### MEAD SCORESHEET

**AHA/BJCP Sanctioned Competition Program**

**Judge Name** (print) __________________________

**Judge BJCP ID** ________________

**Judge Email** __________________________________

**BJCP Rank or Status:**
- [ ] Apprentice
- [ ] Recognized
- [ ] Certified
- [ ] National
- [ ] Master
- [ ] Grand Master
- [ ] Honorary Master
- [ ] Honorary GM
- [ ] Mead Judge
- [ ] Provisional Judge
- [ ] Rank Pending
- [ ] Cider Judge

**Non-BJCP Qualifications:**
- [ ] Professional Meadmaker
- [ ] Sensory Training
- [ ] GABF/WBC
- [ ] Other ______________________

**Use Avery label # 5160**

**Category # _________**

**Subcategory (a-f) _________**

**Entry # __________**

**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.)

**Bouquet/Aroma** (as appropriate for style)

<table>
<thead>
<tr>
<th>Comments</th>
<th>__________ / 10</th>
</tr>
</thead>
</table>

**Appearance** (as appropriate for style)

<table>
<thead>
<tr>
<th>Comment on color, clarity, legs, and carbonation</th>
<th>__________ / 6</th>
</tr>
</thead>
</table>

**Flavor** (as appropriate for style)

<table>
<thead>
<tr>
<th>Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors</th>
<th>__________ / 24</th>
</tr>
</thead>
</table>

**Overall Impression**

<table>
<thead>
<tr>
<th>Comment on overall drinking pleasure associated with entry, give suggestions for improvement</th>
<th>__________ / 10</th>
</tr>
</thead>
</table>

**Total** __________ / 50

### SCORING GUIDE

<table>
<thead>
<tr>
<th><strong>Outstanding</strong></th>
<th><strong>(45 - 50):</strong> World-class example of style.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Excellent</strong></td>
<td><strong>(38 - 44):</strong> Exemplifies style well, requires minor fine-tuning.</td>
</tr>
<tr>
<td><strong>Very Good</strong></td>
<td><strong>(30 - 37):</strong> Generally within style parameters, some minor flaws.</td>
</tr>
<tr>
<td><strong>Good</strong></td>
<td><strong>(21 - 29):</strong> Misses the mark on style and/or minor flaws.</td>
</tr>
<tr>
<td><strong>Fair</strong></td>
<td><strong>(14 - 20):</strong> Off flavors/aromas or major style deficiencies. Unpleasant.</td>
</tr>
<tr>
<td><strong>Problematic</strong></td>
<td><strong>(00 - 13):</strong> Major off flavors and aromas dominate. Hard to drink.</td>
</tr>
</tbody>
</table>

**Classic Example**
- [ ] Flawless
- [ ] Technical Merit
- [ ] Not to Style

**Stylistic Accuracy**
- [ ] Wonderful
- [ ] Intangibles
- [ ] Lifeless

**Significant Flaws**
- [ ] Intangibles

Please send any comments to Comp_Director@BJCP.org

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