



# MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

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Category # M1 Subcategory (a-f) C Entry # 318

Subcategory (spell out) Sweet Mead

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

Variety of honey (if declared): Orange Blossom Honey

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

Med - high honey sweetness with orange notes, light alcohol warming. Deep complexity, med aromatics.

Appearance (as appropriate for style) 6 /16

Comment on color, clarity, legs, and carbonation

Yellow in color, brilliant clarity. Nice thick alcoholic legs.

Flavor (as appropriate for style) 13 /24

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

High honey sweetness with orange notes, some straw character? Light alcohol warming, big body, thick mouthfeel. Finishes sweet, unbalanced by the acidity and tannin.

Overall Impression 6 /10

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

Deep complex aromatics, beautiful fruit notes. Finishes a little syrupy, could be underattenuated or needs more acidity & tannins to balance it out.

Total 33 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

		Stylistic Accuracy					
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
		Technical Merit					
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	
		Intangibles					
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	



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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) 8 /10

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

Sweet honey with a hint of orange zest  
Alcohol vapors clean and sweet

Appearance (as appropriate for style) 6 /16

Comment on color, clarity, legs, and carbonation

Bright clarity yellow color no carbonation  
Legs coming out of the glass

Flavor (as appropriate for style) 14 /24

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

Strong sweet honey low acidity  
alcohol with a bit of hot fusils  
No carbonation - complex sweetness  
Sweet cloying in finish

Overall Impression 6 /10

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

great aroma - acidity could be a  
bit higher to balance the sweetness  
find the sweetness cloying - Awesome  
orange up front

Total 34 /50

SCORING GUIDE

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