**MEAD SCORESHEET**

AHA/BJCP Sanctioned Competition Program  
Use Regular BJCP Scoresheet for Full Evaluation and Feedback  
Look up terminology at [http://www.bjcp.org/cep/vocab](http://www.bjcp.org/cep/vocab)

**INSTRUCTIONS:**  ■ or □ for attributes you perceive. Circle any boxes where style expectations were not met.

### BOUQUET/AROMA

<table>
<thead>
<tr>
<th>Aspect</th>
<th>Honey Variety:</th>
<th>Carbonation Level:</th>
<th>Sweetness:</th>
<th>Strength:</th>
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#### Honey
- **L** = Light  -  **M** = Medium  -  **H** = Heavy

#### Honey Descriptors
- Floral  -  Perfumy  -  Herbal  -  Waxy  -  Green leaves  -  Caramel  -  Honey Variety:  -  Complex  -  Sustainability

#### Esters
- Delicate  -  Fruity  -  Banana  -  Citrus  -  Unripe fruit  -  Woody  -  Vinyl  -  Woody

#### Other
- Delicate  -  Fruity  -  Banana  -  Citrus  -  Unripe fruit  -  Woody  -  Vinyl  -  Woody

#### Comments
- Faded/aged color  -  Extra Light Amber  -  White

### APPEARANCE

#### Color Specifiers
- Water White  -  Extra White  -  White  -  Extra Light Amber  -  Amber  -  Dark Amber  -  Brown

#### Aroma
- Floral  -  Perfumy  -  Herbal  -  Waxy  -  Green leaves  -  Caramel  -  Honey  -  Complex  -  Sustainability

#### Hues
- Delicate  -  Fruity  -  Banana  -  Citrus  -  Unripe fruit  -  Woody  -  Vinyl  -  Woody

#### Comments
- Faded/aged color  -  Extra Light Amber  -  White

### FLAVOR

#### Aspect
- ■  -  □  -  ○

#### Honey Descriptors
- Water White  -  Extra White  -  White  -  Extra Light Amber  -  Amber  -  Dark Amber  -  Brown

#### Esters
- Delicate  -  Fruity  -  Banana  -  Citrus  -  Unripe fruit  -  Woody  -  Vinyl  -  Woody

#### Other
- Delicate  -  Fruity  -  Banana  -  Citrus  -  Unripe fruit  -  Woody  -  Vinyl  -  Woody

#### Comments
- Faded/aged color  -  Extra Light Amber  -  White

### MOUTHFEEL

#### Aspect
- ■  -  □  -  ○

#### Flavors
- Watery  -  Cloying

#### Body
- Gushed  -  Flabby

#### Carbonation
- Hot  -  Sweet

#### Warmth
- Harsh  -  Medium

#### Smoothness
- Slick  -  Dry

#### Aftertaste
- Raw Honey  -  Biting

#### Comments
- Please send me the recipe!!!

### OVERALL IMPRESSION

#### Drinkability
- Good  -  Fair  -  Problem

#### Scoring Guide
- Outstanding (45-50): World-class example of style  -  Good (21-29): Misses the mark on style and/or minor flaws
- Excellent (38-44): Exemplifies style well, requires minor tuning  -  Fair (14-20): Off flavors, aromas or major style deficiencies
- Very Good (30-37): Generally within style parameters, minor flaws  -  Problem (0-13): Major off flavors and aromas dominate

### TOTAL

50

Use back of sheet for additional comments

### FLAWS (check where perceived or by indicating L, M or H intensity)

See [http://www.bjcp.org/fautes.html](http://www.bjcp.org/fautes.html) for suggested fixes.