X Brilliant
Other _____
Head Size X Small
Retention X Quick
Color X White

3
3

Flavor

Malt X MIZS'OLIZ, VESSI' MOZKOST
Hops X VYUZEVA' CHUT, LCHKE'
Bitterness X ESTERY
Fermentation Character X
Balance X Hoppy
Finish/Aftertaste X Dry
Other _____

13
20

Mouthfeel

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

3
5

Overall

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

6
10

Feedback

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

ZEMLOVAT PIRATU KVASU, LEHKE'
ESTERY, HEZKY VYUZEVA', MIZS'OLIZ
VYUZEVA' CHUT CITHOLE ASZOL

32
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name Eliska Francu
BJCP ID & Rank E5253 Certified
Email Francu.eliska@gmail.com

Category# 3 Entry # 10
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 32

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	☒			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

Aroma

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

středně mírná sladkost
doplnění o (chmelovou)
chmelovost

7
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 _____

Převážně chmelovost
doplnění o esterovou
ovocitost. Přes středně
hořkost je honem sladký
hořkost nepříjemná

13
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	<u>L</u>	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 _____

14.3
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.
Krásná číra. Na styl čistý ležák lehký.
Estrová ovocitost → je pohodlná teplota
vážení.

6
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

32
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition SWBC



Location _____

Date _____

Judge Name Luke's Prozac
BJCP ID & Rank E2322
Email _____

Category# 3 Entry # 10
Sub (a-f) 5
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 32

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	☒			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

Aroma

None L	M	H	Inappropriate	
Malt		☒		More malty than happy. Some fruity esters (pear, red apple)
Hops	☒			
Fermentation Character	☒			Slightly sulfury
Other				

7
12

Appearance

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

Legs Lacing Particulate _____

None	Small	Med	Large	Inappropriate
Head Size		☒		
Retention	☒			
Color				

White Ivory Beige Tan

3
3

Flavor

None L	M	H	Inappropriate	
Malt		☒		Maltiness is strong
Hops	☒			than bitterness and hoppiness again
Bitterness	☒			Fruity as well.
Fermentation Character	☒			Little bit tart also.
Balance		☒		
Finish/Aftertaste		☒		
Other				

13
20

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

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

Mouthfeel

Thin	M	Full	Inappropriate
Body		☒	
Carbonation	☒		
Warmth	☒		

None L	M	H	Inappropriate
Creaminess	☒		
Astringency	☒		
Other			

4
5

Overall

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

C
10

Feedback

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

Very good beer. But too much malty and sweet with unpleasant tart and sulfur taste. Attenuate more. Overall fine beer with good enough drinkability. Good job.

33
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition _____



Location _____

Date _____

Judge Name GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry # 38
Sub (a-f) B
Subcategory Czech Premium Lager
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

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

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

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	

Bottle Inspection

☒ OK

Aroma

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

+DMS (sweet corn)
moderate maltness and hopiness
of hops - floral character
floral-citrusy character
light esters of stone fruit

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 ☒ Hoppy ☒ Malty ☐ Inappropriate
Balance ☒ Dry ☒ Sweet ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other ☒ Slightly astringent. Not easy - drinkable enough.

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 ☒

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.

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

The beer is well balanced with a minor flaw
- the metallic appears in aroma as well as in its
taste, whereas there is typical sweet-corn DMS
present. Same issue with its drinkability.
metallic taste/aroma is usually caused by the
quality of water. Try to change the temperature during mashing,
to reach higher complexity and the drinkability.

Judge Score

30

Judge Name STANISLAV NODIAK
 BJCP ID & Rank E 5593
 Email SCOLEX.CZ@GMAIL.COM

Category# 3 Entry# 38
 Sub (a-f) B
 Subcategory CZECH PALE LAGER
 (spell out)
 Special Ingredients _____

Position in flight	
Advanced to MINI-BOS	
PLACE	

FINAL SCORE 30

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	Ess. 1	Hb	H	Impression
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		Metalllic	
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	4.5-5.0	World-class example of style
	Excellent	3.8-4.4	Exemplifies style well, requires minor fine-tuning
	Very Good	3.0-3.7	Generally within style parameters, minor flaws
	Good	2.2-2.9	Misses the mark on style and/or moderate flaws
	Fair	1.4-2.0	Off flavors/aromas or major style deficiencies
	Problematic	0.5-1.3	Major off flavors and aromas dominate

Bottle Inspection ☐ OK _____

Aroma

	None/L	M	H	Inappropriate	
Malt	☐	☒	☐	☐	Grainy malty cereal
Hops	☐	☒	☐	☐	Spicy hops
Fermentation Character	☐	☒	☐	☐	
Other					

6

Appearance

ance

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

Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other

Other ☒ Teas ☒ Lacing ☒ Particulate

Head ☒ None ☒ Small ☒ Med ☒ Large ☐ Inappropriate

Size ☒ Quick ☒ Lasting ☐

Retention ☒ Color

Color ☒ White ☒ Ivory ☒ Beige ☒ Tan

3

Flavor

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate *breadly sweet malt*

Hops ☐ None L ☒ M ☐ H ☐ Inappropriate *spring haze*

Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate

Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate

Balance ☐ Hoppy ☒ M ☐ Malty ☐ Inappropriate

Finish/Aftertaste ☐ Dry ☒ M ☐ Sweet ☐ Inappropriate

Other ☐ None L ☒ M ☐ H ☐ Inappropriate *lingering bitterness inf. aftertaste*

Notes

12 **20**

12

Mouthfeel

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

4

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.

Exchange beer; nice balance of
lago and small; small fish and
bitterness lingers in the aftertaste
Small bits of dried, little
otherwise good from the lags

31

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition **GWBC**

Location **LOST BOY**

Date **21/06/25**

Judge Name **Paul JANN**
BJCP ID **BJCP c0298**
& Rank **Distinguished National**
Email **pauljann@gmail.com**

Category# **3** Entry# **38**
Sub (a-f) **B**
Subcategory (Spell out) **CZ PREMIUM TALE**
Special Ingredients

Position in flight **2**
Advanced to MINI-BOS
PLACE

FINAL SCORE **30**

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 ☒ 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	L
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	H	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 ☒ Sweet corn - DMS
Hops ☒ Faint Noble hops
Fermentation Character ☐ No obvious malt
Other

5₁₂

Appearance

Color ☒ Right legs
Clarity ☒ Legs Lacing Particulate
Other
Head Size ☒ Large
Retention ☒ Quick
Color ☒ White

3₃

Flavor

Malt ☒ Very bitter with low
Hops ☒ noble hop flavor, very
Bitterness ☒ faint (almost no) malt
Fermentation Character ☒ puckering dry harsh
Balance ☒ astringent finish,
Finish/Aftertaste ☒ low metallic sensation
Other ☒ late in the finish,
DMS not as obvious in flavor

11₂₀

Mouthfeel

Body ☒ Thin
Carbonation ☒ Full
Warmth ☒ Creaminess ☒ Astringency ☒ needs more body

3₅

Overall

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

6₁₀

Feedback

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

Sparge was too hot or too long as many tannins were extracted, Needs more body which could also be oversparging, or more likely the mash rests were too low of temperature. Metallic flavors are often the water source or could be iron somewhere in the system.

Judge Score

28₅₀



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name Eliška Francu
BJCP ID & Rank E5253 Certified
Email francu.eliska@gmail.com

Category# 3 Entry# 24
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

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 ☐ 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

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other leš a nálež střední chmelové tóny, s teplou vyžírání, lehká karamelizace

6
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 ☐ Malty
Finish/Aftertaste ☒ Dry ☐ Sweet
Other

11
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

4
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.
Dobrá číra a masivní. Na styl 3A málo sladkosti v aroma i chuti. Esterová ovocitost → dobrá a teplou kvašení chutí po cidru

5
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	23-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	9-13	Major off flavors and aromas dominate

Judge Score

29
50



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name ESCHER
BJCP ID & Rank _____
Email M.ESCH@CENTRUM.CZ

Category# 3 Entry# 24
Sub (a-f) A
Subcategory _____
Special Ingredients _____

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

FINAL SCORE 30

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 _____

Example:

Flavor _____
Bitterness _____
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 None L M H Inappropriate
Fermentation Character None L M H Inappropriate
Other _____
UVELECKE OVOCNA, ESTEROW, KIBET CHAMICOVA, UVELE, SLADOL

Appearance

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

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 _____
UVELECKE FENOLY, OVOCNE TON, KIBET HOROST, ESTEROW, SLADOL, TOLON, UVELE RIZ

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester	<u>h</u>	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.

OVOCNA UVELE, LEHKE ESTER, KONTROLA
TEPLOT PA, KIBET, HEZKY UVELE
CHUT JOE LEHKE DO CIDEU, LEHKE MIMO
STYL

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

25
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC
Location _____ Date _____



Judge Name Lukas Proszewski
BJCP ID & Rank E8332
Email _____

Category# 3 Entry # 24
Sub (a-f) 5
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

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	
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

Malt X Spicy hop aroma
Hops X reminiscent German
Pils (Haven Pils from
Keesmann)
Fermentation Character X
Other _____

8 12

Appearance

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

3 3

Flavor

Malt X Hoppy with spicy
Hops X notes. Low bitterness
Bitterness X (should be higher),
body is too weak.
Fermentation Character X Very slightly sour.
Balance X
Finish/Aftertaste X
Other _____

14 20

Mouthfeel

Body X Creaminess X
Carbonation X Astringency X
Warmth X Other _____

4 5

Overall

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

5 10

Feedback

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

Very good beer. Aroma is way better than flavor. Predominant hoppy aroma is spicy and pleasant should be more bitter, has more full bodied. And sourness could go wrong. Attenuate less, add more hops for bitter taste. Carbonate more.

35 50

Judge Score

More German Pils than Czech Pils.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition CLUB

Location _____

Date _____

Judge Name EJENSON
BJCP ID & Rank _____
Email M.ESQ@CENTRA.CZ

Category# 3 Entry # 102
Sub (a-f) 3
Subcategory _____
(Spell out)
Special Ingredients _____

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

FINAL SCORE 30

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 _____
Bitterness _____
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 Goat
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

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

Appearance

Color None L M H None L M H None L M H
Clarity None L M H None L M H None L M H
Other _____

Flavor

Malt None L M H None L M H None L M H
Hops None L M H None L M H None L M H
Bitterness None L M H None L M H None L M H
Fermentation Character None L M H None L M H None L M H
Balance None L M H None L M H None L M H
Finish/Aftertaste None L M H None L M H None L M H
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 None L M H None L M H None L M H
Carbonation None L M H None L M H None L M H
Warmth None L M H None L M H None L M H
Creaminess None L M H None L M H None L M H
Astringency None L M H None L M H None L M H
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.

SKUPLE VYKRENO, HEED POUK PEMA, PRNEMAT
KLZ, PRKOST, LEHED ASTRINGENC
PODEMNATEL BYCH NAD ZMEHOL CHMELENI
PR, CHMELOVARY, VICE CHMELE NA AROVA

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC

Location _____

Date _____

Judge Name Eliska Francu
BJCP ID & Rank ES253 certified
Email francu.eliska@gmail.com

Category# 3 Entry # 102
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

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

Bottle Inspection

☐ OK

Aroma

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐

Hops ☐ ☒ ☐ ☐

Fermentation Character ☐ ☒ ☐ ☐

Other _____

Kvasničný profil je
negovíznejší v kombi-
naci s chmelovým aroma

7
12

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

3
3

Flavor

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐

Hops ☐ ☐ ☒ ☐

Bitterness ☐ ☐ ☒ ☐

Fermentation Character ☐ ☒ ☐ ☐

Balance Hoppy Malty ☐ ☐

Finish/Aftertaste Dry Sweet ☒ ☐

Other _____

začiatok sladový prívrhne
chmelový horkosť. Vše
doplňma kvasničnou
ovocitosťou.

11
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 ☒ ☐ ☐ ☐

None L M H Inappropriate

Creaminess ☒ ☐ ☐ ☐

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.

Banálne žsté. Aroma neodpovedá štýlu
- postradať sladovosť a príjiti kvasnice.
Poporúčiť kvalitu kvasničného hospodárenia
zkontrolovať, ale základ pivu je dobrý a
má odpovedajúci horkosť

31
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GLUC

Location _____

Date _____

Judge Name FELIX
BJCP ID & Rank _____
Email MESQACENTRA.M.CZ

Category# 3 Entry # 116
Sub (a-f) B
Subcategory _____
(Spill out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

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, 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		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 SLADKY VONKY, LEHKY
Hops X HIBYK CAMELE, CISTA
Fermentation Character X DEZVAD
Other _____

7
12

Appearance

Color X SLADKY VONKY, LEHKY
Clarity X HIBYK CAMELE, CISTA
Other _____
Legs Lacing Particulate _____

3
3

Flavor

Malt X SLADKY VONKY, LEHKY
Hops X HIBYK CAMELE, CISTA
Bitterness X PROFIL, STROKY, TELY
Fermentation Character X LEHKY TONY KARAMELE
Balance X DEZVAD
Finish/Aftertaste X SLADKY VONKY, LEHKY
Other _____

12
20

Mouthfeel

Body X SLADKY VONKY, LEHKY
Carbonation X HIBYK CAMELE, CISTA
Warmth X DEZVAD
Creaminess X SLADKY VONKY, LEHKY
Astringency X HIBYK CAMELE, CISTA
Other _____

3
5

Overall

Classic Example X SLADKY VONKY, LEHKY
Flawless X HIBYK CAMELE, CISTA
Wonderful X DEZVAD
Not to Style _____
Significant Flaws _____
Lifeless _____

6
10

Feedback

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

CISTI CHUTOVY PROFIL, HEBKY VONKY, LEHKY
UDRAL BYTCH NA TMAVSIH SLADU
ADY VICE VYNIKAL CAMELE A DEZVAD
SLADKY

31
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name Eliška Francu
BJCP ID & Rank E5253 Certified
Email francu.eliska@gmail.com

Category# 3
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

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 ☒ 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, additivity, 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 / flat		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 ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Other _____
Převážně sladové aroma, karamel

6
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 ☐ 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 _____
Other _____
Převážně sladový charakter a mírně středně hořkost. Lehce upříjemná hořkost. Mírně Ranní

12
20

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 ☒ 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.

Dobrá vůle a čistý profil. I přes upříjemnou hořkost je pivo spíše sladové. Doporučuji se zaměřit na dobrou spikání a kvalitní chmel, karamelové slady dodávají linku netypickou pro čistý ležák

29
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Luke's Prosewile
BJCP ID & Rank E2322
Email _____

Category# 3 Entry # 116
Sub (a-f) b
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 30

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
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

Bottle Inspection ☐ OK

Aroma

Malt X Stale yeasty aroma
Hops X overwhelm other
Fermentation Character X sensation
Other _____

6 12

Appearance

Color X Brilliant
Clarity X Hazy
Other _____
Head Size X Small
Retention X Quick
Color _____

3 3

Flavor

Malt X Caramely, hint of
Hops X diacetyl, oxidized
Bitterness X little bit tart, more
Fermentation Character X sweet and malty
Balance X than bitter. slightly
Finish/Aftertaste X tart.
Other _____

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

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

3 5

Overall

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

5 10

Feedback

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

Good beer. But probably underattenuated,
sweet with hint of butter. Bitterness
can't fight maltiness and sweetness.
Use less hop/beer malts. Add more hops
for aroma.

27 9

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 GLKBC
Location _____ Date _____



Judge Name ESCHER
BJCP ID & Rank _____
Email M.ESD@CENTRUM.CZ

Category# 3 Entry# 59
Sub (a-f) B
Subcategory _____
(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 _____

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

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 21-27	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 SLADOK VONĚ, PŘEVAŽNĚ
Hops X VONĚ KVASNIC
Fermentation Character X
Other _____

Appearance

Color X SLADOK VONĚ, PŘEVAŽNĚ
Clarity X VONĚ KVASNIC
Other _____
Head Size X SLADOK VONĚ, PŘEVAŽNĚ
Retention X VONĚ KVASNIC
Color X SLADOK VONĚ, PŘEVAŽNĚ

Flavor

Malt X LEHCE OVOČNÝ CHUŤ,
Hops X SLADOK, STŘEDNĚ HOŘKOST
Bitterness X KYSÝ, TĚŽKÝ
Fermentation Character X
Balance X
Finish/Aftertaste X
Other _____

Mouthfeel

Body X LEHCE OVOČNÝ CHUŤ,
Carbonation X SLADOK, STŘEDNĚ HOŘKOST
Warmth X KYSÝ, TĚŽKÝ
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.

PIVO JE LEHCE ZAKOULENÉ, KVASNIC SE
PRAK PRODUKCI IVE LOMI A CHUTI, PENA VYSOKÁ,
CELKEM DRŽÍ, PIVO DÝCHÁ NECHAL DÍLE ŽEŽNĚ AMB
SE KVASNIC VÍCE VYSOŽEL, ESTERN V CHUTI
ZKONTELOUAT TERLOTU KVASNIC

Judge Score

30



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name Eliška Francu
BJCP ID & Rank ES253 Certified
Email francu.eliska@gmail.com

Category# 3 Entry# 59
Sub (a-f) B
Subcategory _____
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 _____

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	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester	<u>H</u>	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	10-13	Major off flavors and aromas dominate

Bottle Inspection ☐ ok

Aroma

Malt X Výrazná ovocitost a kombinaci s acetaldehydem a škádem
Hops X
Fermentation Character X
Other _____

6
12

Appearance

Color X Brilliant
Clarity X Brilliant
Other _____
Head Size X Small
Retention X Quick
Color X White

3
3

Flavor

Malt X lehké ovocité s minimální chmelovostí
Hops X
Bitterness X
Fermentation Character X
Balance X Hoppy
Finish/Aftertaste X Dry
Other _____

10
20

Mouthfeel

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

4
5

Overall

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

6
10

Feedback

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

Dobrá barva a reference kůry. Ovocitost
→ pohledat teplosty kvášení. Acetaldehyd
→ dobrá kvášení, kvalitní kvasnice přispívá
kvášení, kyselostem - Pivo je lehké, ale
mladé

29
50

Judge Score



Judge Name Lubis Purnama

BJCP ID & Rank E2332

Email

Category# 3

Sub (a-f) b

Subcategory _____
(Spell out)

Special Ingredients _____

Entry # 59

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	Low	Mid	High	Temperature
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 Brandy 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

	None L	M	H	Inappropriate	
Malt	☐	☒	☐	☐	Most prominent is
Hops	☒	☐	☐	☐	maltness. With white
Fermentation Character	☒	☐	☐	☐	bread and doughy aroma
Other	Also fruity (apricot)				

6

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

3

Flavor

Flavor	None L	M	H	Inappropriate	
Malt	☐	☒	☐	☐	Relatively full bodied
Hops	☒	☐	☐	☐	with pronounced sweet
Bitterness	☒	☐	☐	☐	apricot like flavour.
Fermentation Character	☐	☒	☐	☐	Bitter taste and
Balance	☐	☐	☒	☐	hops aroma should
Finish/Aftertaste	☐	☒	☐	☐	be higher
Other					

10

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

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

Mouthfeel

outhfeel

Thin M Full Inappropriate

Body ☒ ☒ ☐

Carbonation None L M H ☐

Warmth ☒ ☐ ☐ ☐

Creaminess None L M H ☐

Astringency ☒ ☐ ☐ ☐

Other _____ Inappropriate

4

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5

Feedback

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

Fairly good beer but too fruity, also yeasty, body is too strong. Overall not well balanced. At least ferment for longer time in lower temperature.

28

Judge Score

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 JILAR
BJCP ID & Rank 6586 - REGULAR
Email _____

Category# 21 Entry# 23
Sub (a-f) A
Subcategory _____
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
Bready w/ subtle toasty notes
Floral, earthy
Too low for style

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 X LEHKA OXIDACE, CHUPORE TOU, KLASICO, BORIVKY
Hops X
Fermentation Character X
Other _____

Appearance

Color X LEHKA OXIDACE, CHUPORE TOU, KLASICO, BORIVKY
Clarity X
Other _____
Head Size X
Retention X
Color X

Flavor

Malt X PLNEJ, BORIVKY, LEHKA ALKOHOL, LEHKA KLASICO, LEHKA TRAKAT
Hops X
Bitterness X
Fermentation Character X
Balance X
Finish/Aftertaste X
Other _____

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

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

Mouthfeel

Body X
Carbonation X
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.

DOBRY SLADKY ŽEKLAD, MOHLA BY BYT VÍCE ČERNÉ, LEHKA OXIDACE, LEHKA SLEZOVÝ SIVAVOST, NA AMERICKU LPA NA VRAH ALKOHOLOVOST A AŽ PŮLIS HATY MOŽNĚ PABLÁN V ČESTNOSTI ČMMLLO

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

27



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARIE STANKOVÁ
BJCP ID —
& Rank —
Email —

Category# 21 Entry # 23
Sub (a-f) A
Subcategory _____
(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

Less L M H More 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

Bottle Inspection ☐ OK _____

Aroma

None L M H Inappropriate

Malt ☐ ☒ ☐ hydrolyzát, absence chmelu

Hops ☐ ☒ ☐ _____

Fermentation Character ☐ ☒ ☐ _____

Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☒ ☒ ☐ ☐ ☐ ☐ _____

Clarity ☒ ☒ ☐ ☐ ☐ Other _____

Other _____

Head None Small Med Large Inappropriate

Size ☐ ☐ ☒ ☐ _____

Retention Quick ☒ Lasting ☐ _____

Color White Ivory Beige Tan

2
3

Flavor

None L M H Inappropriate

Malt ☐ ☐ ☐ vtahané, oxidované, absence chmelu

Hops ☐ ☐ ☐ _____

Bitterness ☐ ☐ ☐ _____

Fermentation Character ☐ ☐ ☐ _____

Balance Hoppy ☐ Malty ☐ _____

Finish/Aftertaste Dry ☐ Sweet ☐ _____

Other _____

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	
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 _____

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.

trpkost, bez níně, zapracovat na chmelovaru - resp dry hopu, celkosit tělo
pozor na lahuvání, manipulaci s pívem - je zde cítit oxidace

28
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 Shawn
BJCP ID & Rank E9520
Email _____

Category# 21 Entry # 3
Sub (a-f) 6
Subcategory _____
(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

	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

Aroma

Bottle Inspection ☐ OK

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

Alcohol re aroma - sticky
Chisel - once, p. berries, estery
Like banana

6 12

Appearance

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

Legs Lacing Particulate

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

2 3

Flavor

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

Like estery - once, honey
Like honey - so estery chel
Like rapped. Plaque chel
Like chel - like banana -
pod po rye ben chel

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	☒
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				

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.

No. American / PA more subtle - style is more
alcohol. Chel in p. once, berries, estery
a new chel - p. once, berries, estery
Like chel - like banana -
pod po rye ben chel

15 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

27 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC

Location this place

Date 27/06/25



Judge Name Paul JANN
BJCP ID BJCP c0298
& Rank Distinguished National
Email pauljann@gmail.com

Category# 3
Sub (a-f) A
Subcategory CZ PALE LAGER
Special Ingredients _____

Position in flight 11
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? TEXAS
Industry Describe _____
Judging Years 28

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	<u>2</u>
Brettanomyces		Plastic	
Diacetyl	<u>4</u>	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	24-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	10-13	Major off flavors and aromas dominate

Bottle Inspection ☐ OK

Aroma

Malt X buttery diacetyl dominates
Hops X some caramel malt
Fermentation Character X low floral & spicy hops
Other _____

5 ₁₂

Appearance

Color Yellow
Clarity Brilliant
Other _____
Head Small
Size Small
Retention Quick
Color _____

3 ₃

Flavor

Malt X lots of diacetyl dominating
Hops X some basic malt
Bitterness X follows aroma
Fermentation Character X not much hop flavor
Balance X but plenty of IBUs
Finish/Aftertaste X unpleasant harsh finish
Other some cardboard oxidation

7 ₂₀

Mouthfeel

Body X
Carbonation X
Warmth X
Creaminess X
Astringency X
Other _____

4 ₅

Overall

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

4 ₁₀

Feedback

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

consider a diacetyl rest and/or a different yeast strain.
Needs more flavor & aroma hops.
check pH of sparge water to address astringency. Really close to style otherwise.

Judge Score

23 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry # 85
Sub (a-f) A
Subcategory Czech Pale Lager
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 L ☒ M ☐ H ☐ Inappropriate diacetyl - insanely high :)
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate unfortunately it prevails the
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate aroma so both characteristics
Other are percept in the background

5 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 ☐ Inappropriate
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

2 3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate moderate malty flavor - bread
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate with a crisp finish
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate low to moderate bitterness
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate Its very good excepting the
Balance ☒ None L ☒ M ☐ H ☐ Inappropriate insanely high concentration
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate of diacetyl
Other

14 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 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

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

4 5

Overall

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

16 10

Feedback

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

Try to use a different yeast strain and focus
on fermentation process! Otherwise
its oxidized (card board oxidation) - try to
prevent the oxidation. Nice beer though!
Very close to the style 3A! :)

Judge Score

29 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 6 WDC

Location _____

Date _____

Judge Name STANISLAV MOUKAL
BJCP ID E5587
& Rank _____
Email SCOLEX.CZ@GMAIL.COM

Category# 3 Entry # 85
Sub (a-f) A
Subcategory CZECH PALE ALE
(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 _____

Bottle Inspection ☐ OK _____

Aroma

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

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 ☐ _____
Retention _____
Color ☒ 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 _____
Hoppy ☒ Malt ☐ _____
Balance ☒ Dry ☐ Sweet ☐ _____
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	
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 _____

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.

good beer p lower ph of
sponge mallet to avoid
oxidation; avoid splashing

Judge Score

23
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition 6WBC

Location _____

Date _____

Judge Name STANISLA NOWAK
BJCP ID & Rank E5583
Email SCOLEX@GMAIL.COM

Category# 5 Entry# 78
Sub (a-f) B
Subcategory CZECH PREMIUM LAGER
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

	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

Aroma

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

malty
grainy, bready

6
12

Appearance

Color ☒ Yellow ☒ 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 ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other _____

czech malty hops
character, bready
smooth character
low diacetyl

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 ☒ 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

6
10

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

Good beer -> need more
hop and malt character
dephosphorylation

27
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 don't know Date 27/06/05

Judge Name Paul JANN
BJCP ID & Rank BJCP c0298 Distinguished National
Email pauljann@gmail.com

Category# 3 Entry# 78
Sub (a-f) B
Subcategory C2 Premium Pale
Special Ingredients _____

Position in flight 8
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 ☒ 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
phenolic

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

Acetaldehyde		Metallic	<u>L</u>
Alcoholic / Hot	<u>↓</u>	Musty	
Astringent		Oxidized	<u>L</u>
Brettanomyces		Plastic	
Diacetyl	<u>M</u>	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 lovely bottle, black cap

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
earthy hops

Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
some buttery diacetyl

Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
chewy pills matt

Other ☐ None L ☒ M ☐ H ☐ Inappropriate
spitball oxidation

6₁₂

Appearance

Color ☒ Yellow ☒ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Brilliant

Clarity ☒ Brilliant ☒ Hazy ☐ Opaque ☐ Other _____

Other _____

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

Retention ☒ Quick ☐ Lasting ☐

Color ☐ White ☐ Ivory ☐ Beige ☐ Tan

2₃

Flavor

Malt ☐ None L ☐ M ☒ H ☐ Inappropriate
spitball oxidation

Hops ☐ None L ☒ M ☐ H ☐ Inappropriate
buttery caramel malt

Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
earthy & floral hops (low)

Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
no melanoidins

Balance ☒ Hoppy ☒ Malt ☐ Other _____
metallic finish

Finish/Aftertaste ☒ Dry ☐ Sweet ☐

Other _____

10₂₀

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 _____

4₅

Overall

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

6₁₀

Feedback

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

Hop flavors are very nice but malt profile is too simplistic (needs decoction)
oxidation is unfortunate. Diacetyl would be at acceptable level if there was more carbonation to counter its perception

28₅₀

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry# 78
Sub (a-f) B
Subcategory Czech Premium Pale Lager
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

None L M H Inappropriate
Malt ☒ ☒ ☐ fruity because of moderately
Hops ☒ ☒ ☐ high esters and some higher
Fermentation Character ☒ ☐ ☐ sugary alcohols, ~~liquorice~~
Other metallic, esters (fruits) - liquorice

5 12

Appearance

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

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

2 3

Flavor

None L M H Inappropriate
Malt ☒ ☒ ☐ ☐ Too sweet because of sugary
Hops ☒ ☒ ☐ ☐ alcohols, balanced although
Bitterness ☒ ☒ ☐ ☐ it is missing a hoppy character
Fermentation Character ☒ ☒ ☐ ☐ as 3B should have had.
Balance ☒ ☒ ☐ ☐ Almost no bitterness.
Finish/Aftertaste Dry ☒ Sweet ☐ Sweet finish what turns dry
Other + metallic finish in the very end.

9 20

Mouthfeel

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

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

4 5

Overall

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

4 10

Feedback

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

You didn't follow the essentials of style 3B enough
+ you probably got your beer contaminated.
You should check the hygiene first at all.
No malt complexity, almost no hoppy
sensations. Check the water source to prevent
metallic sensations.

Judge Score

26 50

Example:

Flavor Res 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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition QUBC
Location _____ Date _____



Judge Name ESCHEN
BJCP ID & Rank _____
Email M.ESO@CENTRUM.CZ

Category# 3 Entry# 109
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

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

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

SAVONÉ ČISTÁ PEČE
KVASKA ČISTÁ, NÍZKÝ CHUŤOVÝ
A. SLADOKA

7
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 ☐ Other
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 ☐ Other
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Other
Other _____

VYSOKÁ SLADKÁ TĚLO,
NÍZKÝ CHUŤOVÝ AROMA,
LEHCE KVASKOVÝ,
STŘEDNÍ NÍZKÝ, CHUŤ
LEHCE POČERVENÝCH
ŽALYŤ KÁČI

9
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 _____

2
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.

VYSOKÁ ŽALYŤOVÁ EXTRAKT, ŽALYŤIL BÝČI
PROKVAČEL, RPOPE, PĚNAL VÍCE CHUŤE NA
AROMA, LEHCE ŽALYŤ PO CHUŤI ČIŤI
ŽALYŤ NÍZKÝ

26
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name Eliska Franci
BJCP ID & Rank 65253 Certified
Email franci.eliska@gmail.com

Category# 3 Entry# 109
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

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
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

Bottle Inspection ☐ ok

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
Príjemné sladové tóny a mädlechem červeného jablka

5
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 ☐ 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 ☒ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other _____
Lehké sladové tělo a příjemně kořenitá ma-
romci. ~~Príjemné~~ Domi-
nantní chuť červeného
jablka

8
20

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 _____

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.

Velmi čiré a dobrou retenceň pění.
Posledná chmelová aroma i chuť →
upraven chmelovaru. & chuť aroma červeného
jablka → upraven zrasnicného hospodářství

25
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition QWSC
Location _____ Date _____



Judge Name Lukis Poraznik
BJCP ID & Rank E2332
Email _____

Category# 3 Entry # 109
Sub (a-f) 6
Subcategory _____
(Spell out)
Special Ingredients _____

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
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	

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 ☒ Natty sweet and fruity in aroma. No hops.
Hops ☒
Fermentation Character ☒
Other _____

6
12

Appearance

Color ☒
Clarity ☒
Other _____
Head ☒
Size ☒
Retention ☒
Color ☒

3
3

Flavor

Malt ☒ Natty sweet with red apple fruity notes. Low bitterness.
Hops ☒ No hop aroma.
Bitterness ☒
Fermentation Character ☒
Balance ☒
Finish/Aftertaste ☒
Other _____

10
20

Mouthfeel

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

4
5

Overall

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

4
10

Feedback

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

Quite good beer. But out of style. Because it's too matty sweet with prominent fruity sweet red apple notes. Check yeasts and temperature of fermentation.

27
50

Judge Score



FINAL SCORE 26

Bottle Inspection ☐ OK _____

None	L	M	H	Inappropriate
☐		☒		☐
☐		☒		☐
☐			☒	☐

KALAMENCUS' DROMA,
LEUCE KALDONS, KURASHI COUS

5

Color
Clarity
Other

Yellow Gold Amber Copper Brown Black Inappropriate

Brilliant Hazy Opaque Other

Leas Lacina Particulate

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

3

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

V CHUTI KRAJINO
ROMA, LEKKE ESTER
SLAVENSI TELO S
KISIM CHNELOUY
ROMA

10

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

Body ☐ Thin ☒ M ☐ Full ☐ **Leopropriety**

Carbonation ☐ None L ☐ M ☒ H ☐

Warmth ☒ ☐ ☐ ☐

Creaminess ☒ None ☒ L ☐ M ☐ H ☐ Inappropriate

Astringency ☒ None ☒ L ☐ M ☐ H ☐ Inappropriate

Other _____

3

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5

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

PRÍPAD BYCH VIČE CHCE NA AROMA,
VIČE BYCH PIVO PROJEKTOVAL BY NEBY TO
TAK VÝRAŽNE SLADKÉ TĚLO, V CHUTI
JOLC E/717 ESTER71 KONTROLA KURČENÍ

26

Judge Score

Scoring Guide	Outstanding	4.5-5.0	World-class example of style
	Excellent	3.8-4.4	Exemplifies style well, requires minor fine-tuning
	Very Good	3.0-3.7	Generally within style parameters, minor flaws
	Good	2.1-2.9	Misses the mark on style and/or moderate flaws
	Fair	1.4-2.0	Off flavors/aromas or major style deficiencies
	Problematic	0-1.3	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition AKAC

Location _____

Date _____

Judge Name ESCHOSH
BJCP ID _____ & Rank _____
Email M.ESCHOSH@CENTRA.CZ

Category# 3 Entry # 52
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

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
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

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate
Malt ☒ LEACE ESTEROL
Hops ☒ KVASNICKE LEACE
Fermentation Character ☒ SLADOST
Other _____

6 12

Appearance

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

3 3

Flavor

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

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

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

2 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.

VICE SLADOVEJSI TELO KVALITY VICE
ZASTRAZENIM EXTRAKTU, POKROVEM, PIVO VICE
PROKVASIT A PRIDAT VICE CAMELO NA
AROMU, POHLIOM TEPLU KVASENI

26 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 Eliška Franci
BJCP ID & Rank E5253 Certified
Email franci.eliska@gmail.com

Category# 3
Sub (a-f) B
Entry# 52
Subcategory _____
(Spell out)
Special Ingredients _____

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 _____

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
sladové tóny, žhárinai
vejce

4
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 ☐ 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 _____
obilná sladovost je
dominující, lakší.
Horší než máš neupravení

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

4
10

Feedback

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

dobrá ovostá retence pěny. Postrádá
chmelové aroma i chuť. -> křídava
chmelová. Vůně sladových vajec ->
saribae; dobré kvasničné hospodářství

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



Judge Name Luke's Prozacville

BJCP ID & Rank E2372

Email _____

Category# 3

Sub (a-f) b

Entry # 52

Subcategory _____
(Spell out)

Special Ingredients _____

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	Low	Mid	High	Notes
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

Bottle Inspection ☐ OK _____

Aroma

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

Amount of old leaven is most prominent. Balty. Virtually no hops.

5
12

Appearance

ance

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 Quick ☒ Lasting ☐

Color White Ivory Beige Tan

3

Flavor

Flavor	None L	M	H	Inappropriate	
Malt	☐	☒	☐	☐	Palty sweet taste combine with old yeast taste. low bitterness for the style slightly bit.
Hops	☒	☐	☐	☐	
Bitterness	☐	☒	☐	☐	
Fermentation Character	☐	☒	☐	☐	
Balance	☐ Hoppy	☒	☐ Malty	☐	
Finish/Aftertaste	☐ Dry	☒	☐ Sweet	☐	
Other					

9
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

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

4

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.

Good beer but unbalanced with too strong yeasty flavour and aroma. Should be more bitter. Attenuate more, add more hops. Crack yeast. Add less on vid of them after primary fermentation.

Judge Score

26

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



Judge Name Eliška Francová
BJCP ID & Rank 65253 Certified
Email francova.eliska@gmail.com

Category# 3 Entry# 105
Sub (a-f) R
Subcategory _____
Special Ingredients _____

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 _____

Bottle Inspection ☐ OK _____

Aroma

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

5
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 Goat
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 ☐ _____
Retention _____
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 ☒ Malty ☐ _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ _____
Other _____

11
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 _____

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.

Beutálne čisté. Na styl postreída telo
a i barva je tmavší -> správna sladovňa
sykavka. Ne vlní i chuť by bylo lepší
více chmelovosti (kyselost by i šla) -> správna
chmelovana. Hlavní problém s kvašením

28
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name Lucretia Prosser
BJCP ID & Rank E2332
Email _____

Category# 3 Entry# 105
Sub (a-f) 5
Subcategory _____
Special Ingredients _____

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 _____

Bottle Inspection ☐ OK _____

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ ☐ ☐ ☐
Fermentation Character ☒ ☐ ☐ ☐
Other _____
"Sweet" aroma, caramel
notes (darker malts?),
yeasty, oxidized, no
hops.

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 ☒ Quick ☐ Lasting ☐
Retention _____
Color _____
White Ivory Beige Tan

3
3

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ ☐ ☐ ☐
Bitterness ☒ ☐ ☐ ☐
Fermentation Character ☐ ☒ ☐ ☐
Balance ☐ Hoppy ☒ Malty ☐ ☐
Finish/Aftertaste ☐ Dry ☒ Sweet ☐
Other _____
Unbalanced. Malty
sweet, too low bitter-
ness. Virtually no
hop aroma. Almost
phenol-like because
of yeastiness

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 ☒ ☐ ☐ ☐
Warmth ☒ ☐ ☐
Creaminess ☒ ☐ ☐ ☐
Astringency ☒ ☐ ☐
Other _____

3
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.

Good beer with too much pronounced
yeasty flavor. Bitter sweet low bitter-
ness. Attenuate better, add more
hops at least for aroma. If use
darker malts decrease their amount.
Probably also little bit oxidized.

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 GA BC

Location

Date 21.6.

Judge Name STANISLAV NOWAK
BJCP ID & Rank E 5583
Email SCOLEX C2@GMAIL.COM

Category# 3 Entry# 15
Sub (a-f) B
Subcategory CZECH PPFM-LG
Special Ingredients

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

esters, sweet
grainy malts

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 ☒ Quick ☐ Lasting
Retention ☒ 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

not enough
malt and hops
character, strong
taste of pilsner

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	
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

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.

liking more hop
add 60 min hops

28
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC
Location somewhere Date 27/06/25

Judge Name — Paul JANN
BJCP ID — BJCP c0298
& Rank — Distinguished National
Email — pauljann@gmail.com

Category# 3 Entry # 15
Sub (a-f) B
Subcategory CZ Premium Pale
Special Ingredients _____

Position in flight 10
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 _____

Example:

Flavor _____
Malt _____
Hops _____
Bitterness _____
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 Breadly Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resinous 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 _____
Hops _____
Fermentation Character _____
Other _____
Bright malty bread, yeast, floral hops, some woody, turpentine (resinous hops), sulfur

Appearance

Color _____
Clarity _____
Other _____
Head _____
Size _____
Retention _____
Color _____

Flavor

Malt _____
Hops _____
Bitterness _____
Fermentation Character _____
Balance _____
Finish/Aftertaste _____
Other _____
aggressive spicy hop flavors dominate a crackery malt flavor. cleaner fermentation than aroma suggested. Some harsh bitterness lingers in the finish. Slight resinous hop flavor conflicts with more pleasant spicy hops.

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.

The two different dominant hop characteristics do not taste nice together. Probably they will in enough time. Harsh finish borders on hop astringency which is unexpected in this style. Bitterness is much too low despite aggressive hop flavors.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry# 15
Sub (a-f) B
Subcategory Brew Premium Pale Lager
(Spell out)
Special Ingredients _____

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 high esters (the red apple)
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate moderate earthy hops
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate (noble hops - spicy / earthy)
Other ☐ None L ☒ M ☐ H ☐ Inappropriate + sulfur (DMS)

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 low to moderate malting, almost no hops
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate low to moderate bitterness
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate balanced in the middle between
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate hoppy and malty flavor,
Balance ☐ Hoppy ☒ M ☐ Malty ☐ Inappropriate higher alcohol, cause too
Finish/Aftertaste ☐ Dry ☒ Sweet ☐ Inappropriate high sweetness though
Other _____

Example:

Flavor ☐ None L ☒ M ☐ H ☐ Inappropriate
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
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	

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 ☐ None L ☒ M ☐ H ☐ Inappropriate
Flawless ☐ None L ☒ M ☐ H ☐ Inappropriate
Wonderful ☐ None L ☒ M ☐ H ☐ Inappropriate
Not to Style
Significant Flaws
Lifeless

Feedback

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

It misses the proper bitterness which is slightly lower than it should have been.
Higher alcohol make it too sweet and esters are too high
Check the ferm. process, and try to decrease the ferm temp.

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

22 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name Eliška Francu
BJCP ID & Rank ES253 Certified
Email francu.eliska@gmail.com

Category# 3 Entry # 97
Sub (a-f) B
Subcategory _____
Special Ingredients _____

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 chmelová ovocitá vůně
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate A mírný mňadech
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate sladkovatí
Other _____

8
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 chut' neodporidat' aroma.
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate chmelová kachost přechází
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate u silnějších přechází
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate u silnějších přechází
Balance ☒ None L ☒ M ☐ H ☐ Inappropriate sladkovatí je minimální
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ _____
Other _____

7
20

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 _____

4
10

Feedback

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

Dobrá vůně a příjemné aroma, ale
neodporidat' kategorie český ležák. Právě to
dobře jsou nedostatky způsobeny neodporidat'
že teplota kvašení nebo kvašení kvašení.
Přesně může být způsobena delhou spílání,
kvůli chuti

25
50

Judge Score

Example:

Flavor ☒ None L ☒ M ☐ H ☐ Inappropriate Bready w/ subtle toasty notes
Malt ☒ None L ☒ M ☐ H ☐ Inappropriate Floral, earthy
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate Too low for style
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	
Ester	<u>L</u>	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 BUKBC
Location _____ Date _____

Judge Name ESSEN
BJCP ID & Rank 1
Email M.ESSEN@CENTRALIA.CZ

Category# 3 Entry# 92
Sub (a-f) D
Subcategory _____
Special Ingredients _____

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 _____

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

Bottle Inspection ☐ ok

Aroma

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

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 ☒ Quick ☒ Lasting
Retention _____
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 ☒ Woppy ☒ Malty
Finish/Aftertaste ☒ Dry ☒ Sweet
Other _____

9 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 _____

2 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.

VONE NEODPOLICA CHUTI, KYBICKA BEZ PRAHA
BEKOTROLOLAT KONDICI KLASIC VYSOKA
PRIDOL BYCH VICE CHAMELOVEHO AROMA

24 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Luis Pomañu
BJCP ID & Rank E233L
Email _____

Category# 3 Entry# 92
Sub (a-f) b
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight J
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 _____

Example:

Flavor

	None L	M	H	Inappropriate
Malt	☒			
Hops		☒		
Bitterness	☒			

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

Bottle Inspection ☐ OK _____

Aroma

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

quite strong fruity aroma, from hops, probably also from yeasts (esters)

6 12

Appearance

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

Legs Lacing Particulate _____

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

White Ivory Beige Tan

3 3

Flavor

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

It's more tart than bitter, with yeasty, fruity notes, bitterness should be higher, less yeasty flavor will help

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	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

	Thin	M	Full	Inappropriate
Body		☒		
Carbonation	☒			
Warmth	☒			

	None L	M	H	Inappropriate
Creaminess		☒		
Astringency	☒			
Other				

4 5

Overall

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

Feedback

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

Extensor is great, but beer is unbalanced, too fruity with strong tart flavor, check milling, sprigging to avoid bitterness

8 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	9-13	Major off flavors and aromas dominate

Judge Score

25 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Luis Ponzio
BJCP ID & Rank E2352
Email _____

Category# 3
Sub (a-f) b
Entry# 96
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight 2
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 _____

Example:

Flavor

Malt ☒ None ☒ M ☐ H ☐ Inappropriate
Bready w/ subtle toasty notes
Hops ☐ None ☒ M ☐ H ☐ Inappropriate
Floral, earthy
Bitterness ☒ None ☒ 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

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

Aroma

Malt ☒ None ☒ M ☐ H ☐ Inappropriate
Hops ☒ None ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None ☒ M ☐ H ☐ Inappropriate
Other _____
grainy, doughy maltiness, low hop aroma, very greasy, stale

6 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 ☒ M ☐ H ☐ Inappropriate
Hops ☒ None ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malt ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other _____
yeastiness pre dominant, malty with almost no hops, balance to malt, stale, oxidized, but drinkable

10 20

Mouthfeel

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

4 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.

Good beer with little bit of gushing, unbalanced, too yeasty, malt is stronger than hops (bitterness, hopiness), slightly oxidized, stale (honey, marzipan), try to avoid oxygen, generally decent beer

27 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition QKBC
Location _____ Date _____



Judge Name ESCHER
BJCP ID _____
& Rank _____
Email M.ESD@CENTRUM.CZ

Category# 3 Entry# 96
Sub (a-f) _____
Subcategory (Spell out) A
Special Ingredients _____

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 _____

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	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<u>L</u>	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 Aroma je výrazné
Hops X kvasnicové, absence
Fermentation Character X chmelového aroma lehký
Other DIOLETY 2

5 12

Appearance

Color Yellow Head None
Clarity Brilliant Size Small
Other Legs Lacing Particulate Retention Quick
Color White

3 3

Flavor

Malt X Silné kvasnicové aroma
Hops X více chmelové, výsti
Bitterness X hořkost, střední sládek
Fermentation Character X tělo v chuti lehký
Balance X normální chmelová
Finish/Aftertaste Dry
Other

10 20

Mouthfeel

Body Thin Creaminess X
Carbonation X Astringency X
Warmth X Other

2 5

Overall

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

3 10

Feedback

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

PO OTVŘENÍ GUSHING, PIVO JE HEZKÝ ČISTÉ,
VÍNE JE VÝRAZNĚ KVASNICOVÉ, LEHKÝ
DIOLETY 2 A MOŽNĚ NÁZNAK ACETALDEHYDU,
PŘED PIVO DOBŘÍDLO KOLIKI TAK OČU VÍRAJÍ
DEKTOŽU ŽKOTROLOVAT PŘÍBĚH KASNI A VITATU
KVASNÍ

25 23

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GVBC



Location _____

Date _____

Judge Name Eliška Franci
BJCP ID & Rank E5253 Certified
Email francu.eliska@gmail.com

Category# 3
Sub (a-f) B
Entry # 96
Subcategory _____
(Spell out)
Special Ingredients _____

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 gushing

Aroma

Malt X občlná sladovost, kleron
Hops X slamité pšibí' kvassice
Fermentation Character X a leky' diacetyl
Other _____

5
12

Example:

Flavor
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, 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

Appearance

Color X Yellow
Clarity X Brilliant
Other _____
Legs Lacing Particulate _____
Head Size X Small
Retention Quick _____
Color White Ivory Beige Tan

3
3

Flavor

Malt X středně občlná sladovost
Hops X slamité a středně mrazit mrazic
Bitterness X chmelovost per dlouhého
Fermentation Character X dvoutvárné. Diacetyl
Balance X vyvážený kvassický
Finish/Aftertaste X profil
Other _____

8
20

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

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

Mouthfeel

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

3
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.

velmi pěkná čerstvá a světlá pivo.
Pivo ale působí utahaně (keřce) skvěle kvassický
profil. Na styl 3B velmi sladové/slacké
a pestrá chmelovost. Pochlídá si chmelový
kvassický kvassický kvassický a
kontaminace v chmelu

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



**FINAL
SCORE** 23



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry# 36
Sub (a-f) B
Subcategory Czech Premium Pale Lager
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 23

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
Nuttty 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	<u>X</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<u>X</u>	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 oxidized (honey-like)
Hops X low hoppy aroma
Fermentation Character X low ~~esters~~, esters
Other (red apple)

56 12

Appearance

Color oxidized
Clarity Other
Other Legs Lacing Particulate
Head Size None
Retention Quick
Color White Ivory Beige Tan

82 3

Flavor

Malt X oxidized (honey-like)
Hops X moderate maltiness and bitterness
Bitterness X low hoppy taste
Fermentation Character Other balanced eventhought is oxidized.
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet Caramelly and creamy.
Other _____

8 20

Mouthfeel

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

4 5

Overall

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

5 10

Feedback

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

Prevent the oxidation - the most problematic attribute of the beer. Very nice carbonation with fingerily hoppy aroma of SAAZ type hops makes this beer very good, but oxidation has ruined everything. ~~Don't~~ Control the ferm temp. too high temp can cause the presence of esters and diacetyl.

Judge Score

24 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GU BC



Location

Date 2.7.6.

Judge Name STANIS LAV NOWAK
BJCP ID & Rank E5583
Email SCOLEX.CZ@GMAIL.COM

Category# 3 Entry # 36
Sub (a-f) B
Subcategory (Spell out) CZECH PREMIUM LAGER
Special Ingredients

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 23

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 ☐ None L ☒ M ☐ H ☐ Inappropriate
small of oxidation
perfume, immortelle
esters, vegetal

5
12

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
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

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
Hoppy ☐ Maltly
Balance ☐ Dry ☒ Sweet
Finish/Aftertaste ☐ Dry ☒ Sweet
Other ☐ Dry ☒ Sweet
vegetal, oxidised
diacetyl, esters

9
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

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.

Good beer. There are problems
with oxidation, but no
peroxide bottle with oxygen
before pouring

27
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 **HERE**

Date **21/06/25**



Judge Name **Paul JANN**
BJCP ID **BJCP c0298**
& Rank **Distinguished National**
Email **pauljann@gmail.com**

Category# **3**
Sub (a-f) **B**
Subcategory **C2 PREMIUM PALE**
Special Ingredients

Position in flight **6**
Advanced to MINI-BOS **1**
PLACE

FINAL SCORE **23**

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 ☒ 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	M	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	L
Medicinal		Vegetal	L

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 ☒ earthy - clay - mud
Hops ☒ slight vegetal, some sulfur
Fermentation Character ☒ caramel - deteriorating
Other ☒ wheat

Appearance

Color ☒ a little dark (may be from o2?)
Clarity ☒ Hazy
Other ☒ Legs Lacing Particulate
Head ☒ None Small Medium Large
Size ☒ Quick Lasting
Retention ☒ White Ivory Beige Tan

Flavor

Malt ☒ Cardboard oxidation then largely follows nose with
Hops ☒ pronounced caramel and
Bitterness ☒ some buttery diacetyl.
Fermentation Character ☒ Balance malt with good
Balance ☒ hop flavors buried underneath.
Finish/Aftertaste ☒ Needs more IBUs. Some
Other ☒ lingering sweet diacetyl. Pronounced
melanoidens are nice.

Mouthfeel

Body ☒ Thin Medium Full
Carbonation ☒ None Low Medium High
Warmth ☒ Creaminess ☒ None Low Medium High
Astringency ☒ Other ☒ diacetyl slick

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.

Needs bitterness (add 60 minute hops).
Consider using a diacetyl rest. Caramel
Flavors do not belong but the melanoiden
Flavors are admirable. Hop Flavors are
muddled and too delicate.

Judge Score

27



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC
Location _____ Date 2.2.6.



Judge Name STANISLAV NOWAK
BJCP ID & Rank 5583
Email SCOLEX.CZ@GMAIL.COM

Category# 3 Entry# 72
Sub (a-f) B
Subcategory Czech pale lager
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 23

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 _____

esters, vanilla, apple, oxidation

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 ☒ Quick ☐ Lasting ☐ Retention
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 _____

sweet, creamy, hop, caramelized, missing, oxidation

7
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 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	☒
Esters	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 ☐

5
10

Feedback

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

Esters; oxidized -> contamination
not enough bitterness

22
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 GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry# 72
Sub (a-f) B
Subcategory (Spell out) Czech Premium Pils Lager
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 23

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 sulphuric, grassy
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate esters, oxidized
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate low malty aroma
Other melon(?) , oxidized

4
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

2
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate Not fermented enough - too sweet
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate Low hop characteristics
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate - not very in style 3B.
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate Esters, oxidation,
Balance ☒ Hoppy ☐ Malty ☐ Inappropriate sulphur at once
Finish/Aftertaste ☒ Dry ☐ Sweet
Other _____

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 _____

4
5

Overall

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

4
10

Feedback

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

Unfortunately, too many errors appeared at once. The form profile is not clear - the beer is sweet and miss the edemeter characteristics of 3B. Fix the mashing - to reach higher amount of fermentable sugars and add more hops to enhance both - the bitterness as well as hop character. The high viscosity could have been caused by contamination - the other judges caught acetic acid as well.

Judge Score

20
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 G W BC

Location _____

Date 2.7.6.



Judge Name STANISLAV NOWAK
BJCP ID & Rank E 5583
Email SCOLEX.CZ@GMAIL.COM

Category# 3 Entry# 119
Sub (a-f) B
Subcategory CZECH PREMIUM LAGER
Special Ingredients _____

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

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate murky, murky
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate cheesy, no hops
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate no malts, big acid
Other oxidation

3 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
Color

3 ₃

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate bready, grainy, malt
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate no malt, no hops
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate oxidized
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate malt and hops
Balance ☒ Hoppy ☒ Malt ☐ Other are good balanced
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Other prominent diacetyl
Other

7 ₂₀

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	11
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	M	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

6 ₁₀

Feedback

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

good beer. to reduce level of
diacetyl check your yeast
health. lots of oxidation ->
vegetal

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 GWBC

Location LOST

Date 27/06/25

Judge Name Paul JANN
BJCP ID c0298
& Rank Distinguished National
Email pauljann@gmail.com

Category# 3 Entry# 119
Sub (a-f) 3
Subcategory CZ PREMIUM PALE
(Spell out)
Special Ingredients _____

Position in flight 3
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

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

Bottle Inspection ☐ OK BERNARD

Aroma

Malt X musty-moldy-musky
Hops X rotting vegetables
Fermentation Character X some rising bread
Other earthy hops - buttery diacetyl

4 12

Appearance

Color Gold
Clarity Brilliant
Other medium legs

Head Size Small
Retention Quick
Color White

3 3

Flavor

Malt X oxidized-spit ball
Hops X muddy indistinct hops
Bitterness X malty-multi-cereal
Fermentation Character X bread. Bitter is
Balance X pleasant but balance of
Finish/Aftertaste X malt. Slight metallic
Other flavor like in finish

8 20

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

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

Mouthfeel

Body X
Carbonation X
Warmth X

Creaminess X
Astringency X
Other _____

5 5

Overall

Classic Example X
Flawless X
Wonderful X

Not to Style
Significant Flaws
Lifeless

4 10

Feedback

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

These vegetal flavors usually come from oxidized hops. Oxidation could be the bottle gasket. Does not seem to be a fresh beer. Malty flavors are excellent but bitterness could be enhanced with more early addition hops. Check water source to address metallic flavor.

24 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	24-29	Misses the mark on style and/or moderate flaws
Fair	14-23	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 GIULIA FARINASSO
BJCP ID & Rank F4781
Email farinasso.giulia@gmail.com

Category# 3
Sub (a-f) B
Entry# 119
Subcategory Czech Pale Premium Lager
Special Ingredients _____

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 _____

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, 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

Bottle Inspection ☒ OK

Aroma

Malt X None L M H Inappropriate
Hops X
Fermentation Character X
Other + MEDICINAL at all + (subtle DMS)
+ OXIDATION (cardboard) obvious

3 12

Appearance

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

3 3

Flavor

Malt X None L M H Inappropriate
Hops X
Bitterness X
Fermentation Character X
Balance X Hoppy Malty
Finish/Aftertaste X Dry Sweet
Other its unfortunately it was not fermented enough - its sugary, syrupy and bitter (moderate-high) same time
Weird astringent - bitter-sweet finish

3 20

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

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

Mouthfeel

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

3 5

Overall

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

3 10

Feedback

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

try to optimize the mashing - you need to break higher sugars into monosaccharides (glucose) what may be processed by S. cerevisiae. Check on fermentation conditions and hygiene of process too - to prevent a creation of medicinal odor

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 CLUB C



Location _____

Date _____

Judge Name Elmer
BJCP ID & Rank _____
Email M.ESOP@CEH.mun.cz

Category# 3 Entry # 62
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

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

FINAL SCORE 20

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 ☐ None L ☒ M ☐ H ☐ Inappropriate
PAJEMNE OVOCH
PRIMA, ZERKE KURASU COU
SPETNEZ OVOCH PRIMA 2
CHLE - 7 ESTERY

8 12

Appearance

Color ☒ Yellow ☒ Gold ☒ Amber ☒ Copper ☒ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☒ Hazy ☒ Opaque ☐ Other
Other ☐ None L ☒ M ☐ H ☐ Inappropriate
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 ☐ None L ☒ M ☐ H ☐ Inappropriate
Finish/Aftertaste ☐ None L ☒ M ☐ H ☐ Inappropriate
Other ☐ None L ☒ M ☐ H ☐ Inappropriate
NYST LOROST, OVOCH
CHUT, PRIMAOST
ESTERY, CHMELOV
PRIMA

6 20

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	
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 _____

2 5

Overall

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

7 10

Feedback

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

USBORNY VZHLAD, PIVO JE DIKY ROZETIY
SUROVINA MIMOSTY L, ESTERY
PRIMA 3 KROM PIVO BRALI JAKO IPL TAK JE
SUPER, OVOCH PRIMA, ESTERY, NESSIPIE NYST
TEPLOTA PRI KUSENI, V JINE KATEGORII BY
PIVO POSTALO 39 BODO

20 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 _____

Date _____

Judge Name Eliška Franco
BJCP ID & Rank E5253 Certified
Email franco.eliska@gmail.com

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

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 20

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 _____
Melnicovo chmelové aroma
jedlouci do sladstva.
Velmi příjemné

4 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 ☒ None L ☒ M ☐ H ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other _____
Lehké ovocité a
vyváženou sladkovostí
x chmelovostí. příjemná
švihová dochuť

5 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	L	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 _____
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.

Příjemné pitelné a živé pivo. Tak super.
Dobrá medovo-dřevitá chuť s lehkou
Mac ovocité; příjemná teplota, krásná, uvolní
švih

22 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name Lahat Proraznik
BJCP ID & Rank E2322
Email _____

Category# 3
Sub (a-f) 5
Entry# 67
Subcategory _____
Special Ingredients _____

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

FINAL SCORE 20

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
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

Bottle Inspection ☐ ok

Aroma

None L M H Inappropriate
Malt ☒ Fruity from hops and yeast, spicy ye aroma out of style
Hops ☒
Fermentation Character ☒
Other _____

3
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 ☒ Sweet and also ye rough, fruity from hops and yeast, balanced and unbalanced in same time
Hops ☒
Bitterness ☒
Fermentation Character ☒ Hoppy Malty
Balance ☒
Finish/Aftertaste ☒ Dry Sweet
Other _____

2
20

Mouthfeel

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

5
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.

Very good beer but out of style, too fruity (pears from yeasts), ye is inappropriate in Czech lagers, but apart of style is very, very good beer, in right category should be score much higher.

Judge Score

20
50

Judge Name STANISLAV NOVAK
BJCP ID & Rank E 5583
Email SCOLEX.CZ@GMAIL.COM

Category# 3 Entry# 104
Sub (a-f) 12
Subcategory CROWN PREMIUM LAGER
(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 _____

Example:

Flavor	Low	Mid	High	Notes
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	4.5-5.0	World-class example of style
	Excellent	3.8-4.4	Exemplifies style well, requires minor fine-tuning
	Very Good	3.0-3.7	Generally within style parameters, minor flaws
	Good	2.1-2.9	Misses the mark on style and/or moderate flaws
	Fair	1.4-2.0	Off flavors/aromas or major style deficiencies
	Problematic	0-1.3	Major off flavors and aromas dominate

Bottle Inspection ☐ OK

Aroma

	None/L	M	H	Inappropriate	
Malt	☐	☒	☐	☐	- diacetyl sweetness
Hops	☐	☐	☐	☐	- Bitter sweet malt
Fermentation Character	☐	☒	☐	☐	supers
Other					

5 12

Appearance

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

3

Flavor

Flavor	None L	M	H	Inappropriate	
Malt	☐	☒	☐	☐	= sweet, claying
Hops	☐	☒	☐	☐	- hops are mid side
Bitterness	☐	☒	☐	☐	= diacetyl, sweet loss
Fermentation Character	☐	☒	☐	☐	esters, fusels
Balance					
Finish/Aftertaste					
Other					

10
20

Mouthfeel

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

45

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.

→ probably contamination

28

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition **GW BC**

Location **J'ai perdu** Date **27/06/25**

Judge Name **Paul JANN**
BJCP ID **c0298**
& Rank **Distinguished National**
Email **pauljann@gmail.com**

Category# **3** Entry# **104**
Sub (a-f) **B**
Subcategory **C2 Premium Pale**
Special Ingredients

Position in flight **7**
Advanced to MINI-BOS
PLACE

FINAL SCORE **19**

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 **Bernard**

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
PHENOLIC

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

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

Outstanding	4.5-5.0	World-class example of style
Excellent	3.8-4.4	Exemplifies style well, requires minor fine-tuning
Very Good	3.0-3.7	Generally within style parameters, minor flaws
Good	2.1-2.9	Misses the mark on style and/or moderate flaws
Fair	1.4-2.0	Off flavors/aromas or major style deficiencies
Problematic	0-1.3	Major off flavors and aromas dominate

Aroma

Malt ☒ M ☒ H ☐ Inappropriate
Hops ☒ M ☒ H ☐ Inappropriate
Fermentation Character ☒ M ☒ H ☐ Inappropriate
Other ☒ M ☒ H ☐ Inappropriate
spitball oxidation
red apple & apricot esters
smoky phenols
some mustiness, subtle malt
very low hops

4 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 ☐ Inappropriate
Retention ☒ Quick ☒ Lasting ☐ Inappropriate
Color ☒ White ☒ Ivory ☒ Beige ☒ Tan

2 3

Flavor

Malt ☒ M ☒ H ☐ Inappropriate
Hops ☒ M ☒ H ☐ Inappropriate
Bitterness ☒ M ☒ H ☐ Inappropriate
Fermentation Character ☒ M ☒ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Inappropriate
Other ☒ M ☒ H ☐ Inappropriate
chewy pilsner malt followed
by smoky phenols and must
some cider/wine flavors
very estery: apple, pear,
plum, cardboard oxidation
malt in background. Almost
enough IBUs to balance, but very little
hop flavor. Rotting or bruised red apple
flavors dominate

8 20

Mouthfeel

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

3 5

Overall

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

5 10

Feedback

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

Several fermentation errors (phenols & esters)
suggest the yeast was strained - probably
under-pitched and/or fermented too warm.
Needs more hops in all additions. Check
transfer process to minimize introduction
of oxygen.

22 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name GIULIA FARINASSO
BJCP ID & Rank E4781
Email farinasso.giulia@gmail.com

Category# 3 Entry# 104
Sub (a-f) B
Subcategory Czech Premium Pale Lager
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 19

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 _____
diacetyl (moderate), low sulphur
very low to none hop aroma
esters (moderate)
higher sugary alcohols (fused)

4
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 ☒ Quick ☐ Lasting
Color ☒ White ☐ Ivory ☐ Beige ☐ Tan

1
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 ☐ Other _____
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Other _____
low to moderate malt seems
being enhanced with by fusel
alcohols (glycerol?)
and diacetyl
almost no bitterness and
taste of hop

5
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 ☒ Not to Style
Flawless ☒ Significant Flaws
Wonderful ☒ Lifeless

3
10

Feedback

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

There appeared some issues while formatting - it might
be caused by low percentage of fermentable sugars
or you got infection of some common bacteria creating
fusel alcohols. The beer misses classical hop
character. Needs more hops for sure
and modify a ferm. process

Judge Score

15
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 QWBC

Location _____

Date _____

Judge Name E. E. N. B. A.
BJCP ID & Rank _____
Email H.ESQ@CENTRAH.CZ

Category# 3 Entry # 93
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

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 _____

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 ☐ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate
Other _____
SLADOLU' VOŠE
MIŠIŠI ČIMELOVÉ AROMA

4 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 ☐ 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 ☐ Dry ☒ Sweet ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☒ Sweet ☐ Inappropriate
Other _____
VČHU TI JDE ČITIT
DMS, LEAD, ŽELEŽNÝ KOPR,
MIRIA OXIDACE, UŠŠÍ
SLADOLU' JELO MIŠIŠI
ČIMELOVÉ AROMA

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	<u>h</u>	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 _____

1 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.

VČHU TI JDE ČITIT
250L ŽELEŽNÝ DMS, ŽELEŽNÝ KOPR,
ŽELEŽNÝ ČIMELOVÝ, ŽELEŽNÝ
ČILAZEN / ŽELEŽNÝ ŽELEŽNÝ OXIDACE

18 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 CWBC
Location _____ Date _____

Judge Name Luis Provance
BJCP ID & Rank E2322
Email _____

Category# 3 Entry # 93
Sub (a-f) 5
Subcategory (Spell out) _____
Special Ingredients _____

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 _____

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 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	

Outstanding	4.5-5.0	World-class example of style
Excellent	3.8-4.4	Exemplifies style well, requires minor fine-tuning
Very Good	3.0-3.7	Generally within style parameters, minor flaws
Good	2.1-2.9	Misses the mark on style and/or moderate flaws
Fair	1.4-2.0	Off flavors/aromas or major style deficiencies
Problematic	0-1.3	Major off flavors and aromas dominate

Bottle Inspection ☐ ok

Aroma

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

Vegetal aroma. No hops.
Fatty aroma helps because of sulfury, vegetable notes are strong.

3
12

Appearance

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

Legs Lacing Particulate

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

White Ivory Beige Tan

3
3

Flavor

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

Oxidized with sulfury notes. Almost perfumy probably because of oxidation.

5
20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		☒		
Carbonation	☒			
Warmth	☒			

	None L	M	H	Inappropriate
Creaminess	☒			
Astringency	☒			
Other				

4
5

Overall

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

3
10

Feedback

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

Fair beer but flawed. Oxidation with sulfury, vegetable, parking-like flavors make this beer hard to drink.

18
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition

GWBC

Location

Date



Judge Name Elisška Franač
BJCP ID & Rank ES253 Certified
Email frana.eliska@gmail.com

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

Entry #

Position
in flightAdvanced to
MINI-BOS
PLACEFINAL
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

Malt

None

L

M

H

Inappropriate

Hops

None

L

M

H

Fermentation
Character

None

L

M

H

Other

kořenité aroma
A strong ~~note~~ rožene
relaxing

5

12

Appearance

Color

Yellow

Gold

Amber

Copper

Brown

Black

Inappropriate

Clarity

Brilliant

Hazy

Opaque

Other

Legs Lacing Particulate

Head

None

Small

Med

Large

Inappropriate

Size

Quick

Lasting

Retention

White

Ivory

Belge

Ton

Color

White

Ivory

Belge

Ton

3

3

Flavor

Malt

None

L

M

H

Inappropriate

Hops

None

L

M

H

Bitterness

None

L

M

H

Fermentation
Character

None

L

M

H

Balance

Hoppy

Malty

Finish/Aftertaste

Dry

Sweet

Other

ořivý, dřevěný → oxidace,
tóný relaxing a kořenit
I přes upravení hořkost
převládá sladký a sladký
konec

5

20

Mouthfeel

Body

Thin

M

Full

Carbonation

None

L

M

H

Warmth

None

L

M

H

Creaminess

None

L

M

H

Astringency

None

L

M

H

Other

3

5

Overall

Classic Example

Flawless

Wonderful

Not to Style

Significant Flaws

Lifeless

2

10

Feedback

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

Pěkně čisté a dobrou relaxační pění.
Do budoucna si poklidat kontaminaci voduchem
a sanitací a technologický postup

18

50

Judge Score

Example:

Flavor

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	M
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



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

Bottle Inspection ☐ OK _____

4

ance

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

Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other

Other ☐ Less Lacina Particulate

Head ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate

Size ☐ Quick ☒ Lasting ☐ Other

Retention ☐ White ☒ Ivory ☐ Beige ☐ Tan

Color

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

Svěží, Ferolické, malový profil je dominantní, chut' odpovídá aroma Maltu

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

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

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

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

Dobrá barva čerst. Mimo styl český
ležák. Femely, příjímá tóny →
pohlídat si kvalitu zvařovacího hospodářství
včetně volby dřeva. Hlavně sanitace

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

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date _____

Judge Name ESEN ROU
BJCP ID _____
& Rank _____
Email M.ESRO@CENTOUM.CZ

Category# 3 Entry # 75
Sub (a-f) B
Subcategory _____
(Spell out)
Special Ingredients _____

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 _____

Example:

Flavor

Ess.	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

Aroma

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

SLAUGHTER, NEST CANNON
AROMA / VE UCHI
KLANICE

Appearance

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

Legs Lacing Particulate _____

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

White Ivory Beige Tan

Flavor

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

USST SLAUGHTER, NEST CANNON
AROMA / VE UCHI
OVOCNA TON / ESTERY

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					

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.

OVOCNA TON, V CHUT, CITIM ESTERY,
KONTROLA TERLOTY K VASEN, CHUT JOE AZ
DO TONIC CIDER,

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

20



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC
Location _____ Date _____



Judge Name Lukáš Prosznik
BJCP ID & Rank E2332
Email _____

Category# 3 Entry# 75
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

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 _____

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	
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

Malt X Rally but also phenolic.
Hops X
Fermentation Character X
Other _____

Appearance

Color X 3
Clarity X
Other _____
Head Size X
Retention X
Color _____

Flavor

Malt X Phenolic like mint
Hops X flavour. Bitter
Bitterness X enough, but hop
Fermentation Character X flavour absent.
Balance X
Finish/Aftertaste X
Other _____

Mouthfeel

Body X
Carbonation X
Warmth X
Creaminess X
Astringency X
Other _____

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.

Fair beer with fermentation
problem. Phenolic-like aroma
and flavour is the main problem
Check yeast, temperature or change
to other yeast strain.

Judge Score

18