



MEAD SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Judge Qualifications/BJCP Rank :

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Professional Brewer
- Novice (non-BJCP) Experienced (but not in BJCP)

Descriptor Definitions (Mark all that apply) :

- Acidic** - Sour flavor/aroma from low pH. Typically from one of several acids: malic, acetic, lactic, or citric.
- Alcoholic** - The effect of ethanol & higher alcohols. Warming
- Astringent** - Drying, puckering taste, similar to bitterness. Taste of strong unsweetened tea or chewing on a grape skin.
- Chemical** - Vitamin, nutrient or chemical taste.
- Floral** - The aroma of flower blossoms or perfume.
- Fruity/Estery** - Flavors & aromas often derived from fruits added in a melomel. Some fruity/estery flavors, especially banana & pineapple.
- Harsh** - Causing a biting or stinging sensation in the mouth.
- Metallic** - Tinny, coiny, copper, iron, or blood-like flavor.
- Musty** - Stale, musty, or moldy aromas/flavors.
- Oxidized** - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sweet** - Basic taste associated with sugar or honey. Too much sweetness is referred to as a syrupy, cloying quality.
- Sulfury** - The aroma of rotten eggs or burning matches.
- Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** - A bready, sulfury or yeast-like aroma or flavor.

Entrant: Please send concerns, complaints, or compliments to Comp_Director@BJCP.org

Category # _____ Subcategory (a-f) _____ Entry #

Subcategory (spell out) _____

Carbonation Level: Still Petillant Sparkling

Sweetness: Dry Medium Sweet

Strength: Hydromel Standard Sack

Variety of honey (if declared): _____

Special Ingredients: _____

Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)

Comments _____

Bouquet/Aroma (as appropriate for style) _____/10

Expression of honey (5), expression of other ingredients as appropriate (5)

Appearance (as appropriate for style) _____/6

Color (2), clarity (2), carbonation level (2)

Total _____/50

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, some minor flaws
	Good (21 - 29):	Misses the mark on style and/or minor flaws
	Fair (14 - 20):	Off flavors, aromas or major style deficiencies
	Problematic (0 - 13):	Major Off flavors and aromas dominate

		Stylistic Accuracy				
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless