

HOMEMADE BEER SCORE CARD

Department 204 Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

	E	G	F	NP
I. General Appearance (14%)				
1. Clarity				
2. Head Retention				
II. Aroma/ Bouquet (16%)				
1. Aroma; malt				
2. Bouquet; hops				
III. Taste (50%)				
1. Balance; Hop/Malt- Bitter/ Sweet				
2. Aftertaste				
3. Bubbles; degree of carbonation felt in the mouths				
4. Body; feel of beer, full bodied or light bodied as appropriate				
IV. Overall Impression (20%)				
1. Aftertaste, drinkabilty				
Final Placing				

Judges Comments: _____

E = Excellent, G = Good, F = Fair, NP = No Placing

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