

BREW SLAM 2017 - MEAD SCORESHEET

Presented by:

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More info: gtabrews.ca/beer-slam

Judge: Gordon Strong
 BJCP Grand Master Judge - B0250
 Judge: bjcp.b0250@gmail.com
 Judge:

Category # M2 Subcategory (a-f) A Entry # 041003

Subcategory (spell out) Cyser

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.)

Comments: _____

Bouquet/Aroma (as appropriate for style) 9 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics
Bright, fresh, clean. Strong apple aroma with
a slight 'baked' character. Moderate sweetness
of honey. Clean fermentation. Inviting.

Appearance (as appropriate for style) 6 /6

Comment on color, clarity, legs, and carbonation
brilliant clarity - nice
gold color
is still

Flavor (as appropriate for style) 18 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
Still. Full body. Clean finish. High acidity.
Medium to medium-high sweetness but tannin drives
it out a bit. Brown sugar flavor. Alcohol bit
sharp. Combination of alcohol and acidity is a bit
too much. Light suggestion of spice, like cinnamon. Honey is
noted as a rounded and sweet.

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Doesn't need more sweetness, just a little less acidity.
Very clean. Tasty apple. Interesting brown
sugar & baked apple impression. Aftertaste
appears present. I get a little cinnamon. Very pretty
mead, just a little sharp.

Total 41 /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	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style			
	Flawless		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws		
			Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	Lifeless
				<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	

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noble grape

GTA BREWS
HOMEBREW CLUB

More info: gtabrews.ca/brew-slam

Jur Jesse Reynolds
BJCP Certified Judge - E2035
reynolds.jesse@gmail.com

Category # M2 Subcategory (a-f) A Entry # 041 003

Subcategory (spell out) CYSER

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 _____

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.

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

Comments _____

Bouquet/Aroma (as appropriate for style) 8 /10

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

HIGH OAK AND FLORAL HONEY AROMAS
LOW ALCOHOL DETECTED
SOME LOW ESTERS AND LOW APPLE CHARACTER
BALANCE SKEWS HEAVILY TOWARD HONEY/OAK

Appearance (as appropriate for style) 6 /6

Comment on color, clarity, legs, and carbonation

LIGHT GOLD COLOUR
BRILLIANT CLARITY
NO CARBONATION OR BUBBLING

Flavor (as appropriate for style) 18 /24

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

APPLE AND HONEY SWEETNESS IS MODERATE TO HIGH, WITH A FAIRLY CLOYING SWEET FINISH
LOW ACIDITY AND TANNIN CONTENT, FAIRLY LIGHT BODIED - APPLE FLAVOUR LINGERS FOR QUITE A WHILE. LOW CONSISTENT ALCOHOL WARMING

Overall Impression 9 /10

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

NICE MEAD - COMES AS ADVERTISED.
APPLE CHARACTER REALLY SHINES THROUGH AND BLENDS WITH HONEY FAIRLY WELL - HIGHLY DRINKABLE!

Total 41 /50

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		Stylistic Accuracy					
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		Technical Merit					
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		Intangibles					
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	