



BEER SCORESHEET

ABA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC 2025
Location DOBRA VODA Date 21.06.2025

Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 29 Entry# 25
Sub (a-f) B
Subcategory IMPERIAL PAstry STout
Special Ingredients vanilla, vanilla (20C)

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 _____

Example:

Flavor
Malt ☒ X ☐ Inappropriate Bready w/ subtle toasty notes
Hops ☐ X ☐ Inappropriate Floral, earthy
Bitterness ☒ X ☐ 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 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	<u>L</u>
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

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

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate esterova, kosthove' ovocni, melava
Hops ☒ X ☐ Inappropriate fenoly (skovica) laktoza
Fermentation Character ☒ X ☐ Inappropriate
Other metal no vomi (2 ovocia)

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 okolada, tortovy' korpus
Hops ☒ X ☐ Inappropriate kolcok okoladov' s malinami
Bitterness ☒ X ☐ Inappropriate rep. vjemou visoku
Fermentation Character ☒ X ☐ Inappropriate
Balance ☐ Hoppy ☒ Malt ☐
Finish/Aftertaste ☐ Dry ☒ Sweet ☐
Other krystalo-sladke, zaver krystaly

Mouthfeel

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

Overall

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

Feedback

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

Prijem pitelny' odurkany' imp-stout,
prijemny' podla toho co ste chceli
okoladovo-ovocny' teluty' kolcok.
Good beer, sofistikovane pripravene!

Judge Score

41 50

STOUTY



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC



Location _____

Date 27.6.2025

Judge Name DAVID BUREŠ
BJCP ID _____
& Rank _____
Email DEJUBURES@GMAIL.COM

Category# 29
Sub (a-f) B
Entry# 25
Subcategory _____
Special Ingredients SOUP CHERRY, VANILLA, LACTOZA

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 6

TOPOLESKÝ PIVOVAR
BREWER

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
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Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Bottle Inspection ☐ ok
Malt X
Hops X
Fermentation Character X
Other VÝRAZNÁ VONĚ VIŠNÍ A LAKTOZOVANÝ

Appearance

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

Flavor

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

Mouthfeel

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

Overall

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

Feedback

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

VELMI HEZKY UPRÁVENÝ IMPERIAL STOUT

Judge Score

39

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 _____

Location _____

Date _____

Judge Name MARKO OŠEGOVIĆ
BJCP ID & Rank E5254
Email MARKO.OŠEGOVIĆ@GMAIL.COM

Category# 29 Entry# 25
Sub (a-f) 0
Subcategory FRUIT & SPICE BEER
(Spell out)
Special Ingredients 20 C + VANILLA & SOUR CHERRY

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 13

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
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Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

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 ☒

Aroma

Malt ☒ Low chocolate, sugary
Hops ☒
Fermentation Character ☒
Other VANILLA, SOUR CHERRY, VERY SWEET, INTENSIVE, BIT LIKE SCAMIA

Appearance

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

Flavor

Malt ☒ Low chocolate, caramels, prunes
Hops ☒
Bitterness ☒ Almost none to none
Fermentation Character ☒ Some alcohol
Balance ☒ Sweet, malty
Finish/Aftertaste ☒ Tart, sweetish
Other HEART OF VANILLA, TART SOUR CHERRY NOTES

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.

DRINKABLE, GENERALLY WELL BALANCED FRUIT & PASTRY STOUT, BIT LIKE SCAMIA IN THE AROMA, BUT THE TARTNESS RAISED ITS DRINKABILITY. GOOD ONE!

Judge Score

38



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GUBC
Location DOBRA VODA Date 27.6.2025

Judge Name DAVID BUREŠ
BJCP ID & Rank _____
Email DEJVBUREŠ@GMAIL.COM

Category# 33 Entry# 117
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS ☒
PLACE

FINAL SCORE 38

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

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? TOPOČSKÝ PIVOVAR
Industry Describe BREWER
Judging Years 6

Bottle Inspection ☒ _____

Aroma

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

9 12

Appearance

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

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

3 3

Flavor

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

13 20

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

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

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

8 10

Feedback

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

Judge Score

38 50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name MARKO OZEGOVIC
BJCP ID & Rank E5254
Email MARKO.OZEGOVIC@GMAIL.COM

Category# 33 Entry# 111
Sub (a-f) 8
Subcategory SPECIALTY WOOD AGED BEER
Special Ingredients _____

Position in flight
Advanced to MINI-BOS ☒
PLACE

FINAL SCORE 38

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 13

Bottle Inspection ☒ OK

Aroma

None L M H Inappropriate
Malt ☐ ☐ ☐ ☐ RAISIN, JWEET, SOME LOW CARAMEL
Hops ☒ ☐ ☐ ☐ /
Fermentation Character ☒ ☐ ☐ ☐ ALCOHOL
Other ALL, LACKING WOOD

8
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 ☐ ☐ ☐ ☐ SUGARY, CARAMEL, TREACLE, RAISIN
Hops ☒ ☐ ☐ ☐ /
Bitterness ☒ ☐ ☐ ☐ LOW
Fermentation Character ☐ ☐ ☐ ☐ /
Balance Hoppy Maltly ☒ ☐ MALT AND BARREL DIVISION
Finish/Aftertaste Dry Sweet ☒ ☐ VERY JWEET
Other MINERALLY, NOT THE BEST BARREL EXPRESSION, SUGARY

14
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot	<u>M</u>	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 None L M H Inappropriate
Astringency ☒ ☐ ☐ ☐ /
Other

3
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.

A TASTY, UNUSUAL, DRINKABLE VERY BIG STOUT, THOUGH THE BARREL HAD A BIT OF A DIVISIVE BUT WELL INTEGRATED PRESENCE - IT WAS WELL HANDLED BUT ITS CHARACTER WASN'T THRILLING FOR ALL

36
50

Judge Score

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC

Location DOBNA VOPA Date 27.06.2026



Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 33 Entry# 111
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

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

FINAL SCORE 38

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
Hops ☒ L ☒ M ☒ H ☐ Inappropriate
Bitterness ☒ 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
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Stonefruit Berry Melon Tropical
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Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather Goaty
Butter Latex paint Corn Unripe apple
Cardboard Sherry Skunky Baby diaper
Medicinal Smoke Solvent Metallic

Aroma

Bottle Inspection ☐ ok
Malt ☐ None L ☒ M ☒ H ☐ Inappropriate
Hops ☒ L ☒ M ☒ H ☐ Inappropriate
Fermentation Character ☒ L ☒ M ☒ H ☐ Inappropriate
Other sladove, kavoove, tuwe leme'
ovne, vnanj, sladke
drive, alkohol dobe
chutny, komplexne, po side

19
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 ☐ L ☒ M ☒ H ☐ Inappropriate
Bitterness ☐ L ☒ M ☒ H ☐ Inappropriate
Fermentation Character ☐ L ☒ M ☒ H ☐ Inappropriate
Balance ☐ L ☒ M ☒ H ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☒ Sweet
Other Plne' sladove, pikantne'
po sladkom drive, melasa
trstinova, karamel,
vybalansovane'
V takto po side,
mineralka, jeme drevo
zo side,

18
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 ☒ L ☒ M ☒ H ☐ Inappropriate
Warmth ☒ L ☒ M ☒ H ☐ Inappropriate
Creaminess ☐ L ☒ M ☒ H ☐ Inappropriate
Astringency ☒ L ☒ M ☒ H ☐ Inappropriate
Other oleg'ate'

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.

Vyborne 2 balansovany' imperial stout
foto chumem.

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

38
100



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC

Location _____

Date 21.5.2025



Judge Name MARKO OŽEGOVIĆ
BJCP ID & Rank E5254
Email MARKO.OŽEGOVIĆ@GMAIL.COM

Category# 20 Entry# 33
Sub (a-f) A
Subcategory AMERICAN PORTER
Special Ingredients _____

Position in flight
Advanced to MINI-BOS ☒
PLACE

FINAL SCORE 38

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 13

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ CHOCOLATE, RAISINS, NOT MUCH ROAST
Hops ☒ ☐ ☐ ☐ _____
Fermentation Character ☒ ☐ ☐ ☐ COBBY NOTES
Other ☒ ☐ ☐ ☐ OLD ~~BEER~~ - LIKE YUCHOS (MILKY MOUTH) - NOT TOO MUCH

8
12

Appearance

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

3
3

Flavor

None L M H Inappropriate
Malt ☐ ☐ ☒ ☐ MILKST (CHOCOLATE, ROASTY, SOFT, CREAMY, RICH)
Hops ☒ ☐ ☐ ☐ LOW, MILD
Bitterness ☒ ☐ ☐ ☐ LOWER THAN EXPECTED BUT THERE
Fermentation Character ☒ ☐ ☐ ☐ LOW TO VERY LOW
Balance Hoppy ☐ Malty ☒ _____
Finish/Aftertaste Dry ☐ Sweet ☒ _____
Other VERY LATE VIB

16
20

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	<u>L</u>
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 None L M H Inappropriate
Astringency ☐ ☒ ☐ ☐ _____
Other _____

4
5

Overall

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

8
10

Feedback

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

VERY NICE, SMOOTH PORTER WITH A PLEASANT
CHOCOLATEY MALT PROFILE - SLIGHTLY EMS ROASTY
THAN THE STYLE REQUIRES, WHICH HELPS IT
SUBJECTIVELY, BUT "OBJECTIVELY" LACKING. FINE,
VERY GOOD JOB!

37
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC 2025
Location DOBRE VODA Date 21.06.2025

Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 20 Entry# 33
Sub (a-f) A
Subcategory (spell out) _____
Special Ingredients _____

Position
In flight
Advanced to
MINI-BOS
PLACE

FINAL SCORE 38

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 barovina, praziny, esterove, datle
Hops ☒ L ☒ M ☐ H ☐ Inappropriate melasa, divica unene
Fermentation Character ☒ L ☒ M ☐ H ☐ Inappropriate stodna prevarenie
Other kvarkove, visnia, tucne' kerne' ovoci

10
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 karamel, dezetyl, cokolada
Hops ☒ L ☒ M ☐ H ☐ Inappropriate zemitaj, divica, unene
Bitterness ☒ L ☒ M ☐ H ☐ Inappropriate suchota
Fermentation Character ☒ L ☒ M ☐ H ☐ Inappropriate esterove
Balance ☒ Hoppy ☒ Malt ☐ Other _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ _____
Other sladice po melase, v pozadi' tucne' kerne' ovoci

15
20

Mouthfeel

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

Prijame pitelny' porter s mensim prejavom
US/americkych chmelov ako vo vimi, tak y' v chuti.
Hladke, stodna zne' telo, dobra' casta,
dobre' privo, vybalansovane!

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 GWBC

Location DOBRA VODA

Date 29.6.2025

Judge Name DAVID BUREŠ
BJCP ID _____
& Rank _____
Email DEJVBUREŠ@GMAIL.COM

Category# 20 Entry# 33
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 38

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

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? TOPOČSKÝ PIVOVAR
Industry Describe BREWERY
Judging Years 6

Bottle Inspection ☐ OK

Aroma

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

9 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☐ ☒ ☐ ☐ ☐ ☐ Other
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 _____
VÝRAZNÁ KARAMELOVÁ CHUŤ A POTE DOJEZD DO SUŠENKY. HOŘKOST JE POCITOVĚ MOŽNÁ TROŠKU I S PRAŽENÝM ŠCÁDU

19 20

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

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

Mouthfeel

Thin M Full Inappropriate
Body ☐ ☒ ☐ ☐
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

8 10

Feedback

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

TROŠKU CHYBÍ PRAŽENOST A VÝRAZNEJŠÍ PROJEV ČAMELŮ. JINAK JE TO ALE VELMI POUVEDNÉ PIVO.

38 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition QWBC
Location _____ Date 21.6.25

Judge Name MILER
BJCP ID & Rank E4323
Email _____

Category# C Entry# 41
Sub (a-f) _____
Subcategory WILD BEER: BALTIC PORTER
Special Ingredients _____

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

FINAL SCORE 37

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 KOKOS, VANILKA, DUB
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate DOMINANTNI VŮNĚ DOST
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate PŘEHUŠŮVÍ ZBÝTEK (NÁLZE
Other POSOUDIT KUASNÝ PROFIL), ALKOHOL

9 12

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
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 ☐ _____
Color ☒ White ☒ Ivory ☒ Beige ☐ Tan

3 3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate V CHUTI DOMINUJE
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate ČOKOLA'DA, TĚL'SLOVINOVÁ
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate HOŘKOST
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate LEHCE KYSELÉ
Balance ☒ Hoppy ☒ Malty ☐ _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ _____
Other _____

14 20

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

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

Mouthfeel

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

3 5

Overall

Classic Example _____ 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.

Z PĚŠÁNKU DUBU JE KRÁSNĚ CÍTIT KOKOS,
VANILKA. BOHUŽEL TROCHU SE ZATÍM ZTRÁČÍ
ZÁKLADNÍ PIVO.
ZE DŘEVA BYLO EXTRAHOVANO BOHUŽEL I
PĚŠÁK TĚL'SLOVIN - UMOCNĚNÍ,
ULPÍVAJÍCÍ HOŘKOST

36 50

Judge Score

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBL

Location _____

Date 21.4.25

Judge Name ADRIK NAČY
BJCP ID & Rank E 4603
Email _____

Category# C Entry # 41
Sub (a-f) _____
Subcategory BALTIC PORTER
Special Ingredients BA BRANDI & RUM

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

FINAL SCORE 37

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 SLADKIE, COKOLADA, KARAMEL, TM. SLADOCY
Hops ITIPČAVOSTI KORENISTOST
Fermentation Character ALKOHOL
Other SUŠENÉ OVOCIE, SLIMY, KROZIEŇKA

9
12

Appearance

Color COLO
Clarity _____
Other _____
Legs Lacing Particulate _____
Head Size Small
Retention Quick
Color White

3
3

Flavor

Malt VEKOT VYŠIA PRAŽENOST, SLADKOST
Hops COKOLADA, SLADKÉ ORIEVKO
Bitterness ITIPČAVOST, JAKORICA?
Fermentation Character ODENOST, KÁVOVINA, DREVO,
Balance HKEJIVÉ, ALKOHOLOVÉ
Finish/Aftertaste NUCHTĚ DOJAZD
Other _____

14
20

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

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

Mouthfeel

Body Thin
Carbonation M
Warmth _____
Creaminess f
Astringency f
Other _____

3
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.

PITEJNOŠ DOBRÁ, POPRACOVAT BY SOM NA EDOŽOVANÍ
DJBONÝCHČIŠOV (POPRANÝČIŠ NAPIKLAH NAD JPIRÁLAH)
URČITE TO PODPORI PITEJNOŠ.
INAK DOBRÁ PRAČA

36
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC
Location DOS22001 Date 21-8-25



Judge Name ZBYNEK KUDIL
BJCP ID & Rank _____
Email _____

Category# C Entry# 41
Sub (a-f) _____
Subcategory BALTIC PORTER
Special Ingredients _____

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

FINAL SCORE 37

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	☐	☐	☐	☐	☐

PŘÍKEMNÉ JEMNÉ AROMA
SLADU, NEČEKÁVANÉ JEMNÉ
- KAVOVÉ AROMA, JEMNÝ VÝKUS
BARVĚ NA HRANĚ STYL - ALE OK

Appearance

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

Legs Lacing Particulate _____

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

White Ivory Beige Tan

Flavor

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

PLNĚ SLADNÉ TRLO
UMÍRNĚNÁ HOŘKOST
S KAVOVOU / PRAŽENOU
HOŘKOSTÍ

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	☐	☐	☐	☐	☐

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 SLABÝ PŘEDSTAVITEL
STYL, DĚL VAD. PRAŽENOST
A KAVOVOST JE TROCHU VĚŠÍ.
DOBRA PRÁCE.

Judge Score

40

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 MARKO OZEGOVIC
BJCP ID & Rank 05254
Email MARKO.OZEGOVIC@GMAIL.COM

Category# 15 Entry# 28
Sub (a-f) C
Subcategory IRISH EXTRA STOUT
Special Ingredients _____

Position in flight
Advanced to MINI-BOS ☒
PLACE

FINAL SCORE 36

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 13

Bottle Inspection ☒ OK

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate COFFEE, RAISINS, CARAMEL, DARK FRUIT
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate /
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate BIT BUTTER-CREAMY
Other LIGHT OXIDATION

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 ☒ Quick ☒ Lasting
Retention ☒ White ☒ Ivory ☒ Beige ☒ Tan

3
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate DARK FRUIT, LIGHT COFFEE, LIGHT ROAST
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate VERY LOW, HERBAL
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate LOW
Fermentation Character ☒ Hoppy ☒ Malty ☐ Other MALT-DRIVEN
Balance ☒ Dry ☒ Sweet ☐ Other LIGHT ROAST, CREAMY
Finish/Aftertaste BIT SOAPY, CREAMY

14
20

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

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

Mouthfeel

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

3
5

Overall

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

7
10

Feedback

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

BIT TOO BUTTERY, CREAMY, AND LACKING ADEQUATE
ROASTING AND BITTERNESS - IN NEED OF TWEAKING
BUT A TASTY STOUT OVERALL!

34
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC 2025

Location DOBRA VODA

Date 21.06.2025



Judge Name PETER BOGNAR
 BJCP ID & Rank _____
 Email pebox@azet.sk

Category# 15 Entry# 28
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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

FINAL SCORE 36

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

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK

Aroma

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

ľahká kačovica, uhladená
u nás zemitá, bylinková
u nás po uhle

8
 12

Appearance

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

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 _____

u nás čokoládová, kačovica
zemitá,
uhladená horbiť po
prázdnej sladosti
vybalansovaná,

15
 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

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

None L M H Inappropriate
 Creaminess ☒ ☒ ☒
 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.

Príjemná v štýle, met čo vyfúkne!
ak tak u nás roasty!

39
 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition 6KBC

Location _____

Date 27.6.2025



Judge Name DAVID BUREŠ
BJCP ID _____
& Rank _____
Email DEJK.BURES@GMAIL.COM

Category# 15 Entry# 27
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 36

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

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? TOPOLSKY PIVOVAR
Industry Describe BREWER
Judging Years 6

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 ☐ 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
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 Size ☐ None ☒ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☒ Quick ☐ Lasting ☐ Inappropriate
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
Balance ☒ Hoppy ☐ Malty ☐ Inappropriate
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate
Other _____

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

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

Mouthfeel

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

Overall

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

Feedback

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

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

36 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name MARKO OŽGOVIĆ
BJCP ID & Rank 65256
Email MARKO.OZGOVIC@GMAIL.COM

Category# 20 Entry# 31
Sub (a-f) C
Subcategory (spell out) IMPERIAL STOUT
Special Ingredients _____

Position in flight
Advanced to MINI-BOS ☒
PLACE

FINAL SCORE 36

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 RAISIN NOTES, BIT ROASTY, CRAMBLE, CRACK, STICKY
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate /
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate YEASTY, BIT ALCOHOLIC
Other BIT ROAST

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

3
3

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate RAISINS, DATES, DRIED APRICOTS, ASHY, DRIED PLUM
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate HERBY
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate ELEVATED
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate ALCOHOL, HMF
Balance ☐ Hoppy ☒ Malt ☐ Sweet
Finish/Aftertaste ☐ Dry ☒ Sweet
Other BIT MUSTY

14
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot	<u>4</u>	Musty	<u>C</u>
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacyl		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 ☒ Quick ☐ Lasting
Other _____

3
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.

WITH HEADS OF DRIED FRUIT IN THE TASTE, BUT A LOAN, TOO CLEAN BODY AND A BIT MUSTY AROMA, THIS WAS A GOOD, IF SLIGHTLY FLAWED BIG STOUT THAT WOULD A TAD MORE AGE AND GIVE BODY TWANGING

34
50

Judge Score

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



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

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.

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

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

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

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

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBCLocation POBR# VODADate 27.6.2025

Judge Name DAVID BUREŠ
BJCP ID & Rank _____
Email DEJVBUREŠ@GMAIL.COM

Category# 20 Entry# 37
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

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

FINAL SCORE 36

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

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? TOPOLSKÝ PIVOVAR
Industry Describe BREWER
Judging Years 6

Bottle Inspection ☒ OK

Aroma

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

8
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 Maltly ☒ _____
Finish/Aftertaste Dry Sweet ☒ _____
Other _____

12
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	
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 _____

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.

POMERŇ HEZKY ZVLÁDNUTÝ IMPERIAL STOUT
JEN B X NOHÝ POŽNA' DELŠÍ DOBU LEŽET
KUULI VYRAŽNÉ HOŘKOSTI

36
50

Judge Score

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GBVBC

Location

Date 27.9.2023



Judge Name MARKO OŽEGOVIĆ
BJCP ID & Rank 55259
Email MARKO.OŽEGOVIĆ@GMAIL.COM

Category# 9 Entry# 8
Sub (a-f) C
Subcategory BALTIC PORTER
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 13

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

Aroma

Bottle Inspection ☒ OK
None L M H Inappropriate
Malt ☒ CARAMEL, MISSING NON-FRUITY NOTES, SWEETISH, LOTS OF DARK AND DRIED FRUIT - BLUEBERRY TASTE
Hops ☒
Fermentation Character ☒
Other

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

Flavor

None L M H Inappropriate
Malt ☒ OK DRIED FRUIT - DATES AND RAISINS, CREAMY, MOUTHWASH
Hops ☒
Bitterness ☒ VERY LOW
Fermentation Character ☒ ALCOHOL, LIGHT BANANA
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet ☒
Other

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

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

Mouthfeel

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

Overall

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

Feedback

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

FINE FRUIT-ORIENTED STRONGER BALTIC PORTER, MAYBE NOT FULLY CLEAN, BUT CLOSE, ALSO MISSING BODY TO GET MORE.

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

35



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC 2025
Location DOBNA VODA Date 21.06.2025



Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 9 Entry# 8
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients Baltic Porter

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 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	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 melasa, čoko, karamel, svi. slivka
Hops X mištica bylinky, opekany' toast
Fermentation Character X toffee
Other _____
10

Appearance

Color X velmi vyckle opadla, zrnista pena
Clarity X čistota
Other _____
Head Size X velmi vysoká
Retention X dobrá
Color X čistota
Legs Lacing Particulate _____
Flavor Malt X čistota
Hops X čistota
Bitterness X čistota
Fermentation Character X čistota
Balance X čistota
Finish/Aftertaste X čistota
Other _____
19

Mouthfeel

Body X čistota
Carbonation X čistota
Warmth X čistota
Creaminess X čistota
Astringency X čistota
Other _____
4

Overall

Classic Example X Not to Style _____
Flawless X Significant Flaws _____
Wonderful X Lifeless _____
6

Feedback

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

čistota, sladké a vrac bylinky
v zanev alkoholovo hveje, dobre
pritelne, dobra cesta.

Judge Score

36



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GAJBC



Location _____

Date 27.6.2025

Judge Name DAVID BUREŠ
BJCP ID _____
& Rank _____
Email DEJVBUREŠ@GMAIL.COM

Category# 9 Entry# 8
Sub (a-f) C
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? TOPOLSKÝ PIVOVAR
Industry Describe BREWER
Judging Years 6

Bottle Inspection ☐ ok _____

Aroma

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

Appearance

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

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

Flavor

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

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

Mouthfeel

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

None L M H Inappropriate
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.

NA TAK SILNE PIVO MA POMERNE LEHKE
TELO COŽ NUŽE BÝT V TOHOTO STYLU
NA SKOPU. JINAK VELMI DOBRĚ ZVLADUTÝ
BALTIC PORTER

Judge Score

35



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC

Location _____

Date 21.5.2020



Judge Name MARKO OŽEGOVIĆ
BJCP ID & Rank E5254
Email MARKO.OZEGOVIC@GMAIL.COM

Category# 33 Entry# 63
Sub (a-f) B
Subcategory SP. WOOD BEER
Special Ingredients COCONUT + WHISKY BARR

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 13

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
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	<u>L</u>	Musty	
Astringent	<u>L</u>	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 UNDERFILL

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate NEUTRAL
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate /
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate /
Other LIGHT COCONUT, LOW BARRAL/CHIP NOTES

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
Color

2
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate SUBDDDD, LOW, CARAMEL
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate /
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate /
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate CLEAN BUT FOR SOME ALCOHOL
Balance ☒ Hoppy ☒ Malty
Finish/Aftertaste ☒ Dry ☒ Sweet QUICK
Other COCONUT, LIGHT WHISKEY NOTES, ORANGE CANDY-LIKE NOTES

14
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

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.

THE BEER WAS OVERWHELMINGLY THE WAY TOO
SUBDDDD BASE BEER - MAYBE NEEDS A BIT MORE
COCONUT, OR JUST BETTER HANDLED AGING. STILL,
THIS IS A NICE BEER, JUST MISSING SOME STYLE
CHARACTERISTICS.

35
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC 2025

Location DOBRA VODA

Date 21.06.2025



Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 33
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 _____

Bottle Inspection ☐ ok

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate ľahký karamel, čokoláda, med,
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate ušíva chmel. stopa
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate sušená slivka, kvášená
Other kovová aróma,

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

2
3

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate čokoláda, karamel
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate glynná
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate štedná
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate krásna stopa, vlná,
Balance ☒ Hoppy ☒ Malt ☐ Other _____
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ Other _____
Other svieže, slivka, umenie chutí po sude

11
20

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

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

Mouthfeel

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

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

3
5

Overall

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

6
10

Feedback

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

Pitelnosť je celkom dobrá, venašiká
stopa to sude, veľmi umenie kúšať s ľahším
telom, v začiatku umenie kúšať alkoholové,
stopa vo vlni kovová stopa. Chyba um
plúsie telo, ideálne OK, dobrá cesta!
Pačilo sa, že nebolo trpieť, dymať, ten
jeune, vyvážené. Škoda, že nebolo
plúsie, iste by malo byť ešte bodovane

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 GU/BC
Location DOBRA VODA Date 27.6.2025

Judge Name DAVID BUREŠ
BJCP ID & Rank _____
Email DBV BUREŠ@GMAIL.COM

Category# 33 Entry# 63
Sub (a-f) B
Subcategory _____
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? TOPOLESKÉ PIVOVAR
Industry Describe BREWER
Judging Years 6

Bottle Inspection ☐ OK _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other _____
VEVUMI JE NEJVÝRAZNĚJŠÍ
WHISKY

9
12

Appearance

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

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
Finish/Aftertaste ☒ Dry ☐ Sweet
Other _____
KOKOSOVÉ LUPÍNKY V PODSTATĚ
NEJDOU CÍTIT NEJVIČE
SE ZASTĚ PROJEVUJE
WHISKY

12
20

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

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

Mouthfeel

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

3
5

Overall

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

6
10

Feedback

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

ZE ZAČATEKU ŠLA HODNĚ CÍTIT KOKOSOVOST
TO MŮŽE ZPUSOBIT MŮŽE NARŮZNĚNÁ LAHEL
V CHUTI I VŮNI DOMINUJE WHISKY KOKOS
SKORO MEJDE CÍTIT.

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 GWBC 2025
Location DOBNA VODA Date 21.06.2025



Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 13C/33B Entry # 180/33B
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE **33**

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

Non-BJCP Qualifications

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

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

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Other pevlna da drevata avokada po suhe

Appearance

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

Flavor

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malty
Finish/Aftertaste ☒ Dry ☒ Sweet
Other uvisko sladomy' caklad, kyslaste', drevata' karkas, stiplava' ovome', trpké, po visni kostkacke ovocia, suché,

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>L</u>	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 prizduje' tel.

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.

NiePorter, nezachovava' specifika' stylu s stredne vy'raznou stopkou po tude vo vomi, vy'raznejie v dnu, telo je velmi lakke, stredne tytlene, az' pados' vodnato, kyslaste' z prazny'ch sladov. Specnit telo, vy'see namytit a slahit' ceranie v drevnom tude/s chipsami. I take faj'a pivo s chybami, necitit' porter, bez' velmi u'a'o. Muene trpkoste' z deva.

Judge Score

31



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GOOD WATER BEER CUP

Location DOBRA VODA

Date 27.6.2025

Judge Name MARKO OZGOVIC
BJCP ID & Rank E5254
Email MARKO.OZGOVIC@GMAIL.COM

Category# 33 Entry# 68
Sub (a-f) B
Subcategory (Spell out) SPEC WOOD AGR
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 13

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate
Malt ☒ SOFT AROMA, VANILLA-LIKE WOODY
Hops ☒ ONLY NOTES, PERFUMED. THE
Fermentation Character ☒ BASE IS RULY COVERED. PLEASANT
Other _____

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ SOFT AROMA, VANILLA-LIKE WOODY
Clarity ☒ ONLY NOTES, PERFUMED. THE
Other _____

3
3

Flavor

None L M H Inappropriate
Malt ☒ PLEASANT WOODY, ONLY NOTES, VANILLA
Hops ☒ THE BARREL ALSO GAVE MILD
Bitterness ☒ TARTNESS AND LOW DRIED FRUIT.
Fermentation Character ☒ MILDLY SOFT. NO SIGN OF
Balance ☒ THE BASE
Finish/Aftertaste ☒ DRY
Other _____

12
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	<u>L</u>	Musty	
Astringent	<u>L</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body ☒ PLEASANT WOODY, ONLY NOTES, VANILLA
Carbonation ☒ THE BARREL ALSO GAVE MILD
Warmth ☒ TARTNESS AND LOW DRIED FRUIT.
Creaminess ☒ MILDLY SOFT. NO SIGN OF
Astringency ☒ THE BASE
Other _____

3
5

Overall

Classic Example ☒ PLEASANT WOODY, ONLY NOTES, VANILLA
Flawless ☒ THE BARREL ALSO GAVE MILD
Wonderful ☒ TARTNESS AND LOW DRIED FRUIT.
Not to Style
Significant Flaws
Lifeless

7
10

Feedback

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

LOVELY WOOD BEER, WHICH, HOWEVER, OVERWHELMED
THE BASE. SHOULD BE ON WOOD SLIGHTLY SHORTER

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 GDWC

Location

Date 21.8.2023



Judge Name MARKO OŽGOVIĆ
 BJCP ID & Rank E5254
 Email MARKO.OZGOVIC@GMAIL.COM

Category# 20 Entry# 49
 Sub (a-f) C
 Subcategory IMPERIAL STOUT
 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 13

Bottle Inspection ☒ OK

Aroma

None L M H Inappropriate
 Malt ☒ BIT NUTTY, CAROB, LIGHT HOPE.
 Hops ☒ LOW TO NO
 Fermentation Character ☒ ALCOHOLIC, BITTER
 Other MINERAL, BIT MALT

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color ☒ BRILLIANT HOZY OPAQUE
 Clarity ☒ OTHER
 Other
 Legs Lacing Particulate
 Head None Small Med Large Inappropriate
 Size ☒ QUICK LASTING
 Retention ☒ WHITE IVORY BEIGE TAN
 Color

3
3

Flavor

None L M H Inappropriate
 Malt ☒ SWEET, ROASTY
 Hops ☒ BIT CITRIC, NUTTY
 Bitterness ☒ FLAVORED
 Fermentation Character ☒ SOME PHENOLS, ALCOHOL
 Balance Hoppy Malt ☒
 Finish/Aftertaste Dry Sweet ☒ SWEET, ALCOHOLIC
 Other

12
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body ☒ CREAMINESS
 Carbonation ☒ ASTRINGENCY
 Warmth ☒ 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.

SWEET BUT TOO THIN, LIQUORISH, BIT MALT IMPROVE
STOUT THAT MIGHT NEED SOME AGE ON IT,
AS IT'S A BIT ROUGH ALONG THE EDGE

31
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 2025
Location DOBRA VODA Date 21.06.2025

Judge Name PETER BOGNAR
BJCP ID _____
& Rank _____
Email pebox@azet.sk

Category# _____ Entry# 9.9
Sub (a-f) _____
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
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	<u>L</u>
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 sladke' drevko, melasa vumani
Hops X ovocna, oxidacni chutka
Fermentation Character X pikantne', kvassine'
Other sladkosti, kvas 10

Appearance

Color X melny, maly' odlosť
Clarity X
Other Legs Lacing Particulate
Head Size X 3
Retention X
Color White Ivory Beige Tan

Flavor

Malt X karamel, sladke' drevko, melasa
Hops X unsty, zatuchlina, trpké
Bitterness X zemité', kvassiny
Fermentation Character X
Balance X 10
Finish/Aftertaste Dry Sweet
Other sladkosti, lepota, trnypocé

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.

Sladsi imperial stout, celkom
dobre pitelny s chybami v chuti -
zatuchlina, škoda, použiť
čistšie slady a chut.
Nedaf odberať a znovu
pikantit o roč.

Judge Score

32



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition 6KBC
Location DOBRA VODA Date 27.6.2025

Judge Name DAVID BUREŠ
BJCP ID & Rank _____
Email DEJVBUREŠ@GMAIL.COM

Category# 20 Entry# 49
Sub (a-f) C
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? TOPOLSKÝ PIVOVAR
Industry Describe BREWERY
Judging Years 6

Bottle Inspection ☒ OK

Aroma

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

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☒ Black ☐ Inappropriate
Clarity ☒ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other TRÁSKA SUBTILNÍ NA RIS
Legs Lacing Particulate _____
Head Size ☐ None ☐ Small ☒ Med ☐ Large ☐ Inappropriate
Retention ☐ Quick ☒ Lasting ☐ Inappropriate
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
Balance ☐ Hoppy ☒ Malt ☐ Sweet
Finish/Aftertaste ☒ Dry ☐ Sweet ☐ Inappropriate
Other _____

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

Acetaldehyde	Metallic	<u>L</u>
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 ☒ Not to Style
Flawless ☒ Significant Flaws
Wonderful ☒ Lifeless

Feedback

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

LEHCE ZATUČLA CHUT JEMOŽNÉ ŽE
BUDE STAČIT DEŠÍ DOBA LEŽENÍ.
SAMOZŘÍMĚ TO ALE MŮŽE BÝT Z PLOHO
NEBO ŠPATNÉ SKLADOVÝCH SUROVIN.
VAŘIT IDEÁLNĚ Z CO NEJVÍČ ČERSTVÝCH
SUROVIN

Judge Score

32

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 2025
Location DOBRA VODA Date 21.06.2025



Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 9 Entry# 101
Sub (a-f) C
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 31

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 ☒ ☒ ☐ ovoine, slivka, mamej cokoladne.
Hops ☒ ☒ ☐ kučeravosť
Fermentation Character ☒ ☒ ☐ _____
Other umne alkoholov

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ ☒ ☒ ☒ ☐ Other
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 ☒ ☒ ☐ melasa, karamel, cokolada
Hops ☒ ☒ ☐ bylina, tral mato
Bitterness ☒ ☒ ☐ pipibany, slad, trplejše
Fermentation Character ☒ ☒ ☐ esterovci
Balance Hoppy ☒ Malty ☐ _____
Finish/Aftertaste Dry ☒ Sweet ☐ _____
Other v závere suché, trplejšie, drsné

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

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

5
10

Feedback

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

Pivo podľa špecifikácie. Rátam, že sa jedná o štandardnú výrobu, pretože je dobre, v závere suché, ľahké, k tomu, suchý záver, umne alkoholový. Správne, k tomu, uvoľnenie a drsnosť, horosť, viac dýk'it a bude excelent. Dobrá cesta.

33
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 MARKO OŽEBOVIĆ
BJCP ID & Rank B5254
Email MARKO.OZEBOVIC@GMAIL.COM

Category# 9 Entry# 101
Sub (a-f) C
Subcategory (Spell out) BACIC PORTER
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 31

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 13

Bottle Inspection ☒ OK _____

Aroma

None L M H Inappropriate
Malt ☒ RAISINS, BIT CREAMY, BIT ROAST
Hops ☒ VEGETAL FOCAL-ROAST
Fermentation Character ☒ LOW PHENOLIC TOUCH, BIT WOODY
Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ☒ BRILLIANT
Clarity ☒ HAZY
Other _____
Legs Lacing Particulate _____
Head None Small Med Large Inappropriate
Size ☒ SMALL
Retention Quick ☒ LASTING
Color White Ivory BROWN Tan

3
3

Flavor

None L M H Inappropriate
Malt ☒ ROAST & RAISINS
Hops ☒ EXCLUSIVELY ROASTY BITTER
Bitterness ☒ TOASTY SOMEWHAT
Fermentation Character ☒ HOPS & ROAST
Balance ☒ LONG, ROASTY BITTERNESS, BIT WARMTH
Finish/Aftertaste SOAPY, EARTHY
Other _____

11
20

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

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

Mouthfeel

Thin M Full Inappropriate
Body ☒ THIN
Carbonation ☒ LOW
Warmth ☒ WARM
Creaminess None L M H Inappropriate
Astringency ☒ BITTER
Other _____

7
5

Overall

Classic Example ☒ INTERESTING TAKE, LIGHTER THAN USUAL, WITH
Flawless ☒ THE BODY TAKING SOME HITS THERE - RAISE IT AND
Wonderful ☒ LOWER THE BACK MALT TO AVOID ROUGH ROASTY
Not to Style
Significant Flaws
Lifeless

6
10

Feedback

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

INTERESTING TAKE, LIGHTER THAN USUAL, WITH
THE BODY TAKING SOME HITS THERE - RAISE IT AND
LOWER THE BACK MALT TO AVOID ROUGH ROASTY
BITTERNESS - MORE

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 GABEC
Location POBRA VODA Date 27.6.2025

Judge Name DAVID BUREŠ
BJCP ID & Rank _____
Email DEJ.V.BUREŠ@GMAIL.COM

Category# 9 Entry# 101
Sub (a-f) C
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 37

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

Non-BJCP Qualifications

Cicerone Level _____
Pro Where? TOPOLSKÝ PIVOVAR
Industry Describe BREWER
Judging Years 6

Example:

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

Common Descriptors

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

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	L
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

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

Appearance

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

Flavor

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

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.

PIVO BY MĚLO MÍT VYRAZNEJŠÍ SLADOKÝ
PROFIL A PLNEJŠÍ TĚLO A VBRAT
NA HORKOSTI

Judge Score

37



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWPC

Location BOBRÁ VOŇA

Date 21.6.2024

Judge Name MARKO OŽEGOVIĆ
BJCP ID & Rank E5254
Email MARKO.OZEGOVIC@GMAIL.COM

Category# 15 Entry# 16
Sub (a-f) C
Subcategory (Spell out) IRISH EXTRA STOUT
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 13

Bottle Inspection ☐ ok RECOGNIZABLE FLAVOR

Aroma

None L M H Inappropriate
Malt ☒ LIGHT COFFEE NOTES, CREAMY
Hops ☒ VAGUELY HERBAL
Fermentation Character ☒ LOW BITTERY TOUCHES
Other _____

8
12

Appearance

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

3
3

Flavor

None L M H Inappropriate
Malt ☒ LOW COFFEE, CREAMY NOTES - PLEASE
Hops ☒ HERBAL, TEA NOTE
Bitterness ☒ PRETTY HIGH, WHICH IS OK
Fermentation Character ☒ HOOPER THAN APPROPRIATE
Balance Hoppy Maltly
Finish/Aftertaste Dry Sweet BITTER, HOPPY MOUTH
Other _____

19
20

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

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

Mouthfeel

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

2
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.

A TASTY STOUT THAT SMOOTHLY MIXES SOME STYLIC MARKERS - WAY TOO LIGHT AND DRIFT OUT, MAYBE TRY TO THICKEN THE MALT OIL, ~~BEFORE~~ THE HOPE CAME TO THE FORE BECAUSE OF IT.

31
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

27.6.2025



Judge Name DAVID BUREŠ
BJCP ID & Rank _____
Email DEJVBUREŠ@GMAIL.COM

Category# 75

Sub (a-f) C

Entry# 76

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

TOPOLESKÝ PIVOVAR
BREKÉR
6

Bottle Inspection ☐ OK

Aroma

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐

Hops ☒ ☐ ☐ ☐

Fermentation Character ☐ ☒ ☐ ☐

Other _____

PRÁŽENÉ AROMA NEJVIŠE
ASI PRÁŽENÝ SČAD.

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color ☐ ☐ ☒ ☐ ☐ ☐

Clarity ☒ ☐ ☐ ☐ ☐

Other _____

Legs Lacing Particulate _____

Head

None Small Med Large Inappropriate

Size ☐ ☐ ☒ ☐

Retention ☐ ☒ ☐

Color

White Ivory Beige Tan

3
3

Flavor

None L M H Inappropriate

Malt ☐ ☒ ☐ ☐

Hops ☐ ☒ ☐ ☐

Bitterness ☐ ☐ ☒ ☐

Fermentation Character ☐ ☒ ☐ ☐

Balance ☐ ☒ ☐

Finish/Aftertaste ☐ ☒ ☐

Other _____

VLÁZNÁ NEVYVAŽENÁ
HOŘKOST KTERÁ JEN
POMALU ODEZNÍVA

11
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>11</u>	Oxidized	<u>L</u>
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

None L M H Inappropriate

☐ ☒ ☐

Astringency

☐ ☒ ☐

Other _____

4
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.

POJMA' BY STALO ZA TO UBRAT CHMELU NA
HOŘKOST NEBO ZKRATIT DOBU PO KTEROU
SE CHMEL LOUHUJE NEBO UPRAVIT RYTOVÁŇÍ
ABY PIVO NĚCO VĚTŠÍ TĚLO A UPOZADIL
HOŘKOST Z CHMELU.

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 2025
Location DOBRA VODA Date 21.06.2025



Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 15 Entry# 16
Sub (a-f) C
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 _____

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate karamelova, mami kava,
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate zemit, vyraznejsie
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate pravre slady vlna
Other marinkove,

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

3 3

Flavor

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate pravre, kava, kavinna karamel
Hops ☐ None L ☒ M ☐ H ☐ Inappropriate zemit, bylinna karkas chelone,
Bitterness ☐ None L ☒ M ☐ H ☐ Inappropriate vyssia 2 praznych slady popokata,
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate visna, finity, kyslaste,
Balance ☐ Hoppy ☒ Malt ☐ Other _____
Finish/Aftertaste ☐ Dry ☒ Sweet ☐ Other _____
Other visna, oxidacia, trpk, zaver zvierany

10 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	<u>L</u>	Musty	
Astringent	<u>L</u>	Oxidized	<u>L</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	<u>L</u>
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

6 10

Feedback

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

Pivo v celku dobre prebieha s chybami.
chyma pevnejsie telo, viac kavinovych
tonov k stylu. Trpk, vyraznejsie karkas,
v zaveri aj alkoholove! Dobrejsie teplo
fementacie.

29 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 21.6.2025



Judge Name MARKO OZEGOVIC
BJCP ID & Rank E525G
Email MARKO.OZEGOVIC@GMAIL.COM

Category# 16 Entry# 29
Sub (a-f) B
Subcategory NATURAL STOUT
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 13

Bottle Inspection ☐ ok _____

Aroma

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ COPPER, RAISINS, LOW DARK FRUIT
Hops ☒ ☐ ☐ ☐ VERY LOW HERBAC
Fermentation Character ☐ ☐ ☐ ☐ _____
Other LIGHT METALLIC TOUCHES, VANILLA TART

7
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

3
3

Flavor

None L M H Inappropriate
Malt ☐ ☒ ☒ ☐ VERY ROASTY, BURN, BIT CREAMY
Hops ☒ ☐ ☐ ☐ LOW
Bitterness ☐ ☒ ☐ ☐ LOW-MEDIUM HIGH AL BITTERNESS, ROASTED BY ROAST
Fermentation Character ☐ ☐ ☐ ☐ _____
Balance Hoppy Malt ☒ ☐ MACT-FORMAL
Finish/Aftertaste Dry Sweet ☒ ☐ LIGHTLY ON THE SWEETER SIDE
Other SOOTHY SMOOTH

10
20

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

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

Mouthfeel

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

3
5

Overall

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

7
10

Feedback

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

A BIT OF A RICE - SHOWS PROMISE, BUT THE ROASTING IS A BIT ASHY, THE BITTERNESS, DUE TO THE BODY BEING TOO LIGHT A BIT OUT OF BALANCE. NEEDS MALT BILL TWEAKING

30
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBL
Location DOBRA VODA Date 29.6.2025

Judge Name DAVID BUREŠ
BJCP ID & Rank _____
Email PEJVBUREŠ@GMAIL.COM

Category# 76 Entry# 29
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? TOPOČSKÝ PIVOVAR
Industry Describe BREWERY
Judging Years 6

Bottle Inspection ☐ ok _____

Aroma

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

8
12

Appearance

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

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

3
3

Flavor

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

10
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	<u>M</u>
Alcoholic / Hot	Musty	
Astringent	Oxidized	<u>M</u>
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 _____

3
5

Overall

Classic Example _____
Flawless _____
Wonderful _____

Not to Style _____
Significant Flaws _____
Lifeless _____

6
10

Feedback

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

ŠKOPA PŘILČNĚ A DLOUHĚ TRVAJÍCÍ HOŘKOSTI.
POŽNÁ BY KVO POTŘEBOVALO DELŠÍ LEŽENÍ
NEBO DENŠÍ MNOŽSTVÍ CHMELU ČI KRAJŠÍ
DOBU KDO SE CHMEL LOUHUJE

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 GW BC 2025
Location DOBRA VODA Date 21.06.2025



Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 16 Entry# 29
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 _____

Bottle Inspection ☐ ok _____

Aroma

Malt ☒ None L ☒ M ☐ H ☐ Inappropriate ovsenai stopa, ošivina, ľahko čdo
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate bylinky
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate ľavosť
Other nemaj práve

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 karamel, čoko, ľavosť čokolady
Hops ☒ None L ☒ M ☐ H ☐ Inappropriate šťavica, bylinky
Bitterness ☒ None L ☒ M ☐ H ☐ Inappropriate umie prázdná, ľavá
Fermentation Character ☒ None L ☒ M ☐ H ☐ Inappropriate ľavosť ľavosť ovien, ľavosť
Balance ☒ Hoppy ☒ Malty
Finish/Aftertaste ☒ Dry ☒ Sweet
Other ovo umie, ľavosť, ľavosť, ľavosť ľavosť

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.

Ovo umie ľavosť, ľavosť, ľavosť
ľavosť, ľavosť, ľavosť
ľavosť, ľavosť, ľavosť
ľavosť, ľavosť, ľavosť
ľavosť, ľavosť, ľavosť

Judge Score

31

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
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



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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC

Location DOBRA VODA

Date 27.6.2025

Judge Name DAVID BUREŠ
BJCP ID & Rank _____
Email DEJUBURESO@GMAIL.COM

Category# 15B Entry# 9
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? TOPOLESKÝ PIVOVAR
Industry Describe BREWER
Judging Years 6

Bottle Inspection ☒ OK

Aroma

None L M H Inappropriate
Malt ☐ ☒ ☐ ☐ PŘÍJEMNÉ LEHKÉ AROMA
Hops ☒ ☐ ☐ ☐ KÁVY S HOŘKOU ČOKOLÁDOU
Fermentation Character ☒ ☐ ☐ ☐
Other _____

8
12

Appearance

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

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

3
3

Flavor

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

LEHKÉ TĚLO S PŘÍJEMNOU KRÉMOVOSTÍ. V POZADÍ LZE CÍSTIT I JEMNOU CHUŤ CHMELU A KOŘENITOST.

9
20

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

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

Mouthfeel

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

3
5

Overall

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

6
10

Feedback

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

CELKEM HEZKY ZLADNUTÝ ~~IRISH~~ STOUT
TROŠKU RUŠIVA JE JEN KOŘENITOST A
NEJAKÝ VÝŠŠÍ ALKOHOL. ZKUSIT SE ZAMĚRIT
NA KVAŠNÝ PROCES. HLAVNĚ NA TĚLOTO.

29
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 GOOD WATER BEER CUP

Location DOBRA VODA

Date 21.6.2025

Judge Name MARKO OŽEBOVIĆ
BJCP ID & Rank E5254
Email MARKO.OZEBOVIC@GMAIL.COM

Category# 15 Entry# 9
Sub (a-f) B
Subcategory IRISH STOUT
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 13

Bottle Inspection ☒ OK

Aroma

None L M H Inappropriate
Malt ☒ DISTINCT, STRONG MALTY AROMA, COFFEE
Hops ☒ DOMINATES, WITH SOME DRIED FRUIT
Fermentation Character ☒ NOTES, POTENTIALLY FROM THE YEAST/NEI
Other _____

8
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

3
3

Flavor

None L M H Inappropriate
Malt ☒ SOME ROASTY, COFFEYISH NOTES, L. CHOCOLATE
Hops ☒ ARE SLIGHTLY OVERWHELMED
Bitterness ☒ BE A STRONG PEPPERY, SPICY
Fermentation Character ☒ NOTE, LIGHT FRUITY TOUCH -
Balance ☒ BLUESHED. ~~WAS~~ POTENTIAL ALCOHOL
Finish/Aftertaste ☒ IN THE WARM FINISH
Other _____

9
20

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

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

Mouthfeel

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

None L M H Inappropriate
Creaminess ☒ OTHER
Astringency ☒ OTHER
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.

IN MY VIEW, A NICELY MALTY, SLIGHTLY FRUITY STOUT
POTENTIALLY SUFFERED FROM SOME FERMENTATION OR
REPERMENTATION ISSUES - GIVING IT PHENOL AND SOME
ALCOHOL WARATH. IF IT WAS WELL CONTROLLED DURING FERMENTATION,
IT MUST BE THE LATTER. SOME, OTHERWISE IT WAS QUITE
NICE!

29
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 2022A VODD Date 2/15/2024

Judge Name MARKO OZBGOVIC
BJCP ID & Rank E5296
Email MARKO.OZBGOVIC@GMAIL.COM

Category# 16 Entry# 57
Sub (a-f) 0
Subcategory FOREIGN EXTRA STOUT
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 28
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 13

Bottle Inspection ☐ ok GUSHER

Aroma

None L M H Inappropriate
Malt Dark Fruit
Hops /
Fermentation Character Bitter, Estery, Low Phenols
Other Tart, Lightly Metallic

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color Dark
Clarity Brilliant
Other Legs Lacing Particulate
Head None Small Med Large Inappropriate
Size Med
Retention Quick
Color White

3
3

Flavor

None L M H Inappropriate
Malt Chocolate, Dark Fruit
Hops Herbal, Acc of TLF Pinish
Bitterness Medium Bitterness
Fermentation Character Phenolic
Balance Malt-Driven
Finish/Aftertaste Sweetish Finish, Some Herbal Hoppiness
Other _____

12
20

Mouthfeel

Thin M Full Inappropriate
Body Full
Carbonation High
Warmth Warm
Creaminess Med
Astringency Low
Other _____

2
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.

TASTY FCS WITH LOVELY MALT & HOP NOTES THAT
SADLY PICKED UP SOME IMPROPER, RESULTING
IN A GUSHER, EXTREME CARBONATION AND
PHENOLIC NOTES. SANITATION IS KEY!

28
50

Judge Score

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	<u>L</u>
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	<u>L</u>
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 DAVID BUREŠ
BJCP ID & Rank _____
Email DEJVBUREŠ@GMAIL.COM

Category# 16 Entry# 57
Sub (a-f) D
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 28

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

TOPOLESKÝ PIVOVAR
BREWER
6

Bottle Inspection ☐ ok

Aroma

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

Appearance

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

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

Flavor

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

Example:

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

Common Descriptors

Grainy Cracker Biscuit Bready Toasty
Nutty Caramel Honey Toffee
Chocolate Molasses Vanilla Coffee
Spicy Floral Herbal Earthy
Citrus Pine Resiny Woody Minty
Stonefruit Berry Melon Tropical
Raisin Prune Date Fig Cherry
Banana Berry Bubblegum Orange
Apple Pear Peach Apricot Lemon
Pepper Clove Cinnamon Coriander
Barnyard Horse blanket Leather 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	<u>L</u>
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

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

Overall

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

Feedback

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

PIVO ZE SKLENICE VYPENICHO. JE MOZNE
ZE TAN PROBEKLO MEJAKE DALSI KUASENI
DA SI POZOR NA SANITACI LAHVI

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

26

DOBNA VODA



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

GOOD WATER BEERCUP
Competition DOBNA VODA
Location _____ Date 21.06.2025



Judge Name PETER BOGNAR
BJCP ID _____
& Rank _____
Email pebox@azet.sk

Category# 16 Entry# 57
Sub (a-f) D
Subcategory _____
(Spell out)
Special Ingredients _____

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

FINAL SCORE 28

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 ☒ ☒ ☒ ☐ prazene' sledy, kostlane'
Hops ☒ ☒ ☒ ☐ ovocie, melasa
Fermentation Character ☒ ☒ ☒ ☐
Other _____
8 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
2 3

Flavor

None L M H Inappropriate
Malt ☒ ☒ ☒ ☐ karamel, cokolada,
Hops ☒ ☒ ☒ ☐ sladsta melasa, tuene' ovocie
Bitterness ☒ ☒ ☒ ☐ mizista horost ka'ovine
Fermentation Character ☒ ☒ ☒ ☐
Balance Hoppy Malty ☒ ☒
Finish/Aftertaste Dry ☒ Sweet ☒
Other _____
GUSHING
10 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	
Ester	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 _____
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.

Baklad piva je fajen, len
infekcia sposobita GUSHING.
Samotaria je doborita, ale dosledna.

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

Judge Score

30 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____
Location _____ Date _____

Judge Name ADM ILAR
BJCP ID & Rank ESS86 - POCOMTOD
Email _____

Category# 20 Entry# 48
Sub (a-f) C
Subcategory Wheat
Special Ingredients Vanilla Caramel, Caramel

Position in flight
Advanced to MINI-BOS
PLACE

FINAL SCORE 22

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 _____
GRAIN, VANILLA, KARAMEL, LAKES OXIDATION, LONG BISTROT

Appearance

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

Flavor

Malt ☒ None L ☒ M ☒ H ☐ Inappropriate
Hops ☒ None L ☒ M ☒ H ☐ Inappropriate
Bitterness ☒ None L ☒ M ☒ H ☐ Inappropriate
Fermentation Character ☒ None L ☒ M ☒ H ☐ Inappropriate
Balance ☒ Hoppy ☒ Malt ☒ Other
Finish/Aftertaste ☒ Dry ☒ Sweet
Other _____
VANILLA COCOLOA, VOLNI, SLOVSKO, MOKOST V PODSTATI, CHM, KOMPLEXNOST IMPERIAL STOUTU, SLOVSKO PRUVADA

Common Descriptors

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

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

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

Mouthfeel

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

Overall

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

Feedback

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

UMERNE VYUŽITI VANILKY, NEM PRILIS KOMPLEXNOSTI, KROKOSTI Z PRÁVNOSTI CHM, MAJNA PRÁDIT CHMEL, NEM IDEÁLNĚ VYBALANOVANÉ

Judge Score

22



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name Shane
BJCP ID & Rank E4320
Email _____

Category# 20 Entry# 48
Sub (a-f) C
Subcategory _____
Special Ingredients Vanilla, Cinnamon, Cinnamon

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	☐	☒	☐	☐	☐

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

Aroma

Bottle Inspection ☐ ok _____

	None	L	M	H	Inappropriate
Malt	☐	☐	☐	☐	☐
Hops	☐	☐	☐	☐	☐
Fermentation Character	☐	☐	☐	☐	☐
Other	<u>Alcohol, chocolate, coffee</u>				

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	☐	☐	☐	☐	☐	☐	☐
Clarity	☐	☐	☐	☐	☐	☐	☐
Other	<u>Legs Lacing Particulate</u>						

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

Flavor

	None	L	M	H	Inappropriate
Malt	☐	☐	☐	☐	☐
Hops	☐	☐	☐	☐	☐
Bitterness	☐	☐	☐	☐	☐
Fermentation Character	☐	☐	☐	☐	☐
Balance	☐	☐	☐	☐	☐
Finish/Aftertaste	☐	☐	☐	☐	☐
Other	<u>Low bitterness - it is very smooth. Should be higher. Very smooth. Chocolate, coffee. Low fruit - not fruit. Clean fermentation, alcohol. Vanilla very low.</u>				

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					

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.

Thank you, overall good, just missing some more complex flavors and bitterness. A lot of sweetness and smooth.

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

6WBC

Location

Date



Judge Name APAM HL ML
BJCP ID & Rank E2995 certified
Email hunk.adan@gmail.com

Category# 29 Entry# 95
Sub (a-f) c
Subcategory Fruit beer
Special Ingredients viechko

Position in flight 11
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

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

malty, coffee, chocolate, like
lightly grainy & Munich-like
aroma, little bit fruit
6 ¹²

Appearance

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

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

Flavor

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

Flavour is souv ~~musty~~, musty
Munich, burnt crackers
light apricots, burnt
coffee, bitter, astringent
off dry for lactose
8 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	
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 _____

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.

Interesting idea and recipe with
some flaws that hinder performance.
It's mostly burnt and Munich, very grainy &
sweeter profile would help. Look into
lower attenuation or more lactose
try lowering the very toast
malts or
lagering longer
before adding fruit.

Judge Score

26 ⁵⁰

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition _____

Location _____

Date _____

Judge Name JANA PISKULOVA
BJCP ID _____
& Rank _____
Email JAS9PISKULOVA@SEZNAM.CZ

Category# stout/porter Entry# 95
Sub (a-f) 22C
Subcategory specialty fruit beer
Special Ingredients chocolate, dulce de
mercury, mercurial, lactose

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

FINAL SCORE 26

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

Non-BJCP Qualifications

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

Example:

Flavor

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

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

Common Descriptors

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

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

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

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

Aroma

Malt ☐ None L ☒ M ☐ H ☐ Inappropriate
Hops ☒ ☐ ☐ ☐
Fermentation Character ☒ ☐ ☐
Other mercury, yogurt, alcohol

6
12

Appearance

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

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

3
3

Flavor

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

10
20

Mouthfeel

Body ☐ Thin ☒ M ☒ Full ☐ Inappropriate
Carbonation ☐ None L ☒ M ☐ H ☐
Warmth ☐ ☒ ☐
Creaminess ☐ None L ☒ M ☐ H ☐
Astringency ☒ ☐ ☐
Other zavrela, malting, malty

3
5

Overall

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

5
10

Feedback

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

niny alkohol - profil / maltozost
v zavrela, malting, dulce
pekné medovosť
- zavrela, malting, med
medovosť, malting, lehké telo

27
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC

Location Dobru Voda

Date 27.6.25.

Judge Name Josefin
BJCP ID _____
& Rank _____
Email josephina.benda@gmail.com

Category# 29 Entry# 95
Sub (a-f) C
Subcategory _____
Special Ingredients coko, masurny, drem
labetza

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 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
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

Aroma

Malt X Vodovit! karam!
Hops X lehka' jine masurne
Fermentation Character X p. odstahy.
Other _____

6 12

Appearance

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

2 3

Flavor

Malt X Silna' sladkost dremu
Hops X alkohol v chuti, kteru' postupne
Bitterness X stoupaji po mapiti.
Fermentation Character X nohost zusta vajici v klen.
Balance X Hoppy
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	
Ester	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 _____

3 5

Overall

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

5 10

Feedback

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

Velmi do sladky, labetza bez ucinku.
Přijemná vůně masurne. Silný alkohol
v chuti, kteru' přebijí osťatá labetza.

26 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GUBC
Location _____ Date 27.6.2025



Judge Name DAVID BUREŠ
BJCP ID _____
& Rank _____
Email DEJVBURES@GMAIL.COM

Category# 30 Entry# 74
Sub (a-f) A
Subcategory _____
(Spell out)
Special Ingredients GARLIC

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? TOPOLSKÝ PIVOVAR
Industry Describe BREWER
Judging Years 6

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

Aroma

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

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 ☐ Hoppy ☐ Malty
Balance ☐ Dry ☐ Sweet
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
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 _____ Not to Style
Flawless _____ Significant Flaws
Wonderful _____ Lifeless

Feedback

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

ČESKÝ PŘEBÍR COKOLIV BY SE DALO
V PIVA HODNOTIT. NOŽNÉ POUŽITÍ PIVA
JE DÁT HO POD MASO NEBO BŮT

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 2025
Location DOBRA VODA Date 21.06.2025



Judge Name PETER BOGNAR
BJCP ID _____
& Rank _____
Email pebox@azet.sk

Category# 30 Entry# 74
Sub (a-f) A
Subcategory _____
(Spell out)
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 ☒ None ☒ M ☐ Inappropriate ☐ Bready w/ subtle toasty notes
Hops ☒ None ☒ M ☐ Inappropriate ☐ Floral, earthy
Bitterness ☒ None ☒ M ☐ 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	

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 ☐ Inappropriate ☐ H ☐ more caramel,
Hops ☒ None ☒ M ☐ Inappropriate ☐ H ☐ wee bit, weirdly strong
Fermentation Character ☒ None ☒ M ☐ Inappropriate ☐ H ☐ vyrazne po pridavom cernom
Other ☒ None ☒ M ☐ Inappropriate ☐ H ☐ 5

Appearance

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

Flavor

Malt ☒ None ☒ M ☐ Inappropriate ☐ H ☐ prizlany' slad, po pd
Hops ☒ None ☒ M ☐ Inappropriate ☐ H ☐ trpla' spa'lena' korost'
Bitterness ☒ None ☒ M ☐ Inappropriate ☐ H ☐ 8
Fermentation Character ☒ Hoppy ☒ Malty ☐ 20
Balance ☒ Dry ☒ Sweet ☐
Finish/Aftertaste ☒ Dry ☒ Sweet ☐ trchie', pripadne' zrna, cerna' dani.
Other ☒ Dry ☒ Sweet ☐ manby!

Mouthfeel

Body ☒ Thin ☒ M ☐ Full ☐ Inappropriate ☐
Carbonation ☒ None ☒ L ☒ M ☐ H ☐ 2
Warmth ☒ None ☒ L ☒ M ☐ H ☐ 5
Creaminess ☒ None ☒ L ☒ M ☐ H ☐ 2
Astringency ☒ None ☒ L ☒ M ☐ H ☐ 5
Other ☒ None ☒ L ☒ M ☐ H ☐ vevbalusnane'

Overall

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

Feedback

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

Velmi neortodoxna' ingredienca
do stonku, ok, ale ten cerna' je vyrazne
dominantny' a pekny'va vsetky specifika' zikladu'
style, plus vevbalusnane' korost' - trpla.
Piklnost' obmedzenea', uvi si udi'st
svopko konzumentu.
Judge Score 21



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC
Location _____ Date 21.5.2025



Judge Name Marko Ožegović
BJCP ID & Rank E5254
Email MARKO.OZEGOVIC@GMAIL.COM

Category# 30 Entry# 74
Sub (a-f) A
Subcategory (Spell out) SPICE, MEDS, VEGETABLE
Special Ingredients ROASTED GARLIC PLS

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 13

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

Bottle Inspection ☒ OK
Malt X LOW RAISINS
Hops X NO
Fermentation Character X NO
Other PNORMOUS GARLIC

Appearance

Color X LOW RAISINS
Clarity X NO
Other PNORMOUS GARLIC
Head X NO
Retention X NO
Color X NO

Flavor

Malt X LOW, SWEET, SOME RAISINS
Hops X NO
Bitterness X LOW
Fermentation Character X IF COMP. HIBBON BY GARLIC
Balance X IT'S ALL GARLIC
Finish/Aftertaste X GARLIC
Other RAISINS GARLIC, AGGRESSIVE

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 X NO
Carbonation X NO
Warmth X NO
Creaminess X NO
Astringency X NO
Other NO

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.

GOTTA APPRAUD THE CRAFTSMAN OF THE IDEA,
GREAT THAT YOU ARE EXPERIMENTING, BUT THIS IS SO
AGGRESSIVE IT EVEN HAD ALL THE CHARACTERISTICS
OF THE BASE BEER APART FROM LIGHT ASTRINGENT
ROASTING...

Judge Score

50

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GOOD WATER DOBRA VODA BEER CUP
Location _____ Date 27.6.2025



Judge Name MARKO OŽGOVIĆ
BJCP ID & Rank 85259
Email MARKO.OZGOVIC@GMAIL.COM

Category# 16 Entry# 66
Sub (a-f) B
Subcategory (Spell out) 04YMOAL STOUT
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 13

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

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

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

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 LOW CHOCOLATE, LOW ALCOHOLICITY
Hops ☒ None L ☐ M ☐ H ☐ Inappropriate /
Fermentation Character ☐ None L ☒ M ☐ H ☐ Inappropriate YEASTY, ALCOHOLIC
Other METALLIC

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 CRACKY - GRAINY
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate NONE
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate NONE
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate BIT YEASTY, LOW PURITY
Balance ☐ Dry ☒ M ☐ Sweet ☐ Inappropriate
Finish/Aftertaste DRY, DRY, NO REAL FINISH
Other BIT MINERALLY

8
20

Mouthfeel

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

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

3
5

Overall

Classic Example _____
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.

SOMEWHAT UNUSUAL BEER, WITH ~~NO~~ GRAINITY COVERING
ANY MALT NOTES IT MIGHT HAVE HAD. FORMATION
ISSUES ARE MOST LIKELY, WITH YEAST HEALTH BEING
QUESTIONABLE TOO. SANITATION PERHAPS NEEDS IMPROVEMENT.

20
50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Competition GWBC

Location DOBRA VODA

Date 27.6.2025

Judge Name DAVID BUREŠ
BJCP ID & Rank _____
Email DEJUBURES@GMAIL.COM

Category# 16 Entry# 66
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? TOPOLSKÝ PIVOVAR
Industry Describe BREWER
Judging Years 6

Bottle Inspection ☒ OK _____

Aroma

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

3 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

2 3

Flavor

None L M H Inappropriate
Malt ☒ _____
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	<u>H</u>
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Ester	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	<u>L</u>
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 _____ ☒ _____
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.

2. REJME NASTAL NEJAKY PROBLEM PRI
SANITACI A V PIVU PROBĚHLO ŠPATNĚ
KVAŠENÍ MOŽNÁ I JINĚ NEŽ JEN 2
PIVNÍCH KVASINEK ZAMĚŘIT SE NA
SANITACI A KVAŠENÍ

20 50

Judge Score



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition GWBC 2025
Location DOBRA VODA Date 21.06.2025



Judge Name PETER BOGNAR
BJCP ID & Rank _____
Email pebox@azet.sk

Category# 16 Entry# 66
Sub (a-f) B
Subcategory outmeal stout
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 oxidacia
menej sladova, balvanova, sladkate
uicarzenita, vicia kysla kartou
kvarkova, vyrazna aroma 5 12

Appearance

Color ☐ Yellow ☐ Gold ☐ Amber ☐ Copper ☐ Brown ☐ Black ☐ Inappropriate
Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ Other
Other zakalena
Legs Lacing Particulate
Head ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Size ☐ None ☐ Small ☐ Med ☐ Large ☐ Inappropriate
Retention ☐ Quick ☐ Lasting ☐ Inappropriate
Color ☐ White ☐ Ivory ☐ Beige ☐ Tan
2 3

Flavor

Malt ☐ None L ☐ M ☐ H ☐ Inappropriate
Hops ☐ None L ☐ M ☐ H ☐ Inappropriate
Bitterness ☐ None L ☐ M ☐ H ☐ Inappropriate
Fermentation Character ☐ None L ☐ M ☐ H ☐ Inappropriate
Balance ☐ Hoppy ☐ Malt ☐ Inappropriate
Finish/Aftertaste ☐ Dry ☐ Sweet ☐ Inappropriate
Other oxidacia, vicia, kyslate, vysie alkohol
takto sladova, karamel
topka, stiplava, alkohol 8 20

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

Acetaldehyde		Metallic	
Alcoholic / Hot	L	Musty	
Astringent	M	Oxidized	M
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	M
DMS		Sour / Acidic	
Ester		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	L
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 20mm telo, vadeute' kveji'e 2 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.

Vyvravenie kvarkova aroma / chuti, oxidacia
zacinajica dalsia fermentacia, kontaminacia
pravdepodobne kontaminacia sposobila rad
chut, skrit' doslednejsie dbat' na sanitaciu,
toploty fermentacie a pristup vzduchu
phi plneni. 20 50

Judge Score