

BREW SLAM 2017 - MEAD SCORESHEET

Presented by:

Title Sponsor:

TORONTO BREWING
HOMEBREW SUPPLIES



Platinum Sponsors:

AMSTERDAM Brewery



FAST BREWING & Wine Making



nordic malz



Five Star Chemicals & Supply, Inc.

noble grape



More info: gtabrews.ca/brew-slam

Judge Jesse Vallins
BJCP Recognized Judge - E1377
Judge jessevallins@gmail.com

Category # M3 Subcategory (a-f) A Entry # 012002

Subcategory (spell out) FRUIT + SPACE

Carbonation Level: Still Petillant Sparkling
Sweetness: Dry Medium Sweet
Strength: Hydromel Standard Sack

Variety of honey (if declared): GOLDEN WILD FLOWER

Special Ingredients: CAYENNE CINNAMON, VANILLA

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

Comments _____

Bouquet/Aroma (as appropriate for style) 7 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics
VERY STRONG + PERSISTENT CINNAMON, MILD VANILLA, BAKED APPLE - MULLED CIDERISH FEEL MILD ALCOHOL, MIXED WHITE + YELLOW FLOWERS (MARI GOLD?),

Appearance (as appropriate for style) 5 /6

Comment on color, clarity, legs, and carbonation
BRAVILLANT CLEAN GOLD, NO CARBONATION, MED LEGS

Flavor (as appropriate for style) 16 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
SPICY, SHARP, VERY STRONG CINNAMON UPPRONT MILD VANILLA, RIPE APPLE GOLDEN SYRUP, CLOUD YELLOW FLOWERS. MED SWEETNESS MED ACID MED TANNIN, MED ALCOHOL. NO CARBONATION TOASTY ALMOST ORANGE-LIKE NOTE ON THE FINISH. ALMOND NOTE COMES OUT AS IT WARMES

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
VERY NICE OVERALL AND WELL MADE. THE HONEY CHARACTER IS MUTED BY THE AMOUNT OF CINNAMON. TRY USING A LITTLE LESS (25% FT). OTHERWISE, VERY WELL BALANCED.

Total 35 /50

- 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.

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

BREW SLAM 2017 - MEAD SCORESHEET

Presented by:

Title Sponsor:



Platinum Sponsors:



Five Star Chemicals & Supply, Inc.



More info: gtabrews.ca/brew-slam

Judge Justin Stein
BJCP Rank Pending Judge
Judge steinjustin@gmail.com
Judge

Category # 13 Subcategory (a-f) a Entry # 042002

Subcategory (spell out) Fruit & Spice Mead

Carbonation Level: Still Petillant Sparkling
Sweetness: Dry Medium Sweet
Strength: Hydromel Standard Sack

Variety of honey (if declared): Golden WF

Special Ingredients: Ceylon cinnamon, vanilla

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

Comments

Bouquet/Aroma (as appropriate for style) 7 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics rich cinnamon dominates, honey dissonant, apple esters, light oxidized

Appearance (as appropriate for style) 5 /6

Comment on color, clarity, legs, and carbonation dark gold, very good clarity, noticeable legs, a single bubble

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 Honey flavor present and well integrated with ^{fruit} spice additions, moderate sweetness (apple, citrus), medium acidity but not overpowering, medium body, balanced finish. Metallic finish detracts from the other, very enjoyable qualities.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement Very pleasurable, warming mead. Acidity may be a little overdone for the strength and sweetness. Also the oxidized note in the aroma and the metallic note in the finish suggest perhaps more attention could be paid to limiting oxygen & care to sanitation at packaging

Total 37 /50

- 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.

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