



MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Judge Qualifications and BJCP Rank:

- Apprentice Recognized Certified
- National Master Grand Master__
- Honorary Master Mead Judge Cider Judge
- Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):

- Acetic** – Vinegary, acetic acid, sharp.
- Acidic** – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.
- Alcoholic** – The effect of ethanol. Warming. Hot.
- Chemical** – Vitamin, nutrient or chemical taste.
- Cloying** – Syrupy, overly sweet, unbalanced by acid/tannin.
- Floral** – The aroma of flower blossoms or perfume.
- Fruity** – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Moldy** – Stale, musty, moldy or corked aromas/flavors.
- Oxidized** – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.
- 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.
- Sulfury** – The aroma of rotten eggs or burning matches.
- Tannic** – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Waxy** – Wax-like, tallow, fatty.
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP Vocabulary application:
<http://www.bjcp.org/cep/vocab/>

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

Comment on honey expression, alcohol, esters, complexity and other aromatics

Appearance (as appropriate for style) _____/6

Comment on color, clarity, legs, and carbonation

Flavor (as appropriate for style) _____/24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

Overall Impression _____/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

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	
		Intangibles					
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	