



Five Star Chemicals & Supply, Inc.

CANADA'S BIGGEST HOME BREW COMPETITION!

# BREW SLAM 2018 - MEAD SCORESHEET

FROM CANADA'S LARGEST HOME BREW CLUB!

Jud: Mark Zambron  
BJCP Certified Judge (E2177)  
Certified Mead Judge  
Jud: zambron@buffalo.edu  
Jud:

MIC: Sweet Mead #040001  
\*Still\* \*Sack\*  
Orange blossom honey.



### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge
- Cider Judge

### Non-BJCP Qualifications:

- Professional Meadmaker
- Sensory Training
- Other
- GABF/WBC

### 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.

- 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)

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

Medium orange blossom honey expression with slight almond note. A low cinnamon on nose. Gentle alcohol. 5 /10

### Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

Brilliant deep straw mead with no bubbles rising, dark legs. Excellent reflectance. Uniform meniscus. 6 /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

Medium orange blossom sweetness. A low almond note persists in flavor. Low acidity and low tannin. Alcohol has a bit more heat to it but not unpleasant. Full body. No carbonation. 12 /24

### Overall Impression

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

Lovely dessert mead with perhaps some evidence of early oxidation starting and some alcohol heat - drink soon. The orange blossom is also likely fading but still evident. 5 /10

Total

28 /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.	

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



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**Judge N#** Victor North  
 BJCP National Judge (E1022)  
**Judge BJ** Certified Mead Judge, Professional Brewer  
 victornorth@gmail.com  
**Judge Er**

**Cat.** M1C: Sweet Mead #040001  
 \*Still\* \*Sack\*  
**Sub** Orange blossom honey.  
**Spe**



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- Apprentice
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### Non-BJCP Qualifications:

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- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Waxy** – Wax-like, tallow, fatty.
- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

- 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)

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

\_\_\_\_\_ 6 /10  
 HOURLY AROMA DOES COME THROUGH,  
 BUT FEELS ALMOST NONE ABOVE  
 BLOSSOM IN AN ORANGE TO MY  
 NOSE. SOME ALCOHOL DOES SHOW.

### Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

\_\_\_\_\_ 5 /6  
 DAVE GOLD, VERY CLEAR, STRAYS  
 VISCOUS BUT DON'T THROW LEGS.  
 NO CARBONATION VISIBLE.

### Flavor (as appropriate for style)

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

\_\_\_\_\_ 13 /24  
 LIKE IN AROMA, ORANGE BLOSSOM  
 FEELS A BIT MORE APPLE-LIKE  
 TO MY PALATE BECAUSE IS  
 BROUGHT BY MODERATE ACIDITY AND  
 ALCOHOL MOST ABSOLUT TANNINS  
 MAYBE A TOUCH OF SMOKE IN AFTERTASTE.

### Overall Impression

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

\_\_\_\_\_ 6 /10  
 A VERY GOOD MEAD, VARIETAL  
 CHARACTER & BODY A LITTLE  
 LOST ON OBSCURE BY  
 FERMENTATION. PERHAPS TARGET A  
 MORE NEUTRAL FERMENT TO  
 HIGHLIGHT VARIETAL CHARACTER MORE!  
 THANKS! **Total** 30 /50

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