



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>



The American Homebrewers Association
 Since 1978

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<http://www.beertown.org>

Judge Name (print) _____	Style/Category _____	Entry # _____
Judge BJCP ID/Rank _____	Special Ingredients: _____	
Judge Email _____	Honey Variety: _____	
BJCP-Certified Mead Judge: ☐	Carbonation Level: ☐ Still ☐ Petillant ☐ Sparkling	
	Sweetness: ☐ Dry ☐ Medium ☐ Sweet	
	Strength: ☐ Hydromel ☐ Standard ☐ Sack	

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

BOUQUET/AROMA				Honey	Descriptors	Esters	Other	Comments	10
#	Aspect	☉	L M H	☐ Floral	☐ Delicate	☐ 'Fruity'	☐ Bitter	☐ Flawed	
	Honey	☐	☐	☐ Perfumy	☐ Light	☐ Banana	☐ Buttery		
	Sweetness	☐	☐	☐ Spicy	☐ Mild	☐ Berry	☐ Earthy		
	Acidity	☐	☐	☐ Herbal	☐ Pleasant	☐ Citrus	☐ Grassy		
	Alcohol	☐	☐	☐ Waxy	☐ Rich	☐ Tropical	☐ Smoky		
	Esters	☐	☐	☐ Green leaves	☐ Strong	☐ Unripe fruit	☐ Vegetal		
	Oxidation	☐	☐	☐ Molasses	☐ Pungent	☐	☐ Vinous		
	Complexity	☐	☐	☐ Caramel	☐ Sharp	☐	☐ Woody		
	Balance	☐	☐	☐ Nutty	☐ Lingering	☐	☐		
		☐	☐						

APPEARANCE				Color Specifiers				6
Aspect	☉	L M H	Mead	☐ Water White	☐ Extra White	☐ White	☐ Extra Light Amber	☐
Clarity	☐	☐		☐ Light Amber	☐ Amber	☐ Dark Amber	☐ Brown	
Brilliance	☐	☐	Hues	☐ Pink	☐ Orange	☐ Red	☐ Purple	
Legs	☐	☐	Other			☐ Floaties	☐ Faded/aged color	
Bubble Size	☐	☐	Comments >					

FLAVOR				Honey	Descriptors	Esters	Other	Balance	24
#	Aspect	☉	L M H	☐ Floral	☐ Delicate	☐ 'Fruity'	☐ Bitter	☐ Honey	☐ Flawed
	Honey	☐	☐	☐ Perfumy	☐ Light	☐ Banana	☐ Buttery	☐ Sweetness	
	Sweetness	☐	☐	☐ Spicy	☐ Mild	☐ Berry	☐ Earthy	☐ Acidity	
	Acidity	☐	☐	☐ Herbal	☐ Pleasant	☐ Citrus	☐ Grassy	☐ Tannin	
	Alcohol	☐	☐	☐ Waxy	☐ Rich	☐ Tropical	☐ Smoky	☐ Alcohol	
	Tannin	☐	☐	☐ Green leaves	☐ Strong	☐ Unripe fruit	☐ Vegetal		
	Esters	☐	☐	☐ Molasses	☐ Pungent	☐	☐ Vinous		
	Oxidation	☐	☐	☐ Caramel	☐ Sharp	☐	☐ Woody		
	Complexity	☐	☐	☐ Nutty	☐ Lingering	☐	☐		
		☐	☐						

MOUTHFEEL				Flaws	Finish
Aspect	☉	L M H		☐ Watery	☐ Cloying
Body	☐	☐		☐ Gushed	☐ Flabby
Carbonation	☐	☐		☐ Hot	☐ Sweet
Warmth	☐	☐		☐ Harsh	☐ Medium
Smoothness	☐	☐		☐ Slick	☐ Dry
Aftertaste	☐	☐		☐ Raw Honey	☐ Biting

OVERALL IMPRESSION				Drinkability	Comments	10
Assessment	L M H			☐ I would finish this sample	☐	
Stylistic Accuracy	☐	☐	☐	☐ I would drink a glass of this mead		
Technical Merit	☐	☐	☐	☐ I would pay money for this mead		
Intangibles	☐	☐	☐	☐ Please send me the recipe!!!		

TOTAL				Use back of sheet for additional comments				50
Scoring	Outstanding	(45-50):	World-class example of style	Good	(21-29):	Misses the mark on style and/or minor flaws		☐
Guide	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		

FLAWS (check where perceived or by indicating L, M or H intensity)												See http://www.bjcp.org/faults.html for suggested fixes.			
Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth				
Acetic				Floral				Solvent							
Acidic				Fruity/Estery				Sulfury							
Alcohol				Metallic				Tannic							
Cardboard				Moldy				Vegetal							
Chemical				Phenolic				Waxy							
Cloying				Sherry				Yeasty							