



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:



MEAD SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name

Judge BJCP ID

Judge Email

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:

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	GABF/WBC
Sensory Training	Other

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

Comments

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.

Bouquet/Aroma (as appropriate for style)

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

/10

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

/ 6

Flavor (as appropriate for style)

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

/24

Overall Impression

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

/10

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. Unpleasant.
	Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

RESET SCORESHEET

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

WARNING: THERE IS NO UNDO FOR THESE FUNCTIONS!

Be sure to save (CTRL / CMD-S) the scoresheet before proceeding, as that is the only way to recover if you click one of these buttons by mistake!