ASSIGNED CONSENSUS SCORE:

This is your final score, as assigned by the judges, and may not be an average of their individual scores. If your beer advanced to a mini-BOS round, please be aware that the highest scores do not always win the flight.

MINI-BOS:

Beer Judge PROGRAM / CERTIFICATION

HOMEBREWERS ASSOCIATION

CIDER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org   http://www.homebrewersassociation.org

Judge Name

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 Cidermaker	GABF/WBC
Cider Sensory Training	Other

Descriptor Definitions (Mark all that apply):

Acetaldehyde – Green apple candy aroma/flavor.

Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).

Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.

Alcoholic – The warming effect of ethanol/higher alcohols.

Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.

Bitter – A sharp taste that is unpleasant at higher levels.

Diacetyl – Butter or butterscotch aroma or flavor.

Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).

Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.

Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).

Mousy – Taste evocative of the smell of a rodent's den/cage.

Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."

Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.

Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.

Phenolic – Plastic, band-aid, and/or medicinal.

Spicy/Smoky – Spice, cloves, smoky, ham.

Sulfide – Rotten eggs, from fermentation problems.

Sulfite – Burning matches, from excessive/recent sulfiting.

Sweet – Basic taste of sugar. Must be in balance if present.

Thin – Watery. Lacking body or "stuffing."

Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

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

Subcategory (spell out)

Carbonation: Still   Petillant   Sparkling
Sweetness: Dry   Semi-Dry   Medium   Semi-Sweet   Sweet

Varieties of apple (if declared):

Special Ingredients:

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

Comments

Appearance (as appropriate for style)   **/ 6**
Color (2), clarity (2), carbonation level (2)

Bouquet/Aroma (as appropriate for style)   **/10**
Expression of other ingredients as appropriate

Flavor (as appropriate for style)   **/24**
Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)

Overall Impression   **/10**
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total   **/50**

Stylistic Accuracy	
Classic Example	Not to Style
Technical Merit	
Flawless	Significant Flaws
Intangibles	
Wonderful	Lifeless

RESET SCORESHEET

Use the following buttons to reset sections, or the entire scoresheet