



# Saskatoon Headhunters Brewing Competition



## MEAD SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge: Paul Gibson  
 Non-BJCP Judge  
 pag449@gmail.com

Category # M1 Subcategory (a-f) C Entry # 40001

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

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  
Very pleasant honey  
- hints of oak  
- medium sugars  
subtle floral

Appearance (as appropriate for style) 6 /6

Comment on color, clarity, legs, and carbonation  
white  
Brilliant clarity

Flavor (as appropriate for style) 19 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors  
Loads of honey flavor  
pleasant residual sweetness  
WARM ALCOHOL TO BALANCE  
- low acidity

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Very nice sweet mead, good  
balance between honey flavors  
and sweetness against warm finish  
- could use more tannins to add  
complexity

Total 41 /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	<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.	

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



# Saskatoon Headhunters Brewing Competition



## MEAD SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

**Judge** Greg Paterson  
**Judge** BJCP A1178  
**Judge** Certified Beer/Mead Judge  
 greg.j.paterson@gmail.com

**Category #** M1 **Subcategory (a-f)** C **Entry #** 040 001

**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

**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, coinny, 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 bready, 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  
Moderate orange blossom honey  
aroma. Clean, light fannins. Alcohol  
not apparent.

**Appearance** (as appropriate for style) 6 /6

Comment on color, clarity, legs, and carbonation  
Extra white (gold). Brilliant clarity.  
Legs apparent & sticks to side of glass.  
No carb.

**Flavor** (as appropriate for style) 22 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors  
Sweet round rich & slightly complex  
honey flavor. Orange blossom shines  
through. Light balancing acidity.  
Bready/cracking sensation to it. Light  
tannins. ~~Full~~ Full bodied. No carb.  
Aftertaste of honey sugars & orange blossom.

**Overall Impression** 9 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
This was a delight to enjoy.  
Orange blossom shines through with a  
rich & complex honey flavor.

**Total** 45 /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 checked="" type="checkbox"/>	<b>Stylistic Accuracy</b>				<b>Not to Style</b>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<b>Technical Merit</b>				
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Flawless</b> <input checked="" type="checkbox"/>	<b>Intangibles</b>				<b>Significant Flaws</b>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Wonderful</b> <input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>