

**HOMEMADE BEER SCORE CARD**

Department 204 Division B

Exhibitor: \_\_\_\_\_

Class: \_\_\_\_\_ Place: \_\_\_\_\_

Judge Initials: \_\_\_\_\_

	E	G	F	NP
<b>I. General Appearance (14%)</b>				
1. Clarity				
2. Head Retention				
<b>II. Aroma/ Bouquet (16%)</b>				
1. Aroma; malt				
2. Bouquet; hops				
<b>III. Taste (50%)</b>				
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				
<b>IV. Overall Impression (20%)</b>				
1. Aftertaste, drinkabilty				
<b>Final Placing</b>				

Judges Comments: \_\_\_\_\_

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

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